

THE GRILL | 11AM – CLOSE

THE GRILL

SERVED WITH CHOICE OF ONE SIDE

*6 OZ SIRLOIN STEAK	\$28
*12 OZ NEW YORK STRIP STEAK	\$38
*16 OZ RIBEYE STEAK	\$44

*PRIME RIB

Slow-Roasted, Prime Beef Rib with a Spice Rub, Accompanied by Au Jus and Creamy Horseradish

16 OZ KING CUT	\$41
12 OZ QUEEN CUT	\$35
8 OZ PRINCE CUT	\$29

SALMON PIT

CARRYING ON THE TRADITIONAL MUCKLESHOOT WAYS OF COOKING OVER AN OPEN FLAME. LOCALLY SOURCED ALDERWOOD AND PACIFIC COAST SALMON, AVAILABLE FRIDAYS, SATURDAYS & SUNDAYS 5PM – 10PM.

*INDIVIDUAL	\$29
8 OZ Fillet with One Side	

*FAMILY STYLE	\$95
2 ½ Lbs with One Pound of Corn and Red Potatoes	

ACCOMPANIMENTS

BUTTERED GARLIC PRAWNS	\$12
MUSTARD DEMI-GLACE	\$3
BLUE CHEESE	\$3
PEPPERCORN SAUCE	\$3
SAUTÉED MUSHROOMS	\$3
CARAMELIZED ONIONS	\$3
CRISPY ONION STRAWS	\$3

SIDE DISHES \$8

MAC & CHEESE

BROCCOLI

SEASONAL VEGETABLES

STEAK FRIES

BAKED POTATO

LOADED Bacon Lardons, Cheddar Cheese, Sour Cream, Scallions ...ADD \$2

MASHED POTATOES

LOADED Bacon Lardons, Cheddar Cheese, Sour Cream, Scallions ...ADD \$2

BREAKFAST ANYTIME

*DEUCES WILD	\$16
Two Eggs Cooked Your Way, Two Strips of Bacon, Crème Brulée French Toast	

GF *STEAK & EGGS	\$30
Sirloin Steak, Two Eggs Cooked Your Way, Hash Browns	
SUBSTITUTE Grilled Salmon \$27	

*SOUTHERN COMFORT	\$15
Biscuits Smothered in Country Gravy, Two Eggs Your Way	

*DESIGN YOUR OWN OMELET	\$18
Served with Hash Browns, and Choice of Toast	

CHOOSE 2: PROTEIN

Country Ham, Bacon, Beyond Meat, Chicken Apple Sausage, Shrimp, or Pit Smoked Salmon

CHOOSE 1: CHEESE

Cheddar, Swiss, Pepper Jack, American, or Jack

CHOOSE 2: VEGETABLES

Tomatoes, Onions, Spinach, Jalapeños, Bell Peppers, Avocados, Mushrooms, Squash, or Asparagus

SUBSTITUTE Egg Whites \$2

EACH ADDITIONAL Topping \$1.50

DESSERTS \$10

MUCKLESHOOT HUCKLEBERRY CRISP
Vanilla Ice Cream

TRADITIONAL BREAD PUDDING
Vanilla Sauce

CHOCOLATE MOUSSE CAKE
Fresh Strawberries, Chantilly Cream

BANANA SPLIT	\$9
Huckleberry Compote, Chocolate Syrup, Pineapple Topping	



MUCKLESHOOT
RESTAURANT

THE MUCKLESHOOT TRIBE

WHERE WE LIVE

The eastern shores of Puget Sound and the rivers and streams of the Cascade Range that flow into it are the ancestral homeland of the federally-recognized Muckleshoot Indian Tribe. The Muckleshoot Reservation is located south and east of the City of Seattle on a rising plateau between the White and Green Rivers.

WHO WE ARE

The Muckleshoot Indian Tribe is comprised of the descendants of the area’s original Coast Salish peoples. The Tribe has lived in this area for thousands of years, possibly since the last glaciers receded. The Tribe’s ancestral homeland, now known as the Muckleshoot Usual & Accustomed Area, consists of a vast area stretching along the eastern and southern reaches of Puget Sound and the western slope of the Cascade Range.

PEOPLE OF THE SALMON

During the millennia that preceded their displacement by American settlers and industrial interests, Tribes living in the Northwest Coastal Region were among the most prosperous on the continent. At the base of their prosperity was the Salmon, which – then as now – the people regarded with great reverence.

RELOCATION TO THE MUCKLESHOOT INDIAN RESERVATION

After a brief period of armed resistance, the ancestors of today’s Muckleshoot people settled on their current reservation, which was set aside for them pursuant to the Treaties of Point Elliott and Medicine Creek. It is located at a place called Muckleshoot Prairie. Northwest Native Peoples are generally named after the locations of their villages. Thus, within a few years, those who relocated there, who had called themselves by names like Stkamish, Yilalkoamish, Skopamish, Smulkamish and Tkwakwamish came to refer to themselves by the name of their new home: “Muckleshoot.”

TODAY’S MUCKLESHOOT TRIBE

Through the Indian Reorganization Act, the Tribe adopted its constitution in 1936. It provides for a nine-member council serving rotating three-year terms. With the advice and input of the General Council, which is comprised of all community members, the Muckleshoot Tribal Council provides a full range of governance services to the reservation.

Today’s Muckleshoot Indian Tribe is one of Washington State’s larger Tribes, with an on, or near Reservation population of about 3,300. Over the years, in common with other Northwestern Tribes, the Muckleshoots have been active in asserting their rights and defending their traditional freedoms.

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

GF Gluten-Free

 Vegetarian

 A gratuity of 18% will be added for parties of 8 or more. Please drink responsibly.

09/26

STARTERS

PRIME RIB BITES\$16	🍷 FRIED MOZZARELLA \$12
Blackened Prime Rib, Hatch Chili Salsa, Huckleberry BBQ Sauce	Parmesan, Marinara Dipping Sauce
BISON RIBS\$18	JUMBO CHICKEN WINGS \$15
Braised, Glazed and Grilled with Huckleberry BBQ Sauce, Fry Bread, Coleslaw	6 Jumbo Wings, Celery, Carrots, Ranch
	CHOICE OF SAUCE: Huckleberry BBQ, Classic Buffalo, Sweet Chili Sauce
NACHO DELIGHT\$15	CHICKEN STRIPS \$13
Crispy Corn Tortillas Layered in Queso, Cheddar Cheese, Jalapeños, Guacamole, Sour Cream, Pico de Gallo	Celery, Carrots
CHOICE OF: Ground Beef Chicken Bacon	CHOICE OF SAUCE: BBQ, Ranch, Blue Cheese, Honey Mustard
🍷 ROASTED PARMESAN CRUSTED CAULIFLOWER\$10	CRISPY FRIED PRAWNS \$14
Parmesan-Reggiano, Chimichurri, Toasted Hazelnuts	Panko Encrusted, Lemon Wedge, Cocktail Sauce
REUBEN SLIDERS\$13	FRY BREAD \$9
Corned Beef Brisket, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Sweet Roll	Huckleberry Butter, Honey

SALADS

🍷 GARDEN SALAD \$7/10	GF COBB SALAD \$15
Artisan Greens, Carrots, Tomatoes, Cucumbers, Radishes, Croutons, Choice of Dressing	Romaine Lettuce, Grilled Chicken, Bacon, Blue Cheese Crumbles, Avocado, Tomatoes, Red Onions, Hard-Boiled Egg, Choice of Dressing
*CAESAR SALAD \$8/11	GF🍷 STRAWBERRY FIELDS CHAMPAGNE SALAD \$12
Romaine, Parmesan Cheese, Lemon, Herbed Croutons, Caesar Dressing	Artisan Greens, Strawberries, Toasted Almonds, Pickled Red Onions, Feta Cheese, Champagne Vinaigrette
GF*SEAFOOD LOUIE SALAD \$26	GF APPLE HARVEST SALAD \$12
PNW Crab, Jumbo Shrimp, Avocado, Tomatoes, Black Olives, Artisan Greens, Hard-Boiled Egg, Choice of Dressing	Artisan Greens, Granny Smith Apple, Almonds, Dried Cranberries, Blue Cheese Crumbles, Bacon Lardons, Choice of Dressing
CRAB ONLY \$4	
TACO SALAD\$14	
Crisp Tortilla Bowl, Seasoned Ground Beef, Romaine Lettuce, Jack Cheese, Avocado, Olives, Tomato, Red Onion, Sour Cream, Salsa, Southwestern Ranch	

DRESSINGS
RANCH | BLUE CHEESE | HONEY MUSTARD | THOUSAND ISLAND | LOW-FAT ITALIAN | BALSALMIC VINAIGRETTE | RED WINE VINAIGRETTE

SOUPS

CLAM CHOWDER Cup or Bowl \$8/10	AUBURN BEEF CHILI Cup or Bowl \$8/10
UPGRADE to Bread Bowl \$3	Diced Onion, Cheddar Cheese, Sour Cream
	UPGRADE to Bread Bowl \$3

HAND HELDS

SERVED WITH YOUR CHOICE OF FRESH FRUIT STEAK FRIES COLESLAW CHIPS GLUTEN-FREE BREAD AVAILABLE	*PERFECT BLT \$18
*BUILD YOUR OWN BURGER\$18	Applewood Smoked Bacon, Romaine Lettuce, Roma Tomatoes, Dijon Mayonnaise, Sourdough Bread
Served with Lettuce, Tomatoes, Onions, and Pickles	
CHOOSE 1: PROTEIN Wagyu Burger, Grilled Chicken Breast, or Beyond Meat Patty	GROWN UP GRILLED CHEESE \$14
CHOOSE 1: CHEESE American, Blue Cheese, Cheddar, Pepper Jack, or Swiss	Applewood Smoked Bacon, White Cheddar, American, Provolone, Sourdough Bread, Roasted Tomato Dipping Sauce
CHOOSE 1: TOPPER Sautéed Onions, Sautéed Mushrooms, Onion Straws	
ADD Avocado \$2	ROASTED CHICKEN SALAD CROISSANT \$15
ADD Applewood Smoked Bacon \$2	Romaine Lettuce, White Cheddar, Almonds, Pear, Dried Cranberries, Celery, Grapes
CONDIMENTS Mayonnaise, BBQ, Bistro Sauce	
PRIME RIB MELT.....\$18	
Shaved Prime Rib, Pepperjack Cheese, Sourdough Bread, Au Jus	

ENTRÉES

*SIRLOIN STEAK FRITES \$28	MUSHROOM CHICKEN CUTLETS \$28
Broccoli, Steak Fries, Mustard Demi-Glace	Braised Chicken Cutlets, Creamy Marsala Mushroom Sauce, Linguini Pasta, Charred Asparagus
Substitute Pit-Grilled Salmon	
SHEPHERD’S PIE \$20	CHICKEN FRIED STEAK \$22
Ground Beef, Carrots, Celery, Peas, Mushrooms, Baked Under A Mashed Potato Parmesan Crust	Country Gravy, Mashed Potatoes, Seasonal Vegetables
CHEF’S MAC N CHEESE \$22	*BLACKENED SALMON TACOS \$20
Green Chilis, Country Ham, Cream, White Cheddar, Herbed Breadcrumbs	Blackened Salmon, Flour Tortillas, Cabbage, Cotija Cheese, Cilantro, Mango Salsa, Green Chili Salsa
🍷 FETTUCCINE ALFREDO.....\$13	*FISH N CHIPS \$19
Parmesan Cream Sauce, Garlic Bread	Cod Fillets, House-Made Beer Batter, Steak Fries, Coleslaw, Tartar Sauce
ADD Chicken \$8 Shrimp \$10 Salmon \$11 Broccoli \$5	
SPAGHETTI AND MEATBALLS\$20	🍷 HARVEST BOWL \$21
Marinara Sauce, Parmesan Cheese, Garlic Bread	Quinoa, Farro, Mushrooms, Brussels Sprouts, Cauliflower, Sweet Potato, Avocado, Crispy Carrots, Cashew Aji Amarillo Sauce
SMOKED CHICKEN AND WHITE TRUFFLE RAVIOLI \$24	OLD SCHOOL FAVORITE \$16.50
Green Chili Cream Sauce, Pico de Gallo	Featured Entrée with Delicious Side and Dessert

ASIAN CUISINE

FRIED RICE Egg, Peas, Carrots, Scallions and Rice	*PHO TAI \$20
CHOOSE Vegetables \$16 Chicken \$16 Meat \$20 Seafood \$20	Sliced Rare Beef, Green and Yellow Onions, Cilantro, Rice Noodles, Bean Sprouts, Jalapeños, Thai Basil, Lime
MONGOLIAN CHICKEN OR BEEF Stir Fried with Onions, Scallions, Chili Peppers, Mongolian Sauce Over Deep Fried Noodles	PHO GA \$19
CHOOSE Chicken \$23 Beef \$26	Chicken, Green and Yellow Onions, Cilantro, Rice Noodles, Bean Sprouts, Jalapeños, Thai Basil, Lime
	HONEY WALNUT PRAWNS \$26
	Prawns, Candied Walnuts and Sweet Honey Sauce, Served with Jasmine Rice

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