



SMALL PLATES & APPETIZERS

Bone Marrow Canoe* roasted and topped with black truffle oil, served with croutons on a bed of arcadian harvest **\$28**

Smoked Halibut Dip* buck bay smoked halibut & herb cream cheese served with toasted baguette **\$23**

Piri Piri Mussels* chilean mussels, nueske bacon, fingerling potatoes, leeks & tomatoes in a japanese yuzu broth **\$24**

Scalibut Cake orcas family recipe of scallop, halibut & herb veggies, pan seared & served with slaw **\$19**

Vaca Frita Taco* Slow cooked shredded Brisket, pickled onions and peppers, cabbage slaw on a flour tortilla topped with Chimichurri aioli and Queso Fresco **\$22**

Deep Fried Calamari* Chimichurri drizzle and mojo aioli **\$15**

Bulgogi Pork Wings* 3 pork wings with a Thai Curry slaw **\$17**

Cod Fritter* Deep-fried salted cod served with a Creole tartar **\$15**

SALADS

Grilled Peach & Burrata arcadian harvest greens, prosciutto, bermuda onion, heirloom tomato & walnuts in a meyer lemon & pomegranate glaze **\$22**

Kale Caesar kale, parmesan cheese, croutons, caesar dressing **\$14**

Wedge iceberg wedge, bacon, tomatoes, red onions, blue cheese crumbles, blue cheese dressing **\$15**

Cauliflower roasted tri-colored cauliflower, roasted pine nuts, dried apricots, and raisins over a citrus and spiced tahini coconut yogurt **\$14, Entrée size \$22 (Vegan)**

A 3% service fee on Food Items has been added to your bill, 100% of this is distributed to the kitchen staff.

**Consuming raw or undercooked foods may increase risk of food borne illness.*

A 25% Auto-Gratuity will be added to tables of 6 or more.

1400 ROSARIO ROAD, EASTSOUND, WA 98245 ▪ 360.376.2222 ▪ ROSARIORESORT.COM

t b e m a n s i o n
R E S T A U R A N T



ENTRÉES

Seared Duck* seared duck served with sautéed mixed green blend, fingerling potatoes and a yellow curry sauce **\$44**

Pan seared Halibut* pan seared halibut served with yucca and sweet plantain mash, broccolini, sofrito and cilantro oil **\$42**

Brodetto Di Pesce* shrimp, scallop, calamari & halibut served in a roasted garlic & plum tomato sauce over squid ink fettuccine **\$40**

Yellowfin Tuna * seared Yellow fin tuna served with Udon noodles, stir fried vegetables in a soy ginger garlic Miso **\$40**

Chuleta* pan seared porterhouse pork chop served with butternut squash, wild mushroom risotto & roasted vegetables **\$40**

Bone In Ribeye* 16oz chargrilled buckhead black angus bone in ribeye served with fingerling potatoes & asparagus topped with shallot butter **\$55**

Rigatoni alla Fresco fresh plum tomato, garlic, kalamata olive, green olive, capers, calabrian chili, vegan mozzarella & fresh basil served with gluten free rigatoni pasta **\$32**

Mansion Burger* 8oz wagyu burger patty, chimichurri aioli, Tillamook sharp cheddar cheese, caramelized onion, lettuce, neuske bacon, pickles, and tomato on a toasted Hawaiian bun, served with fries **\$24**

A 3% service fee on Food Items has been added to your bill, 100% of this is distributed to the kitchen staff.

*Consuming raw or undercooked foods may increase risk of food borne illness.

A 25% Auto-Gratuity will be added to tables of 6 or more.

1400 ROSARIO ROAD, EASTSOUND, WA 98245 ▪ 360.376.2222 ▪ ROSARIORESORT.COM