



Ts'elusm (*tse~~ll~~-oos-m*) refers to an ancestral cooking technique in which food is cooked over an open flame, a method very similar to the one used in our kitchen today. This practice, ideal for preparing steaks, ensures that foods cook slowly and evenly. The sticks and foods 'stand before the fire' as do those who procure, prepare, share, and eat the meals.

The cooking fire still serves as the center for good humor and conversation, the meeting place for important plans and communications. Ts'elusm provides the setting for laughter and intergenerational tales of family histories, traditional knowledge and customs. We invite you to the flame.

TS'ELUSM

STEAKHOUSE



appetizers

Dungeness Crab Cake Duo

Spring asparagus, Spanish sherry reduction,
hollandaise vinaigrette. 11

Chef's Cheese Platter

Paired with praline pecans, Washington pears,
foraged huckleberry chutney, local honeycomb, black garlic. 8

Fire-grilled Manila Clams

Puget Sound Manila clams roasted over open flame
with fried, locally farmed feta cheese. 10

Charcuterie Platter

A combination of imported and house-cured meats,
terrines and assorted accompaniments. 10

Giant Prawn Cocktail

Classic cocktail sauce. 11

soups & salads

Choice of one included with all entrées.

Fresh Iceberg Lettuce

Locally farmed eggs, applewood bacon,
Oregon cheddar.

Seasonal Field Greens

Praline pecans, hand-crafted Oregon bleu cheese,
Washington orchard fruit.

Housemade Curds and Cream

Seasonal fruits.

Kettle-roasted Elk Stew

Rosemary Dumpling.

Soup Du Jour

Applewood Grilled Clam Chowder

New England styling, locally farmed cheese,
grilled tomatoes.

entrée & upgrade salads

Tableside Caesar Salad

Romaine lettuce, Parmigiano-Reggiano,
praline pecans. 15 / 8

Seasonal Chopped Salad

Romaine hearts, locally harvested seasonal vegetables,
imported salami. 7 / 3

The Wedge

Iceberg lettuce, smoked shallot dressing,
applewood bacon, Oregon bleu cheese. 7 / 3
Add aged beef tenderloin. 7

*All entrées start off with your choice of soup or salad
and are complemented with a starch and seasonal vegetable.*

beef

*Our corn-fed beef is cut from prime grade, dry-aged loins, charred over
an open flame fueled by locally harvested applewood and seasoned
mesquite and perfectly seasoned with freshly cracked black pepper
and coarse ground sea salt.*

Baseball Top Sirloin

Truly the king of flavor and a steak lover’s favorite! 20

Served black & blue to medium.

Cedar-flamed Porterhouse

This generous cut includes two favorites:
strip loin and the tenderloin filet. 50

Tablesideservice for two.

24-hour Prime Rib

A full-flavored cut known for being very buttery
due to its heavy marbling.

8oz –19 16oz –23

Filet Mignon

Dry aged for buttery tenderness and delectable flavor.
Finished with thyme Bordelaise sauce or
can be prepared Oscar style. 32

Wagyu Skirt Steak

A full-flavored cut from a true Japanese bloodline. 18

New York Strip Loin

Fine, silky texture with rich marbling, brushed
with charred marrow butter. 29

22 oz Bone-in Rib Eye

Distinguished by its rich marbling and
mellow, prime rib flavor. 25

Classic Cut Sirloin

Our full-flavored classic cut, simply seasoned
and grilled to perfection.

6oz –17 10oz–20

Steak Sampler

Dry-aged top sirloin, Wagyu skirt steak,
filet mignon. 29

other cuts

Diver Scallops

Pan-seared with brown butter vinaigrette,
pinot noir sugar beet broth. 17

Columbia River Steelhead

Smoked Washington apple butter sauce,
mesquite-grilled Walla Walla onion jam. 14

Line Caught Alaskan Black Cod

Pan-seared with locally foraged mushrooms,
Jackson Farms spring pea coulis. 17

Sautéed Giant Prawns

Roasted shrimp butter, charred lemon. 21

Lobster Tail

Broiled or sautéed with drawn butter. market price

Oregon Lamb Porterhouse

Hazelnut-crusted, petite sirah demi-glace,
apple-maple chutney. 27

Half Washington Chicken

Pan-roasted with thyme, Spanish sherry,
foraged mushroom sauce. 14

Grilled Manchester Farms Quail

Flame-broiled over pine needles, zinfandel glaze,
local huckleberries. 16

locally farmed sides

Barolo risotto, shaved Parmigiano-Reggiano

Whole fried baby carrots, orange glaze

Creamed corn

Whipped skin-on Yukon gold potatoes

Giant baked Idaho potato, housemade butter,
sour cream, chives

4 each

house crafted desserts

Scharffen Berger Chocolate
Roast House Espresso
Pot de Crème
Cardamom biscotti. 5

Pecan Praline
Carrot Cake
Bourbon ice cream. 5

Jack Daniels Cheesecake
Almond brittle,
choke-cherry marmalade. 6

Grilled Pound Cake
Pepper-roasted strawberries,
sour cream ice cream. 6

Smoked Vanilla Ice Cream
Washington cherry compote. 5

Tableside “N₂O”
Ice Cream for Two
Seasonal fruit, libations. 10

dessert wine glass/bottle

Pacific Rim Framboise (375ml) 6/28

Forgeron Late Harvest Semillon 2008 (375ml) 7/34

Grahams Six Grapes (750ml) 6/55

Barnard Griffin Syrah Port 2009 (500ml) 7/40

Yalumba Antique Tawny Museum (375ml) 8/38

Campbells Rutherglen Muscat NV (375ml) 7/34

after dinner treats

Fireside Warmer
Bacardi 151, Kahlúa,
Patron Citronge orange liquor,
house cream, coffee,
nutmeg. 7

Aged Jameson Coffee
Jameson 12yr Old Irish Whisky,
house cream, brown sugar,
coffee. 8

Traditional Nudge
Couivosier, Kahlúa,
Dark Crème de Cacao,
house cream, coffee. 7.5

Deutschland Kakao
Rumple Minze, hot chocolate,
house cream, crushed
peppermint candies. 7

Toasted Almond
Effin Vanilla Vodka, Disaronno,
Kahlúa, house cream. 7