




THE
DINING
ROOM

SPECIALTY LIBATIONS

COUNTRY ROAD Wagyu fat washed Salish Bourbon, Dry Curacao, Amaro Montenegro, black walnut bitters, smoked tableside 24

MEET YOUR MATCH Roku Gin, Bruto Americano, Cocchi Torino, Salish Brut, citrus 22

THE DALE COOPER Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 21 

THE LION'S TALE Michter's small batch bourbon, St. Elizabeth allspice dram, lime, bitters 22

CAMPFIRE BOURBON Basil Hayden Toasted Liqueur 43, Crème De Cocoa, smoky bitters, smoked tableside 24

FALL ESPRESSO MARTINI Crop Pumpkin Vodka, Five Farms Irish Cream, Kalua, Campfire espresso 24

APPLES IN AUTUMN Calvados, Cointreau, apple cider, pomegranate, lemon 22

CRANBERRY HARVEST MULE Tito's Vodka, cranberry, ginger beer, lime, mint 21

FALL SUNSET Tequila, Strega, blood orange, lime, ginger 21

WHITE MYSTERY Roku Gin, Kiona Ice Wine, agave, lime 24


Wines by the Glass	6oz	9oz
Woodward Canyon Chardonnay WA 2022	22	29
Daou Rosé 2020	18	24
Megan Anne Pinot Noir 2021 Willamette Valley, OR	21	28
Mark Ryan Wild Eyed Syrah 2020 Red Mountain, WA	23	30
Guardian Cellars Chalk Line Red Wine 2021 Columbia Valley, WA	18	24
Hess Family Collection The Lions Tamer Cabernet Sauvignon 2019 Napa, CA	35	43

Ask your server about seasonal draught beer

STARTERS

Roasted Pacific Oysters
miso, sambal, lime, toasted breadcrumbs, cilantro 28

Country Pork Pâté
pistachios, cinnamon, allspice, cranberries, quince mostarda, baguette 26

Mozzarella Burrata
baby kale, pomegranate, pistachio, sumac, chia seeds, speck, blood orange vinaigrette 26 

Beet Ravioli
cashew ricotta, pickled fennel, frisée, lemon oil, goat cheese, thyme, candied walnuts 24

SALADS & SOUPS

Roasted Squash Salad
bitter greens, sour apples, feta, candied pecans, maple roasted garlic vinaigrette 15 

Salish Baby Greens
grilled persimmon, pepitas, Twin Sisters blue cheese, honey vinaigrette 13 

Romaine Caesar Salad
harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

Sugar Pie Pumpkin Soup
Urfa biber, smoked paprika, maple ice wine vinegar, guanciale 14

Cauliflower Ginger Soup
speck, pine nuts, rice crisp 13

SALISH

LODGE & SPA

At Salish Lodge, our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant, and seasonal ingredients. We are inspired by the bounty and beauty of the surrounding area, and we strive to be good stewards of our resources. All ingredients are treated with respect, and waste is minimized. Partnering with nearby growers, purveyors, and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from the Chef's garden. Our food salutes traditions and creates memories.

Thank you for dining with us.



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MAINS

Northwest Free-Range Chicken

sweet potato gnocchi, supreme sauce, Swiss chard, lemon, sage 47

Salmon Creek Farms Duroc Pork Chop*

sweet potato cannoli, brandy poached apple, pickled mustard seeds, pistachios, apple cider reduction 54

Pan Seared Halibut

parsnip puree, herb butter, confit fingerling potatoes, roasted rapini, brioche tuile 63

Seared Scallop Pasta

local bucatini, cauliflower, sultanas, capers, breadcrumbs, rosemary 61

Grilled Salmon*

evoo emulsion, pomegranate gastrique, shaved Brussels, pickled apples, fregola sarda 59

Pumpkin Miso Risotto

grana, hazelnuts, yuzu, togarashi, arugula 38

SIDES

Honey Roasted Baby Carrots brown butter dirt, pickled baby peppers, spicy citrus reduction 15

Crispy Brussel Sprouts chorizo gremolata, coriander citrus crème fraîche 16

Northwest Grits & Cheese Curds Salish honey, roasted corn, chive 15 

Buttermilk Whipped Potatoes chive, butter 11

SIMPLY GRILLED

We partner with Northwest ranchers, including Salmon Creek and Painted Hills. Includes choice of sauce and a side.

12oz. Duroc Pork Chop* 54

7oz. 24-day Angus Filet Mignon* 69

10oz. Center-Cut Top Sirloin* 58

SAUCES

classic béarnaise*

rye whiskey and sage demi-glacé

charred spring onion and black garlic

ADD-ONS

2 oz. Dungeness Crab sautéed in butter 21

Sautéed Wild Mushrooms with brandy and cream 14

Chateaubriand

Serves two and includes two sides

17oz roasted center-cut filet mignon, served with a Chateaubriand sauce made with olive oil, shallots, brandy, au jus, and butter.

175



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.