

THE RESTAURANT

AT SALISH LODGE

SPECIALTY LIBATIONS

- RATTLESNAKE PUNCH** Lunazul Reposado Tequila, Dry Curacao, blackberry, basil, citrus 21
- MCGREGOR** Ron Zacapa 23yr Rum, Bacardi Rum, Blood Orange Liqueur, carrot, ginger, Salish honey, spicy 20 
- THE DALE COOPER** Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 21 
- SMOKE EM' IF YOU GOT EM'** Old Forester Rye Whiskey, Sfumato Amaro, PX Sherry, tobacco bitters, smoked tableside 23
- STRAWBERRY TWIST** Crop Meyer Lemon Vodka, Italicus, strawberry, basil, lemon 21
- CADBURY MARTINI** Stoli Vanil, Five Farms Irish Cream, Crème de cacao, whipped cream 20
- SALISH JULIP** Maker's Mark No. 46, mint, simple syrup 21
- IN THE HERB GARDEN** Suntory Roku Gin, Blood Orange Liqueur, Licor 43, lemon, Salish honey 22 
- TEQUILA PINEAPPLE MULE** Dulce Vida Tequila, pineapple, agave, ginger beer, lime 20
- FOALS & FILLIES** Gin Mare, Lillet Blanc, Elderflower Liqueur, grapefruit, Salish honey 22 

Wines by the Glass

	6oz	9oz
Woodward Canyon Chardonnay 2022 WA	22	29
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24
Megan Anne Pinot Noir 2021 Willamette Valley, OR	20	27
Mark Ryan Wild Eyed Syrah 2020 Red Mountain, WA	23	30
Delille Cellars D2 2021 CV, WA	24	32
Guardian Cellars Chalk Line Red Wine 2021 CV, WA	18	24
Sparkman Holler Cabernet Sauvignon 2020 CV, WA	22	29
Hess Family Collection The Lions Tamer Cabernet Sauvignon 2019 Napa, CA	35	43

Ask your server about seasonal draught beer

STARTERS

Washington Manilla Clams

green chorizo, shallot, garlic, white wine, Macrina bread 22

Stone Fruit & Prosciutto

parmesan mousse, puntarelle, basil vinaigrette, croutons 26

Pea Ravioli


cashew ricotta, pickled leeks, green garlic pistou, pea vine, ricotta salata, pistachios 24

SALADS & SOUPS

Pickled Fiddlehead Fern Salad

spinach, mixed greens, cherry tomato, feta, onion, lemon & mint vinaigrette 15

Salish Baby Greens

shaved spring vegetables, pecorino Romano, honey vinaigrette 13 

Romaine Caesar Salad

harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

Asparagus Soup

whipped burrata, grilled asparagus, lemon oil, pink peppercorn 14

Green Garlic & Pea Soup

onion, celery, lemon oil, Greek yogurt, marcona almond 13

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

ricotta gnocchi, pea vines, pickled rhubarb, pistachio, garlic chips, aiño bouido 48

Pan Seared Halibut

roasted romaine, hasselback potato, cream, herb oil 58

Braised Rabbit Pasta

local tagliatelle, olives, allium, pea, wild mushroom, white wine, lemon panna granna, ricotta 52

Grilled Salmon*

rice cake, roasted turnip, jicama, cucumber, ponzu, togarashi 59


Asparagus Risotto

leek, foraged mushrooms, green garlic, grana, watermelon radish, preserved lemon, putarelle, white asparagus 34

SIDES

Grilled Asparagus quail egg, Bagna cauda, speck, lemon breadcrumbs 16

Side of Spring fava beans, peas, fiddlehead fern, green chickpeas, wild mushroom, allium 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

SALISH
LODGE & SPA



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.