

# THE RESTAURANT

AT SALISH LODGE

## SPECIALTY LIBATIONS 21

**WHITE ROBE** El Jimador Reposado, Amaro Montenegro, Bada Bing cherry, lemon

**HIGH & DRY** Maker's Mark Salish Private Selection, Five Farms Irish Cream, Chai tea

**THE DALE COOPER** Kur Gin, Salish Dry Honey Cider, clove, cardamom, lemon 


**FALLING FOR YOU HONEY** Spiced Pear Liqueur, Clear Creek Apple Brandy, cinnamon, lemon

**SMOKED SALISH MANHATTAN** Knob Creek Rye, barrel-aged sweet Vermouth, Bada Bing cherry, bitters

**LODGE LIFE** Del Maguey Vida Mezcal, Licor 43, Campfire espresso, pumpkin

**NEW FRONTIER** Buffalo Trace Bourbon, absinthe, pomegranate, bitters, lemon

**SALISH WHITE RUSSIAN** Crop Pumpkin Vodka, Kahlua, Five Farms Irish Cream

**SHELLY'S DILEMMA** Penelope Toasted Bourbon, Allspice Dram, Salish honey, cherry juice, whipped cream 

Wines by the Glass	6oz	9oz
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24
Mark Ryan "Dissident" Cabernet Sauvignon, 2022 CV, WA	20	26
Flowers Chardonnay 2023 Sonoma Coast, CA	23	29
Cristom "Mount Jefferson" Cuvée Pinot Noir 2022 Willamette Valley, OR	25	31
Mark Ryan Wild Eyed Syrah 2020 Red Mountain, WA	23	30
Delille Cellars D2 Red Blend, 2021 CV, WA	24	32
Sparkman Holler Cabernet Sauvignon 2020 CV, WA	22	29

*Ask your server about our seasonal draught beer selections*

## STARTERS

**Manila Clams**  
merguez sausage, shallot, white wine, harissa 26

**Chanterelle Agnolotti**  
thyme, allium, caramelized fennel, crispy parsnip, smoked Beecher's 26


**Steak Tartare\***  
quail egg, shallot, capers, juniper berry, mustard aioli, Macrina bread 24

**Dungeness Crab Cake** sumac remoulade, lemon, arcadian greens, mustard vinaigrette 28

**Jumbo Prawn Cocktail** atomic cocktail sauce, lemon 18

## SALADS & SOUPS

**Wedge Salad**  
speck, blistered cherry tomato, pickled red onion, Smokey Blue cheese dressing 15

**Salish Baby Greens** persimmon, honey vinaigrette, aged gouda, crunchy seeds 12 

**Romaine Caesar Salad**  
romaine hearts, parmesan, black garlic dressing, croutons 14

**Roasted Beet Salad**  
spinach, goat cheese, walnut, warm bacon vinaigrette 15

**Lobster Bisque**  
tarragon oil 16

**Kabocha Squash Soup** guanciale, sage crème fraîche 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.*

# THE RESTAURANT

AT SALISH LODGE

## MAINS

### Northwest Free-Range Chicken

lacinato kale, white beans, bacon, carrot, Dijon, herb butter 49

### Kosho & Miso Glazed Black Cod

cilantro, bok choy, shiitake, dashi 54

### Scallop Bucatini

lacinato kale, speck, caramelized onion cream, breadcrumbs 62

### Grilled Salmon\*

guanciale, celery root, lentils, horseradish cream 59

### Pumpkin Risotto

pepitas, burrata, delicata squash, sage 35

### Pan Seared Duck Breast

braised red cabbage, butternut squash, apple cider & duck demi-glacé 35


## SIDES 16

### Crispy Brussels Sprouts

smoked ricotta, charred onion vinaigrette, speck

### Grilled Broccolini

whipped burrata, creamy peppercorn dressing, breadcrumbs

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

**Buttermilk Whipped Potatoes** chive, butter

## SIMPLY GRILLED

We partner with Northwest ranchers, including Salmon Creek and Royal Ranch.

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.