# IN ROOM DINING

SALISH LODGE & SPA

## SUNRISE LIBATIONS

**INFUSED BLOODY MARY** infused vodka, Dmitri's, tomato juice 16
**SALISH CAESAR** vodka, clamato, potlatch salt 15
*add prawns and bacon +5*
**MORNING MULE** vodka, grapefruit, ginger beer, lime 14
**SALISH FLAT WHITE** Tito's Vodka, Five Farms Irish cream, Campfire Espresso 19

**BLOOD ORANGE COOLER** Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 19
**SNOQUALMIE ICED COFFEE** Penelope Toasted, Frangelico, Baileys, Campfire Espresso, cinnamon 21
**ESPRESSO NEGRONI** Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, Campfire Espresso 21

**MIMOSAS**
6oz Signature 14 | 9oz Salish 17
*Daily selection of juices*

**FRENCH PRESS COFFEE** 12
**ART OF TEA HOT TEAS** small 5 | large 7
**ESPRESSO DRINKS** 6 *soy milk +1 | almond milk +1 | oatmilk +1*

## BRUNCH *available 8am - 1pm*

### LIGHT FARE

**Overnight Oats** GF VEG crunchy seeds, Salish honey, seasonal brûléed fruit 16
**Avocado Toast** VEG ricotta cheese, olive oil, lemon zest, basil, Macrina bread 19
*add free-range poached eggs* +6 | add smoked salmon +12*

### SALISH SPECIALTIES

**Duck Confit Chilaquiles*** GF tomatillo-poblano salsa, tortilla chips, two sunny side up eggs, queso fresco, radish 24
**Buttermilk Pancakes** VEG seasonal macerated fruit, Chantilly cream 18
**French Toast** VEG red wine poached pear, pumpkin spiced syrup, walnut, powdered sugar 22
**Corned Beef Hash*** GF Yukon gold potatoes, bell pepper, charred onion, cilantro chimichurri, fried eggs 26

### BREAKFAST CLASSICS

*Served with potatoes au gratin & heirloom greens & herbs salad*

**Salish Classic Breakfast*** GF three eggs any style, ham, sausage, Jack Mountain bacon 28
**Pork Shank Eggs Benedict*** smoked ham shank, hollandaise 27
**Vegetable Benedict*** VEG seasonal vegetables, hollandaise 25
**Dungeness Crab Benedict*** dill, hollandaise 36

### BAR BITES & PIZZA *available 11am - 10pm*

**Artisanal Cheese Plate*** lavosh crackers, seasonal complements 26 *add charcuterie +13*
**Dry Aged Beef & Pork Meatballs** *16*
tomato, basil, pecorino cheese, grilled bread
**Brussels Sprouts** GF *16*
pancetta, chestnut, pickled apple, fall herbs
**Pepperoni Pizza** *26*
tomato, mozzarella, garlic oil
**Cheese Pizza** VEG *25*
tomato, mozzarella, pecorino, parmesan
**Prosciutto & Pear** *26*
garlic oil, mozzarella, arugula, balsamic glaze

## LUNCH *available 11am - 3pm*

### STARTERS

**Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 9/12
**Tomato Soup** V olive oil, basil, Macrina bread 8/11
**Romaine Caesar Salad** romaine hearts, parmesan, black garlic dressing, croutons 12/17
*add grilled chicken +10 | Dungeness crab +21 | flat iron steak* +28*
**Heirloom Greens & Herbs Salad** GF VEG Salish honey vinegar, Agrumato lemon oil, black pepper 13

### LUNCH ENTREES

**Crab Louie** GF baby gem lettuce, cherry tomato, asparagus, egg, cucumber radish, Louie dressing 34
**Salish Fish and Chips** True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house-made fries 29
**Pan Seared Salmon*** GF acorn squash, crispy Brussels sprouts, spiced maple cranberry glaze, micro mix 32
**Classic Steak Frites*** GF 12 oz. New York strip, veal demi 64

### BURGERS AND SANDWICHES

*Served with house-made fries. Substitute soup or side salad +5*

**Royal Ranch Burger*** char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce 24
*Beyond Patty +3 | Jack Mountain bacon +6 | avocado +3 | fried egg +4*
**Korean Fried Chicken Sandwich** crispy fried chicken breast, gochujang, kimchi aioli, pickled daikon & cabbage slaw, brioche bun 26
**Grilled Medallions of Tenderloin Sandwich*** 6 oz. Royal Ranch beef filet mignon, demi baguette, au jus 34
**Salish Grilled Cheese** VEG Salish honey-ale spread, white cheddar, sourdough, tomato soup 23

### DESSERT 13

**Flourless Chocolate Cake** GF VEG baked ganache, whipped cream, chocolate nibs
**Damn Fine Cherry Pie** VEG inspired by Salish Lodge's role in "Twin Peaks" *ala mode +2*
**Crème Brûlée** GF VEG Salish honey, vanilla bean, fresh berries
**Seasonal Sorbet** GF V

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodbome illness.*
*A 23% service and delivery charge is added to your check. 100% of the service charge will be distributed to the servers serving you. An additional 3% taxable surcharge will also apply to all the food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.*

GF: Gluten Free | V: Vegan | VEG: Vegetarian

*Follow the bee to find items with honey from Salish hives!*

## SPECIALTY COCKTAILS *21 each*

**SMOKED APPLE CIDER OLD FASHIONED** Maker's Mark, apple cider, bitters, cinnamon
**THE DALE COOPER** Kur Gin, Salish Dry Honey Cider, clove, cardamom, lemon
**PUMPKIN SPICE MULE** Tito's vodka, pumpkin syrup, ginger beer, lime
**NEW FRONTIER** Buffalo Trace Bourbon, grenadine, lemon, bitters, Absinthe rinse
**SALISH SOUR** Jefferson's Salish Single Barrel, pear, ginger, citrus, egg white*
**THE APPLE STATE** Calvados, Cointreau, apple cider, pomegranate, lemon
**SPICY MANGO MARGARITA** Salish Double Reposado, Cointreau, mango, citrus, Chamoy, fire bitters

## WINES BY THE GLASS

| | 6oz | 9oz | Btl |
|---|---|---|---|
| Salish Lodge & Spa Chardonnay, WA | 12 | 17 | 45 |
| Salish Lodge & Spa Red Blend, WA | 12 | 17 | 45 |
| Salish Lodge & Spa Brut, WA | 15 | 19 | 50 |
| Salish Lodge & Spa Brut Rosé, WA | 15 | 19 | 50 |
| Adami Prosecco, NV IT | 16 | 21 | 59 |
| Veuve Clicquot Yellow Label | 29 | 39 | 145 |
| Jaine "Thunderstone Vineyard" Rosé, 2023 CV, WA | 14 | 19 | 53 |
| Cesari Pinot Grigio, 2022 IT | 14 | 19 | 51 |
| Escarpment Sauvignon Blanc, 2024 Martinborough, NZ | 16 | 21 | 57 |
| Patz & Hall Chardonnay, 2021 Sonoma Coast, CA | 18 | 24 | 65 |
| Colome Valley Estates Malbec, 2021 Salta, AR | 14 | 19 | 49 |
| Resonance Pinot Noir, 2022 Willamette Valley, OR | 17 | 23 | 63 |
| Amavi Syrah, 2022 Walla Walla, WA | 18 | 23 | 63 |
| Mark Ryan 216 Miles To Go Cabernet Sauvignon, 2022 CV, WA | 19 | 24 | 65 |
| Delille Cellars "D2" Red Blend, 2021 CV, WA | 24 | 32 | 93 |

# FROM THE RESTAURANT

*available 5pm - 9pm*

## RAW & CHILLED

**Jumbo Prawn Cocktail** GF Sea of Cortez prawns, cocktail sauce, lemon 22
**Hand Cut Steak Tartare*** GF cured egg yolk, shallot, chive, champagne vinaigrette, house potato chips 24
**Local Fresh Oysters*** GF half dozen, cocktail sauce, champagne mignonette 30
**Yellowfin Tuna Tartare*** GF avocado, crispy shallots, mango & chili oil 26

## STARTERS

**Dungeness Crab Cakes** sumac remoulade, lemon, arcadian greens, mustard vinaigrette 29
**Washington Onion Soup** Gruyère, Macrina bread, parsley 14
**Wedge Salad** GF candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing 17
**Heirloom Greens & Herbs Salad** GF VEG Salish honey vinegar, Agrumato lemon oil, black pepper 13
**Romaine Caesar Salad** romaine hearts, parmesan, black garlic dressing, croutons 17

## MAINS

**Royal Ranch Burger*** char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce 24
*Beyond Patty +3 | Jack Mountain bacon +6 | avocado +3 | fried egg +4*
**Northwest Free-Range Chicken** GF fall succotash, radish, parsley, port wine jus 52
**Sesame Crusted Ahi Tuna*** GF seared rare, Napa cabbage slaw, yuzu ponzu 63
**Local Tagliatele** lamb bolognese, mascarpone, mint, parmegiano, reggiano 41
**Grilled Salmon*** fennel velouté, endive, bagna cauda, pomegranate, crispy shallots, herb oil 59
**Dungeness Crab Stuffed Jumbo Prawns** bay shrimp, fontina cheese, gochujang aioli 74
**Thai Seafood Stew** GF Manila clams, prawns, seasonal fish, coconut rice, tarro chips, cilantro 49
**14-Day Dry Aged Duck Breast** GF cherry, cauliflower, mustard greens, pickled mushrooms 65

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## STEAKS & CHOPS GF

*Proudly featuring ethical and sustainable beef from Royal Ranch.*

**12 oz. Classic New York Strip Steak Frites & Veal Demi*** *64*
**7 oz. 24-day Angus Filet Mignon*** *80*
**22 oz. 21-Day Dry-Aged Bone-In Ribeye*** *105*
**18 oz. Berkshire Long-Bone Pork Chops*** *68*
**18 oz. 21-Day Dry-Aged Delmonico*** *90*
**18 oz. Australian Lamb Chops*** *76*

## STEAK ENHANCEMENTS

**Classic béarnaise*** GF VEG *7*
**Salish Lodge beefed up butter** GF *9*
**Rogue Creamery smokey blue** GF *9*
**Roasted bone marrow** GF *12*
**Green peppercorn demi-glacé** GF *9*
**Pepper-crusted au poivre** GF VEG *7*
**Dungeness crab Oscar*** GF *26*

## SIDES

**Creamed Kale** GF guanciale, beef brodo, tarragon cream, brown butter pine nuts 17
**Asparagus*** GF VEG truffle hollandaise GF VEG 16
**Northwest Grits & Cheese Curds** GF VEG Salish honey, roasted corn, chive 14
**Buttermilk Whipped Potatoes** GF VEG chive, butter 11
**Hand-Cut Fries** GF VEG parmesan, garlic aioli, dill 14
**Baked & Loaded*** GF short rib, raclette cheese, onion butter 19

## DESSERT

**Chocolate Espresso Pot de Crème** VEG crisp pearls, brown butter shortbread 18
**Hazelnut Pear Sable** VEG chocolate pecan crumble, poached pear, vanilla crémeux 15
**Seasonal Sorbet** GF V 13
**Damn Fine Cherry Pie** VEG inspired by Salish Lodge's role in "Twin Peaks" *ala mode +2* 13
**Crème Brûlée** GF VEG Salish honey, vanilla bean, fresh berries 13

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