


THE RESTAURANT

AT SALISH LODGE

Cocktails 21



SHOWERS & FLOWERS
The Botanist Gin, Butterfly Pea Flower Tea, lime, Salish honey, egg white* 



RYE & SHINE
Sazerac Rye, Limoncello, grenadine, egg white*



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



SALISH IMPROVED WHISKEY COCKTAIL
Salish Angel's Envy, maraschino, Absinthe, bitters



MEXICALI SPRITZ
Los Vecinos Mezcal, Aperol, Prosecco, cherry bitters



SMOKED PINE
Salish Angel's Envy, Amaro, lime, Salish honey, ginger beer, smoked tableside 




EL PARADISO
El Jimador Blanco, Crème de Cassis, pineapple, lime, ginger beer



SALISH WHISKEY SMASH
Woodinville Whiskey, mint, lemon, simple syrup, orange bitters



SALISH BLISS
Hendrick's Gin, Cointreau, lime, Salish honey, raspberries 

Ask your server about our seasonal draught beer selections

Raw & Chilled

JUMBO PRAWN COCKTAIL ^{GF} 22
Sea of Cortez prawns, cocktail sauce, lemon

LOCAL FRESH OYSTERS* ^{GF} 30
half dozen, cocktail sauce, champagne mignonette

HAND CUT STEAK TARTARE* ^{GF} 24
hen egg, shallot, capers, mustard aioli, malt vinegar chips

YELLOWFIN TUNA TARTARE* ^{GF} 26
avocado, crispy shallots, mango & chili oil

SALISH SIGNATURE CUT ALASKAN KING CRAB LEGS ^{GF}

64/128

cocktail sauce, drawn butter, garlic aioli

Starters

DUNGENESS CRAB CAKES 29
sumac ramoulade, lemon, arcadian greens, mustard vinaigrette

WASHINGTON ONION SOUP 14
Gruyère, Macrina bread, parsley

WEDGE SALAD ^{GF} 17
candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing 

HEIRLOOM GREENS & HERBS SALAD ^{GF VEG} 13
Salish honey vinegar, Agrumato lemon oil, black pepper 

ROMAINE CAESAR SALAD 14
romaine hearts, parmesan, black garlic dressing, croutons

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



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.*

Steaks & Chops ^{GF}

Proudly featuring locally sourced, ethical and sustainable beef from Royal Ranch.

18 OZ. 14-DAY DRY-AGED BERKSHIRE LONG-BONE PORK CHOP*
69

7 OZ. 24-DAY ANGUS FILET MIGNON*
80

22 OZ. 21-DAY DRY-AGED BONE-IN RIBEYE*
105

18 OZ. 21-DAY DRY-AGED DELMONICO*
90

12 OZ. CLASSIC NEW YORK STRIP STEAK FRITES & VEAL DEMI*
64

14 OZ. ELK CHOPS*
74

CHATEAUBRIAND* ^{GF}

17 oz roasted center-cut filet mignon, served with a Chateaubriand demi.

155

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

Mains

NORTHWEST FREE-RANGE CHICKEN ^{GF} 52
gouda polenta cake, garlic creme, pickled asparagus, pea vine

SESAME CRUSTED AHI TUNA* ^{GF} 63
seared rare, Napa cabbage slaw, yuzu ponzu

LOCAL BUCATINI ^{VEG} 39
foraged mushroom, leek, pea, white wine, Gruyère, breadcrumbs

CRISPY SKIN SALMON* ^{GF} 59
herbed quinoa, allium, pea, mint, watercress, pickled rhubarb, sunflower seed

DUNGENESS CRAB STUFFED JUMBO PRAWNS 74
bay shrimp, fontina cheese, chimichurri

THAI SEAFOOD STEW ^{GF} 49
Manila clams, prawns, seasonal fish, coconut rice, tarro chips, cilantro

Sides

SIDE OF SPRING ^{GF VEG} 16
morel mushroom, asparagus, fiddlehead fern, spring onion, fava beans

ASPARAGUS* ^{GF VEG} 16
truffle hollandaise

NORTHWEST GRITS & CHEESE CURDS ^{GF VEG} 14
Salish honey, roasted corn, chive 

BUTTERMILK WHIPPED POTATOES ^{GF VEG} 11
chive, butter

HAND-CUT FRIES ^{GF VEG} 14
parmesan, garlic aioli, dill

BAKED & LOADED* ^{GF} 19
short rib, raclette cheese, onion butter

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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.