

THE RESTAURANT

AT SALISH LODGE

Cocktails

23 each




WILD CHILD

Gin Mare, pomegranate,
Lavender Sage syrup, lemon,
Absinthe, rose water



THE DALE COOPER

Kur Gin, Salish Dry Honey
Cider, clove, cardamom,
lemon 



HONEY LAVENDER SOUR

Salish Honey Bourbon,
Lavender Sage syrup, lemon,
lavender bitters, egg white*



WHISKEY SMASH

Woodinville Whiskey, simple
syrup, Angostura bitters,
lemon, mint



"DAMN FINE" KEY LIME PIE MARTINI

Vanilla Vodka, key lime purée,
lime, coconut purée, simple
syrup, Frangelico, graham
cracker rim



LOLITA

Vida Mezcal, lime, simple
syrup, Giffard Caribbean
Pineapple, cinnamon, salt



BLOOD ORANGE MARGARITA

Salish Herradura Reposado,
Solerno Blood Orange
Liqueur, blood orange purée,
sweet & sour

Ask your server about our seasonal draught beer selections

Reserve Cocktails:

THE MACALLAN SOUR

15-year Macallan Scotch, demerara syrup, lemon, egg white*,
Oloroso Sherry float

56

SALISH BLACK MANHATTAN

Willet Family Estate 4 Year Rye, Fast Penny Amarancho, Bitters, Orange,
Brandied Cherry

44

THE RESERVE MARTINI TRAY

Chopin Family Reserve Vodka Martini, Tiny Potato, Crème Fraîche, Caviar,
French Macaron

72

XO OLD FASHIONED

Hennessy XO Cognac, Angostura 200-Year, Orange

89

THE RESTAURANT

AT SALISH LODGE

Perched above the rushing waters of the Snoqualmie River, the Salish Lodge & Spa offers a refined yet rustic dining experience that embodies the essence of the Pacific Northwest. Our menu is a tribute to the region's natural bounty, where sustainably sourced, dry-aged beef takes center stage alongside fresh, seasonal seafood and thoughtfully crafted vegetarian and vegan options.

We partner with local farms, fisheries, and purveyors to bring you the highest quality ingredients, honoring the land and its traditions. Set against a backdrop of sweeping valley views, our warm and inviting dining room blends natural wood, stone, and intimate lighting to create an atmosphere of understated elegance. Whether savoring a perfectly seared steak or indulging in our house-harvested honey, every bite is a celebration of craftsmanship, sustainability, and the flavors of the Pacific Northwest.

Thank you for dining with us.

Raw & Chilled

JUMBO PRAWN COCKTAIL ^{GF} 28

Sea of Cortez prawns, cocktail sauce, lemon

LOCAL FRESH OYSTERS* ^{GF} 30

half dozen, cocktail sauce, champagne mignonette

BEEF TENDERLOIN TARTARE* 22

virgin mustard oil, radicchio, oyster aioli, capers, toast

SALISH SIGNATURE SEA OF CORTEZ JUMBO SHRIMP SCAMPI

33

garlic, brown butter, lemon, toasted focaccia

Starters

LITTLE GEM LETTUCE SALAD ^{GF VEG} 14/19

walnuts, lemon ricotta, sour cherries, basil dressing

ROMAINE CAESAR SALAD 14/19

romaine hearts, pecorino cheese, caper dressing, pangrattato

WASHINGTON ONION SOUP 16

Gruyère, Macrina bread, parsley

SHRIMP TOAST 29

crème fraîche, remoulade, charred lemon juice


WEDGE SALAD ^{GF} 19

candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing

TENDERLOIN TIPS* ^{GF} 21

steak Diane sauce, foragers mushrooms

GOAT CHEESE & HONEY PLATE ^{VEG} 19

fig jam, grilled Macrina breads, lavosh crackers 

FORAGED MUSHROOM MOUSSE 23

maitake mushroom, Macrina bread

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.

Classic Cuts

18 OZ. 21-DAY DRY-AGED DELMONICO*	96
7 OZ. ANGUS FILET MIGNON*	82
22 OZ. BONE-IN RIBEYE*	107
14 OZ. CLASSIC CENTER CUT RIBEYE*	70
16 OZ. DURHAM RANCH ELK CHOP*	70
10 OZ. PRIME BASEBALL STEAK*	61

12 OZ. CLASSIC NEW YORK STRIP STEAK FRITES & VEAL DEMI*	66
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12 OZ SALMON CREEK BONE-IN DUROC PORK CHOP	55
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Rare & Unique Cuts

10 OZ. BAVETTE*	64
10 OZ. WAGYU COULOTTE*	65
9 OZ. HANGER*	59

CHATEAUBRIAND* ^{GF}

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

155

Steak Enhancements

Classic béarnaise* ^{GF VEG} 8	Green peppercorn demi-glace ^{GF} 9	Chimichurri ^{GF} 6
Caramelized onion butter ^{GF} 9	Pepper-crusting au poivre ^{GF VEG} 8	

Mains

ROASTED CHICKEN ^{GF} 57
roasted carrots, mustard, sherry pan sauce, pistachio
GRILLED SALMON* 59
artichoke, new crop shell beans, spring onion purée
HEN OF THE WOODS AGNOLOTTI PASTA 44
pea vine, English peas, truffle poached egg

PNW HALIBUT* ^{GF} 66
Yakima asparagus, spring vegetables, pinenut pistu
LOCAL TAGLIATELLE 54
Crispy soft shell crab, crème fraîche, herbs, Sleeping Beauty cheese

Sides

SIDE OF SPRING ^{GF} 18
lemon, truffle pea butter
ROASTED HEIRLOOM CARROTS ^{GF VEG} 14
toasted hazelnuts, herbs
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 POTATO ^{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.

Wine by the Glass

SPARKLING

	6oz	9oz
Salish Lodge & Spa Dry Honey Cider, WA	14	19
Salish Lodge & Spa Brut, WA	17	21
Salish Lodge & Spa Brut Rosé, WA	17	21
Adami Prosecco, NV IT	18	23
Veuve Clicquot Yellow Label, NV	31	42

ROSÉ

	6oz	9oz
Ita Rosé, CV, WA	17	21
Pursued by Bear "Blushing Bear" Rosé, CV, WA	18	24
Minuty Prestige Rosé, FR	20	27

WHITE

	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	14	19
Cesari Pinot Grigio, IT	15	20
Escarpment Sauvignon Blanc, Martinborough, NZ	18	23
Patz & Hall Chardonnay, Sonoma Coast, CA	18	23
Rombauer Chardonnay, Napa Valley, CA	31	42

REDS

	6oz	9oz
Salish Lodge & Spa Red Blend, WA	14	19
Dunham Trutina, Walla Walla, WA	15	20
Resonance Pinot Noir, Willamette Valley, OR	19	26
Amavi Syrah, Walla Walla, WA	20	27
Januik Merlot, CV, WA	21	28
Mark Ryan 216 Miles To Go Cabernet Sauvignon, CV, WA	21	28
Sagemoor "Codebreaker" GSM, CV, WA	21	28

PREMIUM WINES BY THE GLASS

	6oz	9oz
Echolands Riesling, Walla Walla, WA	22	30
Pursued by Bear "Bear Cub" Red Blend, CV, WA	22	30
Lemelson "Thea's Selection" Pinot Noir, Willamette Valley, WA	25	34
DeLille Cellars "D2" Red Blend, CV, WA	26	35
Long Shadows Vintners Pirouette Red Blend, CV, WA	28	37
Time & Direction "Diamond Cutter" Red Blend, Walla Walla, WA	28	37

Vegan Menu

SALADS, SOUPS & STARTERS

LITTLE GEM LETTUCE SALAD ^{GF} 14/19
walnuts, sour cherries, basil dressing

ROASTED CARROT SALAD 14/19
sunflower seeds, kale, grapefruit, spiced breadcrumbs

TOMATO SOUP 13
Macrina focaccia

ENTRÉES

CAULIFLOWER STEAK 38
chickpea panisee, romesco, roasted tomatoes, olives

LOCAL TAGLIATELLE 38
roasted hen of the woods mushroom, pea purée, spring vegetables,
cashew butter