



THE  
DINING  
ROOM

## SPECIALTY LIBATIONS

**SMOKED SALISH BLACK MANHATTAN** Bulleit Rye Whiskey, Amaro Del Capo, orange bitters, Angostura, smoked tableside 22

**SPICY MELON COOLER** Tito's Vodka, cucumber, summer melon, citrus, fire tincture 20

**SMOKED BLOOD ORANGE MARGARITA** Dulce Vida Blanco Tequila, Cointreau, blood orange, smoked tableside 22

**SPICY WATERMELON PALOMA** Dulce Vida Blanco Tequila, watermelon, grapefruit, lime, Tajin, fire tincture 20

**THE BOTANIST SPEAKS** Sheringham Distillery Seaside Gin, Fords Sloe Gin, Braulio, pomegranate, hibiscus, black pepper 21

**THE DALE COOPER** Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 18 

**BLOOD & SAND** Dewar's Scotch, Luxardo, Carpano Antica, orange 21

**IRISH SUMMER MULE** Jameson Orange, Cointreau, lime, ginger beer, mint 21

**SALISH ROSÉ SOUR** St-Germain Elderflower, Salish Brut Rosé, lemon, pink peppercorn, egg white 20

**SALISH SPRITZ** Salish Brut, St-Germain, Italicus, soda, lime, mint 21

**RASPBERRY GIN FIZZ** James Bay Distillers Seattle Dry Gin, raspberry, lemon, egg white 20

**DRAUGHT BEER** Ask about seasonal selections

WINES BY THE GLASS	6oz	9oz
Abeja Chardonnay 2020	26	34
Daou Rosé 2020	18	24
Adelsheim Pinot Noir 2021, Willamette Valley, OR	22	29
Mark Ryan Wild Eyed Syrah 2020, Red Mountain, WA	35	43
L'Ecole "No. 41" Cabernet Sauvignon 2018	23	30
Hess Family Collection Lion Tamer Cabernet Sauvignon 2018 Napa Valley, CA	38	46

## STARTERS


**Roasted Pacific Oysters**  
yuzu, togarashi, toasted breadcrumbs, scallion 28

**Salmon Rillettes**  
lemon mustard, pickled summer vegetable, ikura, baguette 26

**Mozzarella Burrata**  
stone fruit, arugula, country ham, cucumber, focaccia, basil, hot honey vinaigrette 26 

**Corn Ravioli**  
cashew ricotta, seasonal mushroom, cilantro, creme fraiche, leek, serano, cotijia 24

## SALADS & SOUPS

**Grilled Summer Squash Salad**  
bitter greens, goat cheese, heirloom tomato, walnuts, balsamic vinaigrette 15 

**Salish Baby Greens**  
watermelon, feta, crunchy seeds, honey vinaigrette 13 

**Romaine Caesar Salad**  
harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

**Potato Leek Soup**  
cream, leek, chive 14

**Cucumber Gazpacho**  
allium, chili crisp, miso 14

**SALISH**  
LODGE & SPA

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

polenta cake, smoked cherry, blistered tomato, chicken demi, basil 47

### Salmon Creek Farms Duroc Pork Chop\*

peach agrodolce, red chief lentils, broccoli rabe, candied pecans 54

### Pan Seared Halibut

radicchio, king oyster mushroom, miso vinaigrette, cucumber gazpacho 62

### Seared Prawn Pasta

local bucatini, heirloom squash, aji amarillo, bread crumb, chervil 54

### Grilled Salmon\*

quinoa, fennel apple slaw, cilantro, lemon, blackberry agrodolce, romesco 59

### Charred Corn Risotto

ricotta salata, harissa, arugula, lime, pine nuts 38

## SIDES

### Charred Green Beans

hot honey, guanciale, hazelnuts, lemon 15 

### Elote Corn

serrano, jalapeno, chili, lime aioli, cotija, salt 14

### 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



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.