

# THE RESTAURANT

AT SALISH LODGE

## SPECIALTY LIBATIONS

**SAINT ELMO'S FIRE** Brugal Anejo Rum, Italicus, rosemary syrup, lime, ginger beer 23

**WATERMELON ELIXER** Tito's vodka, watermelon, Kiona Ice Wine, lemon, Salish honey 21 

**THE DALE COOPER** Kur Gin, lemon, clove, cardamom, Salish Dry Honey Cider 21 

**LAVENDER SUNSET** Absolut Mandarin, Cointreau, lime, Simple Goodness Blue Lavender syrup, cranberry, lavender bitters 21

**SUNSHINE MARTINI #3** Gin, dry Vermouth, Giffard Apricot liqueur, orange bitters 22

**NO BEARS LEFT** Old Forester Rye, lemon, demerara syrup, Taylor Fladgate 10yr Port, egg white 20

**COCONUT INFERNO** El Jimador Silver Tequila, Cointreau, lime, agave, pineapple, coconut, jalapeño 21

**GREAT NORTHERN COLD BREW** Brugal Anejo Rum, espresso, Giffard Coffee Liqueur, Five Farms Irish Cream 21

**VERDANT BLOOM** wild elderflower liqueur, Italicus, mint, Salish Dry Honey Cider, Brut Rosé 21 

**COAST CITY COOLER** Amaretto, Luxardo, Kölsch, thyme, cherry, lime 21

Wines by the Glass	6oz	9oz
Woodward Canyon Chardonnay 2022 WA	22	29
Sparkman Apparition White Blend, 2022 CV, WA	17	24
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24
Megan Anne Pinot Noir 2021 Willamette Valley, OR	20	27
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
Hess Family Collection The Lions Tamer Cabernet Sauvignon 2019 Napa, CA	35	43

Ask your server about our seasonal draught beer selections

## STARTERS

### Little Neck Clams

harissa, Spanish chorizo, fennel, white wine, cilantro 24

### Wedge Salad

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

### Carrot Ravioli

chimichurri, spinach, grana, pepitas, svaneti 25

## SALADS & SOUPS

### Watermelon Salad

arugula, rainbow carrots, pepitas, grilled watermelon, tomato vierge vinaigrette 15

### Salish Baby Greens

Humboldt Fog cheese, grilled stone fruit, crunchy seeds, honey vinaigrette 14 

### Romaine Caesar Salad

harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

### Watermelon Gazpacho

Dungeness crab, grilled watermelon, pickled watermelon rind, togarashi, cilantro 16

### Fennel Corn Chowder

feta, lemon oil, grilled corn, sumac crème fraîche 16

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

fregola sarda, garlic scape pesto, Charron sauce, charred baby zucchini 49

### Pan Seared Halibut

carrot purée, pickled radish, potato crumbs, summer herb cream sauce 59

### Scallop Bucatini

corn sauce, pattypan, heirloom tomato, basil panna gratta 52

### Grilled Salmon\*

tomato beurre blanc, Israeli cous cous, kohlrabi slaw, summer herbs 59

### Tomato Risotto

saffron, pesto, mozzarella, cherry tomato, arugula 35


## SIDES 16

### Roasted Carrots

aji amarillo aioli, mint pistou, basil panna gratta

### Roasted Summer Squash

poblano romesco, quicos, pickled onions

**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 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

**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.