


# THE RESTAURANT

AT SALISH LODGE

## SPECIALTY LIBATIONS

**COUNTRY ROAD** Wagyu fat washed Salish Bourbon, Dry Curacao, Amaro Montenegro, black walnut bitters, smoked tableside 24

**MEET YOUR MATCH** Roku Gin, Bruto Americano, Cocchi Torino, Salish Brut, citrus 22

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

**THE LION'S TALE** Michter's small batch bourbon, St. Elizabeth allspice dram, lime, bitters 22

**CAMPFIRE BOURBON** Basil Hayden Toast, Licor 43, Crème De Cocoa, smoky bitters, smoked tableside 24

**SALISH ESPRESSO MARTINI** Crop Pumpkin Vodka, Five Farms Irish Cream, Kahlua, Campfire espresso 24

**BETTER IN WINTER** Calvados, Cointreau, apple cider, pomegranate, lemon 22

**CRANBERRY MULE** Tito's Vodka, cranberry, ginger beer, lime, mint 21

**WINTER SUNSET** Dulce Vida Tequila, Strega, blood orange, lime, ginger 21

**WHITE MYSTERY** Roku Gin, Kiona Ice Wine, agave, lime, thyme 24

### Wines by the Glass

	6oz	9oz
Woodward Canyon Chardonnay 2022 WA	22	29
Mirabeau Cotes de Provence Pure Rosé 2022 FR	17	24
Megan Anne Pinot Noir 2021 Willamette Valley, OR	21	28
Mark Ryan Wild Eyed Syrah 2020 Red Mountain, WA	23	30
Delille Cellars D2 2021 CV, WA	24	32
Sparkman Holler Cabernet Sauvignon 2020 CV, WA	22	29
Guardian Cellars Chalk Line Red Wine 2021 CV, WA	18	24
Hess Family Collection The Lions Tamer Cabernet Sauvignon 2019 Napa, CA	35	43

Ask your server about seasonal draught beer

## STARTERS

**Roasted Pacific Oysters**  
miso, sambal, lime, toasted breadcrumbs, cilantro 28

**Country Pork Pâté**  
pistachios, cinnamon, allspice, cranberries, pear mostarda, baguette 26

**Mozzarella Burrata**  
winter greens, citrus, roasted beets, breadcrumbs, citronette 26

**Beet Ravioli**  
cashew ricotta, pickled fennel, frisée, lemon oil, goat cheese, thyme, candied walnuts 24

## SALADS & SOUPS

**Roasted Squash Salad**  
bitter greens, sour apples, feta, candied pecans, maple roasted garlic vinaigrette 15 

**Salish Baby Greens**  
seasonal citrus, Twin Sisters blue cheese, toasted almonds, honey thyme vinaigrette 13 

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

**Carrot and Sweet Potato Soup**  
roasted baby rainbow carrots, thyme, Aleppo coriander oil 13

**Cauliflower Ginger Soup**  
speck, pine nuts, rice crisp 13

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

ricotta gnocchi, creamy winter pesto, spiced walnuts, fennel, parmesan 56

### Salmon Creek Farms Duroc Pork Chop\*

sweet potato cannoli, brandy poached apple, pickled mustard seeds, pistachios, apple cider reduction 54

### Miso Black Cod

shiitake mushroom, baby bok choy, ginger, dashi, cilantro 58

### Seared Scallop Pasta

local bucatini, cauliflower, sultanas, capers, breadcrumbs, rosemary 61

### Grilled Salmon\*

sweet potato purée, Brussels sprouts, delicata squash, frisée, maple vinaigrette 59


### Winter Squash Miso Risotto

grana padano, hazelnuts, yuzu, togarashi, arugula 38

## SIDES

**Grilled Broccolini** anchovy vinaigrette, breadcrumbs, toasted almonds, grilled lemon 15

**Crispy Brussels Sprouts** chorizo, gremolata, agave, coriander citrus crme fraîche 16

**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

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.