

THE RESTAURANT

AT SALISH LODGE

Cocktails 21



WHITE ROBE

El Jimador Reposado,
Amaro Montenegro, Bada
Bing cherry, lemon



HIGH & DRY

Maker's Mark Salish Private
Selection, Five Farms Irish
Cream, Chai tea



THE DALE COOPER

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



FALLING FOR YOU HONEY

Spiced Pear Liqueur,
Clear Creek Apple Brandy,
cinnamon, lemon 



SMOKED SALISH MANHATTAN

Knob Creek Rye, barrel-aged
sweet Vermouth, Bada Bing
cherry, bitters



LODGE LIFE

Del Maguey Vida Mezcal,
Licor 43, Campfire
espresso, pumpkin



NEW FRONTIER

Buffalo Trace Bourbon,
absinthe, pomegranate,
bitters, lemon




SALISH WHITE RUSSIAN

Crop Pumpkin Vodka,
Kahlua, Five Farms Irish
Cream, whipped cream



SHELLY'S DILEMMA

Penelope Toasted Bourbon,
Allspice Dram, Salish honey,
cherry juice, whipped cream 

Ask your server about our seasonal draught beer selections

Raw & Chilled

JUMBO PRAWN COCKTAIL ^{GF} 21

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 28

sumac ramoulade, lemon, arcadian greens, mustard vinaigrette


LOBSTER BISQUE 16

tarragon oil

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.

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

68

7OZ. 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*

59

14 OZ. ELK CHOPS*

74

CHATEAUBRIAND* ^{GF}

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

155

Steak Enhancements

Classic béarnaise* ^{GF VEG} 7	Rogue Creamery smokey blue ^{GF} 9	Pepper-crusting au poivre ^{GF VEG} 7
Salish Lodge beefed up butter ^{GF} 9	Roasted bone marrow ^{GF} 12	Dungeness crab Oscar* ^{GF} 26
	Green peppercorn demi-glacé ^{GF} 9	

Mains

NORTHWEST FREE-RANGE CHICKEN ^{GF} 52
lacinato kale, white beans, bacon, carrot, Dijon, herb butter

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

CHESTNUT BUCATINI ^{VEG} 38
foraged mushroom, allium, lacinato kale, cranberry, sage, breadcrumbs

GRILLED SALMON* ^{GF} 59
guanciale, celery root, lentils, horseradish cream

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

CRISPY BRUSSELS SPROUTS ^{GF} 14
sherry bacon vinaigrette

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

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

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.