

BREAKFAST

Available Monday - Friday 8:00am - 11:00am, Saturday & Sunday 8:00am - 3:00pm

 Featuring Honey From Heaven™ service where honey from our own Salish hives is poured from high above your plate 

Morning Libations



MIMOSAS

6oz Signature 16 | 9oz Salish 19
daily selection of juices



INFUSED BLOODY MARY

infused vodka, Dmitri's, tomato juice 18



SALISH CAESAR

vodka, clamato, potlatch salt 17
add prawns and bacon +6



ESPRESSO NEGRONI

Campari, La Quintinye Vermouth Royal,
Kapali Coffee Liqueur, Aviation Gin,
Campfire Espresso 23



SNOQUALMIE ICED COFFEE

Penelope Toasted, Frangelico, Baileys,
Campfire Espresso, cinnamon 23



MORNING MULE

vodka, grapefruit, ginger beer, lime 16



SALISH FLAT WHITE

Tito's Vodka, Five Farms Irish cream,
Campfire Espresso 21



BLOOD ORANGE COOLER

Solerno Blood Orange Liqueur, blood
orange, lemon, Salish Honey Cider 21



Coffee & Tea

ESPRESSO DRINKS 7

soy milk +1 | almond milk +1 | oatmilk +1

FRENCH PRESS COFFEE 14

ART OF TEA LOOSE LEAF HOT TEAS

small 6 | large 8

The Country Breakfast

enjoyed since 1916

Choice of juice, coffee, or tea

Biscuit Service

Overnight Oats

Buttermilk Pancakes

The Main Course

3 free range eggs any style,*


Jack Mountain bacon, ham steak,

apple chicken sausage, crispy potatoes

51 per person | 110 for two with mimosa upgrade | 25 split fee

Salish Specialties

OVERNIGHT OATS ^{GF VEG} 17

crunchy seeds, Salish honey, seasonal fruit brûlée 

AVOCADO TOAST ^{VEG} 21

goat cheese, arugula, everything spice, Macrina bread


add free-range poached eggs* +6

add smoked salmon +12

BUTTERMILK PANCAKES ^{VEG} 19

seasonal macerated fruit, real maple syrup

FRENCH TOAST ^{VEG} 24

roasted apple, Salish honey, hazelnut 

CORNED BEEF HASH* ^{GF} 28

crispy potatoes, roasted peppers, charred onion, cilantro
chimichurri, fried eggs

MUSHROOM HASH* ^{GF VEG} 24

roasted foraged mushrooms, fingerling potatoes, preserved
tomato, herbs, fried eggs

Breakfast Classics

served with crispy potatoes &

heirloom greens & herbs salad

SALISH COMPLETE BREAKFAST* ^{GF} 33

orange juice, sourdough toast, three eggs any style, ham,
apple chicken sausage, Jack Mountain bacon

PORK SHANK EGGS BENEDICT* 29

smoked ham shank, hollandaise, house-made croissant

VEGETABLE BENEDICT* ^{VEG} 27

seasonal vegetables, hollandaise, house-made croissant

DUNGENESS CRAB BENEDICT* 38

hollandaise, house-made croissant

STEAK & EGGS* 39

Royal Ranch 8 oz. flat iron, sunny side up eggs, veal demi

CROQUE MADAME* 28

béchamel, ham, Gruyère, free range egg

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.

LUNCH

Available Monday - Friday 11:00am - 1:00pm, Saturday & Sunday 11:00am - 3:00pm

Starters

SALISH CLAM CHOWDER 11/14
smoked bacon, red potatoes, Macrina bread

TOMATO SOUP ^V 9/13
olive oil, basil, Macrina bread

SHRIMP TOAST 25
crème fraîche, remoulade, charred lemon juice

SMOKEY BLEU CHEESE PLATE ^{VEG} 21
smoked almonds, honey beer jam, Macrina breads 

JUMBO PRAWN COCKTAIL 24
Sea of Cortez prawns, cocktail sauce, lemon

GOAT CHEESE & HONEY PLATE ^{VEG} 19
fig jam, grilled Macrina breads, Lavosh crackers 

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
add grilled chicken +11 | Dungeness crab +23 | 4 oz. flat iron steak* +16

ROASTED CARROT SALAD ^{VEG} 14/19
sunflower, grapefruit, kale, pecorino, spiced breadcrumbs

Lunch Entrée

BUTTERMILK WEDGE ^{GF} 19
candied bacon, cherry tomato, pickled red onion, Smokey Bleu cheese dressing

SALISH FISH AND CHIPS 33
True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, russet potato fries

ROASTED SALMON* ^{GF} 36
charred carrots, kale, sunflower seeds, preserved lemon

CLASSIC STEAK FRITES* ^{GF} 66
Royal Ranch 12oz. New York Strip, veal demi

Burgers & Sandwiches

*Served with russet potato fries.
Substitute soup or side salad +5*


ROYAL RANCH BURGER* 27
char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce
Beyond Patty +3 | Jack Mountain bacon +6 | avocado +3 | fried egg +4*

FRIED CHICKEN BLT 26
crispy fried chicken breast, toasted brioche bun, candied bacon, buttermilk ranch

GRILLED STEAK MEDALLIONS SANDWICH* 37
6 oz. Royal Ranch beef filet mignon, demi baguette, au jus

SALISH GRILLED CHEESE ^{VEG} 24
beer jam, white cheddar, sourdough, tomato soup

Desserts 15

CRÈME BRÛLÉE ^{GF VEG}
Salish honey, vanilla bean, fresh berries 

FLOURLESS CHOCOLATE CAKE ^{GF VEG}
baked ganache, whipped cream, cocoa nibs

DAMN FINE CHERRY PIE ^{VEG}
inspired by Salish Lodge's role in "Twin Peaks"
ala mode +3

SEASONAL SORBET ^{GF V}

THE
RESTAURANT
AT SALISH LODGE

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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.