

# THE RESTAURANT

AT SALISH LODGE

## Cocktails

23 each



### SMOKED APPLE CIDER OLD FASHIONED

Maker's Mark, apple cider, bitters, cinnamon, smoked tableside




### SALISH SOUR

Jefferson's Salish Single Barrel, pear, ginger, citrus, egg white\*



### THE DALE COOPER

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



### PUMPKIN SPICE MULE

Tito's vodka, pumpkin syrup, ginger beer, lime



### THE APPLE STATE

Calvados, Cointreau, apple cider, pomegranate, lemon



### NEW FRONTIER

Buffalo Trace Bourbon, grenadine, lemon, bitters, Absinthe rinse



### SPICY MANGO MARGARITA

Salish Double Reposado, Cointreau, mango, citrus, Chamoy, fire bitters

*Ask your server about our seasonal draught beer selections*

## Reserve Cocktails:

### THE MACALLAN SOUR

15-year Macallan Scotch, demerara syrup, lemon, egg white\*, Oloroso Sherry float

56

### SALISH BLACK MANHATTAN

Willet Family Estate 4 Year Rye, Fast Penny Amarancho, Bitters, Orange, Brandied Cherry

44

### THE RESERVE MARTINI TRAY

Chopin Family Reserve Vodka Martini, Tiny Potato, Crème Fraîche, Caviar, French Macaron

72

### XO OLD FASHIONED

Hennessy XO Cognac, Angostura 200-Year, Orange

89

# THE RESTAURANT

AT SALISH LODGE

Perched above the rushing waters of the Snoqualmie River, the Salish Lodge & Spa offers a refined yet rustic dining experience that embodies the essence of the Pacific Northwest. Our menu is a tribute to the region's natural bounty, where sustainably sourced, dry-aged beef takes center stage alongside fresh, seasonal seafood and thoughtfully crafted vegetarian and vegan options.

We partner with local farms, fisheries, and purveyors to bring you the highest quality ingredients, honoring the land and its traditions. Set against a backdrop of sweeping valley views, our warm and inviting dining room blends natural wood, stone, and intimate lighting to create an atmosphere of understated elegance. Whether savoring a perfectly seared steak or indulging in our house-harvested honey, every bite is a celebration of craftsmanship, sustainability, and the flavors of the Pacific Northwest.

*Thank you for dining with us.*

## Raw & Chilled

### JUMBO PRAWN COCKTAIL <sup>GF</sup> 24

Sea of Cortez prawns, cocktail sauce, lemon

### LOCAL FRESH OYSTERS\* <sup>GF</sup> 30

half dozen, cocktail sauce, champagne mignonette

### BEEF TENDERLOIN TARTARE\* 22

virgin mustard oil, radicchio, oyster aioli, capers, toast

## SALISH SIGNATURE SEA OF CORTEZ JUMBO SHRIMP SCAMPI

29

garlic, brown butter, lemon, toasted focaccia

## Starters

### LITTLE GEM LETTUCE SALAD <sup>GF VEG</sup> 14/19

walnuts, lemon ricotta, sour cherries, basil dressing

### ROMAINE CAESAR SALAD 14/19

romaine hearts, pecorino cheese, caper dressing, pangrattato

### WASHINGTON ONION SOUP 16

Gruyère, Macrina bread, parsley

### SHRIMP TOAST 25

crème fraîche, remoulade, charred lemon juice


### WEDGE SALAD <sup>GF</sup> 19

candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing

### TENDERLOIN TIPS\* <sup>GF</sup> 21

steak Diane sauce, foragers mushrooms

### GOAT CHEESE & HONEY PLATE <sup>VEG</sup> 19

fig jam, grilled Macrina breads, lavosh crackers 

### FORAGED MUSHROOM PARFAIT 23

maitake mushroom, Macrina bread

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 <sup>GF</sup>

*Proudly featuring locally sourced, ethical and sustainable beef from Royal Ranch.*

**18 OZ. BERKSHIRE LONG-BONE PORK CHOP\***  
69

**18 OZ. 21-DAY DRY-AGED DELMONICO\***  
96

**7 OZ. ANGUS FILET MIGNON\***  
80

**18 OZ. AUSTRALIAN LAMB CHOPS\***  
79

**22 OZ. BONE-IN RIBEYE\***  
105

**10 OZ. PRIME BASEBALL STEAK\***  
61

**14 OZ. ROYAL RANCH CLASSIC CENTER CUT  
RIBEYE\***  
69

**12 OZ. CLASSIC NEW YORK STRIP STEAK  
FRITES & VEAL DEMI\***  
66

## CHATEAUBRIAND\* <sup>GF</sup>

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

155

## Steak Enhancements

Classic béarnaise\* <sup>GF VEG</sup> 8

Green peppercorn demi-glace <sup>GF</sup> 9

Dungeness crab Oscar\* <sup>GF</sup> 29

Caramelized onion butter <sup>GF</sup> 9

Pepper-crusting au poivre <sup>GF VEG</sup> 8

## Mains

**ROASTED CHICKEN <sup>GF</sup> 57**

roasted carrots, mustard, sherry pan sauce, pistachio

**SEARED AHI TUNA\* <sup>GF</sup> 66**

seared rare, olive oil preserved tomato, capers, olives, sherry vinegar,  
Spanish Chorizo, peppers

**LOCAL TAGLIATELLE 54**

Dungeness crab, crème fraîche, herbs, Sleeping Beauty cheese

**ROASTED SALMON\* 63**

crispy cod cake, celery root purée, Brussels sprouts, extra virgin  
mustard

**14-DAY DRY AGED DUCK BREAST\* <sup>GF</sup> 69**

cherry, cauliflower, mustard greens, pickled mushrooms

## Sides


**CREAMED KALE <sup>GF</sup> 17**

guanciale, beef brodo, tarragon cream, brown butter pine nuts

**ROASTED HEIRLOOM CARROTS <sup>GF VEG</sup> 14**

toasted hazelnuts, herbs

**NORTHWEST GRITS & CHEESE CURDS <sup>GF VEG</sup> 14**

Salish honey, roasted corn, chive 

**BUTTERMILK WHIPPED POTATOES <sup>GF VEG</sup> 11**

chive, butter

**HAND-CUT FRIES <sup>GF VEG</sup> 14**

parmesan, garlic aioli, dill

**BAKED & LOADED POTATO <sup>GF</sup> 19**

short rib, raclette cheese, onion butter

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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.*

# Wine by the Glass

## SPARKLING

	6oz	9oz
Salish Lodge & Spa Dry Honey Cider, WA	14	19
Salish Lodge & Spa Brut, WA	17	21
Salish Lodge & Spa Brut Rosé, WA	17	21
Adami Prosecco, NV IT	18	23
Veuve Clicquot Yellow Label NV	31	42

## ROSÉ

	6oz	9oz
Jaine "Thunderstone Vineyard" Rosé, 2023 Royal Slope, WA	16	21
Minuty Prestige Rosé 2023 FR	20	27

## WHITE

	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	14	19
Cesari Pinot Grigio, 2022 IT	15	20
Escarpment Sauvignon Blanc, 2024 Martinborough, NZ	18	23
Patz & Hall Chardonnay, 2021 Sonoma Coast, CA	18	24
Rombauer Chardonnay, 2023 Napa Valley, CA	31	42

## REDS

	6oz	9oz
Salish Lodge & Spa Red Blend, WA	14	19
Colome Valley Estates Malbec, 2021 Salta, AR	16	21
Carpineto Chianti Classico, 2022 IT	18	24
Resonance Pinot Noir, 2022 Willamette Valley, OR	19	26
Amavi Syrah, 2022 Walla Walla, WA	20	27
Mark Ryan 216 Miles To Go Cabernet Sauvignon, 2022 CV, WA	21	29

## PREMIUM RED WINES BY THE GLASS

	6oz	9oz
Pursued by Bear "Bear Cub" Red Blend, 2020 CV, WA	22	30
Delille Cellars "D2" Red Blend, 2021 CV, WA	26	35
Cristom "Mount Jefferson" Cuvée Pinot Noir, 2022 Willamette Valley, OR	28	37
Long Shadows Vintners Pirouette Red Blend, 2020 CV, WA	28	37
Time & Direction "Diamond Cutter" Red Blend, 2022 Walla Walla, WA	28	37
Napanook Bordeaux Blend, 2021 Napa Valley, CA	39	52

Here at the Salish Lodge we love bourbon and whiskey! That's why we've expertly curated this whiskey and bourbon list that caters to both connoisseurs and casual enthusiasts alike.

## Bourbon & Whiskey Flights

three one ounce pours

### WOODINVILLE FLIGHT 32

Woodinville Rye  
Woodinville Port-Cask Finish  
Woodinville Bourbon

### JEFFERSON'S BOURBON FLIGHT 43

Jefferson's Salish Single Barrel  
Jefferson's Ocean  
Jefferson's Rye

### WHISTLEPIG HOG HEAVEN RYE FLIGHT 43

WhistlePig PiggyBack 6-year Rye  
WhistlePig PiggyBack 10-year Small Batch Rye  
WhistlePig Farmstock Rye Oak

### MACALLAN HIGHLAND KING FLIGHT 110

Macallan 15 Double Cask  
Macallan 18 Sherry Oak  
Macallan Rare Cask 2023

## Premium Bourbon

### WhistlePig Béhölden Single Malt Whiskey 21 year

0.5 oz 69 | 1 oz 138 | 2 oz 250

### WhistlePig The Boss Hog X The Commandments

Straight Rye Whiskey

0.5 oz 51 | 1 oz 102 | 2 oz 200

### Woodford Reserve Baccarat Edition

0.5 oz 80 | 1 oz 160 | 1.5 oz 240

## Cognac

### Remy Martin Louis XIII

0.5 oz 125 | 1 oz 250 | 1.5 oz 375

## Featured Wines - Betz

At Betz Family Winery, we have a guiding philosophy; there is no substitute for quality. We live in a constant state of possibility and our best wines are always still to come. Each bottle is a celebration of our Washington wine community, we call home.

Betz "La Serenne" Syrah, 2021 Yakima Valley, WA 6oz 35 9oz 47

BY THE BOTTLE:

Betz "Bésoleil" Red Blend, 2016, 2017 CV, WA 103

Betz "Domaine de Pierres" Syrah, 2016 Walla Walla, WA 124

Betz "Clos de Betz" Merlot, 2015 CV, WA 124

Betz "La Côte Rousse" Syrah, 2016 Red Mountain, WA 131