


SUNRISE LIBATIONS

INFUSED BLOODY MARY infused vodka, Dmitri's, tomato juice 18
SALISH CAESAR vodka, clamato, potlatch salt 17
add prawns and bacon +6
MORNING MULE vodka, grapefruit, ginger beer, lime 16
SALISH FLAT WHITE Tito's Vodka, Five Farms Irish cream, Campfire Espresso 21

MIMOSAS

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



BLOOD ORANGE COOLER Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 21 
SNOQUALMIE ICED COFFEE Penelope Toasted, Frangelico, Baileys, Campfire Espresso, cinnamon 23
ESPRESSO NEGRONI Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, Campfire Espresso 23

FRENCH PRESS COFFEE 14

ART OF TEA HOT TEAS small 6 | large 8

ESPRESSO DRINKS 7 soy milk +1 | almond milk +1 | oatmilk +1

BREAKFAST *available 8am - 11am*

LIGHT FARE

Overnight Oats ^{GF VEG} crunchy seeds, Salish honey, seasonal brûléed fruit 17 

Avocado Toast ^{VEG} goat cheese, arugula, everything spice, Macrina bread 21
add free-range poached eggs +6 | add smoked salmon +12*

SALISH SPECIALTIES

Buttermilk Pancakes ^{VEG} seasonal macerated fruit, real maple syrup 19

French Toast ^{VEG} roasted apple, Salish honey, hazelnut 24 

Corned Beef Hash ^{* GF} crispy potatoes, roasted peppers, charred onion, cilantro chimichurri, fried eggs 28

Mushroom Hash ^{* GF VEG} roasted foraged mushrooms, fingerling potatoes, preserved tomato, herbs, fried eggs 24

BREAKFAST CLASSICS

Served with crispy potatoes & heirloom greens & herbs salad

Salish Complete Breakfast ^{* GF} orange juice, sourdough toast, three eggs any style, ham, apple chicken sausage, Jack Mountain bacon 33

Pork Shank Eggs Benedict ^{*} smoked ham shank, hollandaise, house-made croissant 29

Vegetable Benedict ^{* VEG} seasonal vegetables, hollandaise, house-made croissant 27

Dungeness Crab Benedict ^{*} hollandaise, house-made croissant 38

Steak & Eggs ^{*} Royal Ranch 8 oz. flat iron, sunny side up eggs, veal demi 39

Croque Madame ^{*} béchamel, ham, Gruyère, free range egg 28

DESSERT 15

Flourless Chocolate Cake ^{GF VEG} baked ganache, whipped cream, chocolate nibs

Damn Fine Cherry Pie ^{VEG} inspired by Salish Lodge's role in "Twin Peaks" *ala mode* +3

Crème Brûlée ^{GF VEG} Salish honey, vanilla bean, fresh berries 

Seasonal Sorbet ^{GF V}

BAR BITES *available 11am - 9pm*

Beef Tenderloin Tartare ^{*} virgin mustard oil, radicchio, aioli, capers, toast, Lea & Perrins 22

Tenderloin Tips ^{* GF} steak Diane sauce, foragers mushrooms 21

Fish Fry crispy fingerling potatoes, battered fried cod and cod fritters 22

LUNCH *available 11am - 1pm Mon. - Fri. available 11am - 3pm Sat. & Sun.*

STARTERS *Starters available 11am - 9pm*

Salish Clam Chowder smoked bacon, red potatoes, Macrina bread 11/14


Tomato Soup ^V olive oil, basil, Macrina bread 9/13

Romaine Caesar Salad romaine hearts, pecorino cheese, caper dressing, pangrattato 14/19
add grilled chicken +11 | Dungeness crab +23 | 4 oz. flat iron steak +16*

Little Gem Lettuce Salad ^{GF VEG} walnuts, lemon ricotta, sour cherries, basil dressing 14/19

Roasted Carrot Salad ^{VEG} sunflower, grapefruit, kale, pecorino, spiced breadcrumbs 14/19

Shrimp Toast crème fraîche, remoulade, charred lemon juice 25

Smokey Bleu Cheese Plate ^{VEG} smoked almonds, honey beer jam, Macrina breads 21 

Goat Cheese & Honey Plate ^{VEG} fig jam, grilled Macrina breads, Lavosh crackers 19 

Jumbo Prawn Cocktail ^{GF} Sea of Cortez prawns, cocktail sauce, lemon 24

LUNCH ENTREES

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

Salish Fish and Chips True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, russet potato fries 33

Roasted Salmon ^{* GF} charred carrots, kale, sunflower seeds, preserved lemon 36

Classic Steak Frites ^{* GF} Royal Ranch 12 oz. New York strip, veal demi 66

BURGERS AND SANDWICHES

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

Royal Ranch Burger ^{*} char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce 27

Beyond Patty +3 | Jack Mountain bacon +6 | avocado +3 | fried egg +4*

Fried Chicken BLT crispy fried chicken breast, toasted brioche bun, candied bacon, buttermilk ranch 26

Grilled Medallions of Tenderloin Sandwich ^{*} 6 oz. Royal Ranch beef filet mignon, demi baguette, au jus 37

Salish Grilled Cheese ^{VEG} beer jam, white cheddar, sourdough, tomato soup 24

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



Follow the bee to find items with honey from Salish hives!

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*

A 23% service and delivery charge is added to your check. 100% of the service charge will be distributed to the servers serving you. An additional 3% taxable surcharge will also apply to all the food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.

SPECIALTY COCKTAILS *23 each*

- SMOKED APPLE CIDER OLD FASHIONED** Maker's Mark, apple cider, bitters, cinnamon
- THE DALE COOPER** Kur Gin, Salish Dry Honey Cider, clove, cardamom, lemon 
- PUMPKIN SPICE MULE** Tito's vodka, pumpkin syrup, ginger beer, lime
- NEW FRONTIER** Buffalo Trace Bourbon, grenadine, lemon, bitters, Absinthe rinse
- SALISH SOUR** Jefferson's Salish Single Barrel, pear, ginger, citrus, egg white*
- THE APPLE STATE** Calvados, Cointreau, apple cider, pomegranate, lemon
- SPICY MANGO MARGARITA** Salish Double Reposado, Cointreau, mango, citrus, Chamoy, fire bitters

WINES BY THE GLASS

	6oz	9oz	Btl
Salish Lodge & Spa Chardonnay, WA	14	19	50
Salish Lodge & Spa Red Blend, WA	14	19	50
Salish Lodge & Spa Brut, WA	17	21	56
Salish Lodge & Spa Brut Rosé, WA	17	21	56
Adami Prosecco, NV IT	18	23	66
Veuve Clicquot Yellow Label	31	42	162
Jaine "Thunderstone Vineyard" Rosé, 2023 CV, WA	16	21	59
Cesari Pinot Grigio, 2022 IT	15	20	57
Escarment Sauvignon Blanc, 2024 NZ	18	23	64
Patz & Hall Chardonnay, 2021 Sonoma Coast, CA	18	24	73
Colome Valley Estates Malbec, 2021 Salta, AR	16	21	55
Resonance Pinot Noir, 2022 Willamette Valley, OR	19	26	71
Amavi Syrah, 2022 Walla Walla, WA	20	27	73
Mark Ryan 216 Miles To Go Cabernet Sauvignon, 2022 CV, WA	21	29	67
Delille Cellars "D2" Red Blend, 2021 CV, WA	26	35	104



FROM THE RESTAURANT

available 5pm - 9pm

RAW & CHILLED

- Jumbo Prawn Cocktail** ^{GF} Sea of Cortez prawns, cocktail sauce, lemon 24
- Beef Tenderloin Tartare*** virgin mustard oil, radicchio, aioli, capers, toast, Lea & Perrins 22
- Local Fresh Oysters*** ^{GF} half dozen, cocktail sauce, champagne mignonette 30

STARTERS

- Little Gem Lettuce Salad** ^{GF VEG} walnuts, lemon ricotta, sour cherries, basil dressing 14/19
- Washington Onion Soup** Gruyère, Macrina bread, parsley 16
- Wedge Salad** ^{GF} candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing 19 
- Goat Cheese & Honey Plate** ^{VEG} fig jam, grilled Macrina breads, Lavosh crackers 19 
- Romaine Caesar Salad** romaine hearts, pecorino cheese, caper dressing, pangrattato 14/19
- Shrimp Toast** crème fraîche, remoulade, charred lemon juice 25
- Tenderloin Tips*** ^{GF} steak Diane sauce, foragers mushrooms 21

MAINS

- Royal Ranch Burger*** char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce 27
Beyond Patty +3 | Jack Mountain bacon +6 | avocado +3 | fried egg +4*
- Roasted Chicken** ^{GF} roasted carrots, mustard, sherry pan sauce, pistachio 57
- Seared Ahi Tuna*** ^{GF} seared rare, olive oil preserved tomato, capers, olives, sherry vinegar, Spanish Chorizo, peppers, eggplant 66
- Local Tagliatele** Dungeness crab, crème fraîche, herbs, Sleeping Beauty cheese 54
- Roasted Salmon*** crispy cod cake, celery root purée, Brussels sprouts, extra virgin mustard 63
- 14-Day Dry Aged Duck Breast*** ^{GF} cherry, cauliflower, mustard greens, pickled mushrooms 69

STEAKS & CHOPS ^{GF}


Proudly featuring ethical and sustainable beef from Royal Ranch.

- 12 oz. Classic New York Strip Steak Frites & Veal Demi*** 66
- 7 oz. Angus Filet Mignon*** 80
- 22 oz. Bone-In Ribeye*** 105
- 18 oz. Berkshire Long-Bone Pork Chops*** 69
- 18 oz. 21-Day Dry-Aged Delmonico*** 96
- 18 oz. Australian Lamb Chops*** 79
- 14 oz. Royal Ranch Classic Center Cut Ribeye*** 69
- 10 oz. Prime Baseball Steak*** 61



STEAK ENHANCEMENTS

- Classic béarnaise*** ^{GF VEG} 8
- Caramelized onion butter** ^{GF} 9
- Green peppercorn demi-glace** ^{GF} 9
- Pepper-crusted au poivre** ^{GF VEG} 8
- Dungeness crab Oscar*** ^{GF} 29

SIDES

- Creamed Kale** ^{GF} guanciale, beef brodo, tarragon cream, brown butter pine nuts 17
- Roasted Heirloom Carrots** ^{GF VEG} toasted hazelnuts, herbs 14
- Northwest Grits & Cheese Curds** ^{GF VEG} Salish honey, roasted corn, chive 14 
- Buttermilk Whipped Potatoes** ^{GF VEG} chive, butter 11
- Hand-Cut Fries** ^{GF VEG} parmesan, garlic aioli, dill 14
- Baked & Loaded Potato*** ^{GF} short rib, raclette cheese, onion butter 19

DESSERT

- Chocolate Mousse Cake** ^{VEG} chocolate glaze, honeycomb, vanilla bean ice cream 17 
- Apple Galette** ^{VEG} butter crust, spiced apple filling, salted caramel, vanilla bean ice cream 17
- Seasonal Sorbet** ^{GF V} 15
- Damn Fine Cherry Pie** ^{VEG} inspired by Salish Lodge's role in "Twin Peaks" *ala mode* +3 15
- Crème Brûlée** ^{GF VEG} Salish honey, vanilla bean, fresh berries 15 

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