





THE
DINING
ROOM

SPECIALITY LIBATIONS


THE SI Distillirum Salish Whiskey Bourbon, Polite Amor, Cherry Shrub, Raw Simple Syrup, Orange 19

FIZZY PUNCH citrus and Irish Whiskey Punch with oleo-saccharum 19

HARVEST MOON apple cinnamon vodka, Salish honey, citrus, Salish Dry Honey Cider 16 

THE DALE COOPER Hendricks Gin, lemon, clove, cardamon, Salish Dry Cider 15 

MAPLE BACON OLD FASHIONED Distillirum Salish Whiskey Bourbon, maple, bitters, orange, bacon 18

PEAR AND VANILLA MARGARITA Dulce Vida Blanco, pear, vanilla, Salish honey, citrus 18 

PNW MULE Brovo vodka, muddled blackberry, lavender bitters, lime, ginger beer 14

APPLE SMASH apple cinnamon vodka, bada bing, spiced apple cider, lemon 16

ROSEMARY GIN MULE Nolet's Gin, lime, rosemary, ginger beer 15

Draught Beer *Ask about seasonal selections*

Wines by the Glass	6oz	9oz
Abeja Chardonnay 2016	26	30
Daou Rose 2020	24	28
Sleight of Hand "Levitation" Syrah 2018	25	29
L'Ecole "No. 41" Cabernet Sauvignon 2018	23	27
Delille Cellars "D2" 2018	27	30
Mark Ryan "Water Witch" Red Mountain	32	36
Chateau Ste. Michelle Col Solare	36	39

STARTERS

Roasted Pacific Oysters
'nduja, toasted bread crumbs, chives 24

Chicken Liver Paté 
quince compote, Salish honey, mustard, cornichons, baguette 19

Mozzarella Burrata 
winter squash, country ham, pickled cippolini, pumpkin seed, hot honey vinaigrette, basil 21

Winter Squash Ravioli
seasonal mushrooms, miso, brown butter, black vinegar, Beecher's reserve, chervil 21

SALADS & SOUPS

Winter Greens Salad
poached egg, smoked prosciutto, hazelnut vinaigrette, radicchio, Belgian endive, Beecher's Reserve 15

Salish Baby Greens 
citrus, Marcona almond, goat's cheese 13

Romaine Caesar Salad
harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 15

Washington Onion Soup
Walla Walla onions, sherry, peasant bread, Gruyère 14

Celery Root Soup
tahini, chickpea, harissa 13

SALISH

LODGE & SPA

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.



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MAINS

Northwest Free-Range Chicken

jasmine rice cake, baby bok choy, ginger, fish sauce 44

Salmon Creek Farms Duroc Pork Chop*

winter squash, red cabbage, sour apple, pinenut za'atar 51

Steamed Sablefish*

Manila clam, dashi, roasted Maitake, shiso oil 59

Seared Scallop Tagliatelle

mustard green pesto, preserved tomato, guanciale, panna gratta 61

Grilled Salmon*

Beluga lentil, red beet, shaved brussels sprout, apple 59

Golden Beet Risotto

baby kale, ricotta salata, Marcona almond, lemon oil 38

SIDES

Crispy Brussels Sprouts

country ham, pistachio, preserved lemon, hot honey 13

Roasted Carrots

fennel, anise-cardamom glaze, pomegranate 13

Northwest Grits & Cheese Curds

Salish honey, roasted corn, chive 14

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* 51

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 12

Chateaubriand

Serves two and includes choice of two sides

17oz roasted center-cut filet mignon, served with a Chateaubriand sauce made with olive oil, shallots, brandy, au jus, and butter.

175



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.