



# THE DINING ROOM

## SUNRISE LIBATIONS

### French Press Coffee

small 7 large 12

### Teavana Teas 5

### Infused Bloody Mary 15

"Hare of the Dog" vodka, carrot juice, paprika salt 15

### Salish Caesar vodka, clamato,

potlatch salt 14

add prawns and bacon 4

### Breakfast in Bed Irish Cream, rum

maple syrup, bacon 13

### Snoqualmie Coffee Irish Cream

and hazelnut liqueur 15

### Morning Mule vodka, grapefruit,

ginger beer, lime 14

### Mimosas

6oz Signature 13 | 9oz Salish 16

Daily Selection of Mixers

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



## LIGHT FARE

**Overnight Oats** rolled oats, chia seed, Salish Honey, oat milk, brulée banana 10 

**Avocado Toast** cilantro, radish, lime, crunchy seeds, chili salt, Essential hearty grain bread 17  
add free-range poached eggs\* 6

**Honey Granola and Greek Yogurt** Salish honey, fresh berries, seasonal jam 17

## SALISH SPECIALTIES

**Chicken & Funnel Cake** buttermilk fried chicken, Salish honey funnel cake, arugula and pickled rhubarb salad, maple syrup 24 

**Buttermilk Pancakes** fresh strawberries, lemon Chantilly cream 17/20

**Spiced Honey French Toast** toast brioche, honeycomb crumble, strawberry-rhubarb compote 21

**Brown Butter Waffle** fresh berries, pecan crumble, ricotta 20 

## BREAKFAST CLASSICS served with hashed Yukon potatoes

**Salish Classic Breakfast\*** three eggs any style, ham, sausage, bacon 26

**Pork Belly and Potato Hash\*** kimchi, sautéed spinach, fried eggs, togarashi 26

**Corned Beef Hash\*** Yukon potato, fennel, arugula, two eggs any style, pickled onions, capers 27

**Wild Mushroom and Pesto Omelet** roasted mushrooms, Laura Chenel's fresh chèvre, basil pesto aioli 23

**Smoke and Fire Omelet** roasted sweet onion, smoked ham shank, white cheddar, pickled peppers, smoked honey aioli 23 

## EGGS BENEDICT free-range eggs, served with hashed Yukon potatoes

**Classic Eggs Benedict\*** smoked ham shank, hollandaise 26

**Vegetable Benedict\*** seasonal vegetables, hollandaise 24

**Dungeness Crab Benedict\*** avocado, pico de gallo, hollandaise 32

## THE COUNTRY BREAKFAST

enjoyed since 1916

Baker's Basket of Fresh Pastries

Old Fashioned Steel Cut Oats

Buttermilk Pancakes

The Main Course\*three free range eggs any style, smoked bacon, ham steak, apple pork sausage, hashed Yukon potatoes

Choice of juice, coffee, or tea

42 per person

90 for two with upgrade of mimosas

Follow the bees to find items that feature honey from our own hives 

# LUNCH

Available after 11am



THE  
DINING  
ROOM

## STARTERS

### Salish Clam Chowder

clams, bacon, red potatoes, peasant bread 9

### Tomato Soup

olive oil, basil, peasant bread 8

### Simple Salad

pickled rhubarb, radish, parmesan, lemon-thyme vinaigrette 9

### Romaine Caesar Salad\*

harissa chickpeas, preserved lemon, parmesan, black garlic dressing,  
Dijon croutons side 11 / full 16  
add grilled chicken 9, Dungeness crab 16

## LUNCH ENTRÉES

### Pacific Seafood Cobb

Dungeness crab, prawns, egg, bleu cheese, slab bacon, lemon thyme vinaigrette, tomato 29

### Pulled Pork Mac and Cheese

Smoked pork shoulder, Salish BBQ sauce, pickled red onions, jalapeno 26

### Salish Fish and Chips

True cod, vodka tempura, charred-lemon, tartar sauce, pickled apple coleslaw, house-made fries 29

## BURGERS AND SANDWICHES

*Served with house-made fries. Substitute soup or side salad +4*

### Salish Ground Tenderloin Burger\*

char-grilled, brioche bun, pimento cheese, arugula, dill pickle 21  
add smoked bacon +4 | avocado +3 | fried egg +3

### Grilled Meat-less Burger

smoky red onion jam, avocado, Mama Lil's peppers, brioche bun 22

### Buttermilk Chicken Sandwich

crispy fried chicken breast, smoked honey aioli, white cheddar, pickles,  
brioche bun 21

## DESSERTS

**Crème Brûlée** Salish honey, vanilla bean, fresh berries 10 

**Flourless Chocolate Cake** baked ganache, whipped cream, chocolate pearls 11

**Damn Fine Cherry Pie** inspired by Salish Lodge's starring role in "Twin Peaks" 11,  
ala mode 13

## SALISH LODGE & SPA

At Salish Lodge, we believe in food that sings the virtues of local & homegrown.

Our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant seasonal ingredients. We are inspired by the bounty and the beauty of the surrounding area, and we strive to be good stewards of our resources. All our 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 Chef's garden.

Our food salutes traditions and creates memories.

Thank you for dining with us at Salish Lodge & Spa.

*\* 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.*