



THE DINING ROOM

STARTERS

Manila Clams

fennel, Meyer lemon, tarragon, green garlic aioli, grilled bread 19

Hen of the Woods Mushroom Tempura

local cherries, delice, smoked hazelnuts 18

Peas & Carrots

burrata cheese, Cara Cara orange, Marcona almond, herb buttermilk dressing 16

Wild Nettle Agnolotti

English peas, spring onion, smoked buttermilk, toasted crumbs 21

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.



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

SALADS & SOUPS

Roasted Beet & Citrus Salad

crème fraiche, arugula, honey-Aleppo vinaigrette, mint, crispy quinoa 12

Salish Baby Greens

radish, goat cheese, fennel, Salish honey vinaigrette 11

Romaine Caesar Salad

harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

Spring Carrot Soup

chermoula, za'atar, savory granola 12

Dungeness Crab Bisque

apple, kohlrabi, grains of paradise 16

** 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.



THE DINING ROOM

MAINS

Northwest Free-Range Chicken

fregola sarda, wild nettles, pickled spring vegetables, smoked prosciutto 39

Salmon Creek Farms Duroc Pork Chop*

strawberry-rhubarb agrodolce, charred carrot, yogurt, pistachio 49 

Pan-Roasted Alaskan Halibut*

carrot top pesto, carrot butter, brioche, radish, pea vine 56

Rabbit Tagliatelle

braised rabbit, wild leek, ricotta, lemon, tarragon 46

Grilled Salmon*

baby artichoke, king oyster mushroom, sorrel, green garlic 56

Spring Pea Risotto

farmer's cheese, spinach, pea tendrils, radish 38

SIDES

A Side Of Spring

medley of sautéed spring vegetables 13

Seared Asparagus

celery root, poached egg, wild rice 12

Northwest Grits & Cheese Curds

Salish honey, roasted corn, chive 13

Buttermilk Whipped Potatoes

chive butter 9

SIMPLY GRILLED

We partner with Northwest Ranchers including Salmon Creek and Painted Hills

Please select a side and a sauce

12oz. Duroc Pork Chop* 51

7oz. 24-day Angus Filet Mignon* 64

10oz. Center-Cut Top Sirloin* 52

SAUCES

classic béarnaise*

rye whiskey & sage demi-glacé

charred spring onion and black garlic

ADD-ONS

2 oz. Dungeness Crab sautéed in butter 16

Sautéed Wild Mushrooms with brandy and cream 8

Painted Hills Bone-In Rib-eye

Our bone-in rib-eye is a steak lover's delight. This steak comes with seven to eight inches of rib bone left intact which gives the steak its signature mouth-watering flavor and unique look. At 34-ounces, this steak is the perfect meal for two and creates a memorable photo-worthy dining experience. Please allow additional cooking time.

Serves two, select two sides and a sauce 175