



THE
DINING
ROOM

SPECIALTY LIBATIONS

BOOZY


FIRESIDE NIGHT CAP Connemara Irish Whiskey, St. Remy Brandy, black walnut bitters, maple syrup, side of walnuts 20


SCORCHED EARTH Distillarium Salish Bourbon Whiskey, Amaro Del Capo, Benedictine, Luxardo, verjus 20

SUNNY DAY chamomile-infused Tanqueray, yellow chartreuse, Maraschino, meyer lemon 20

THE SI Woodford Reserve Bourbon, Fernet Branca, St Germain, bitters 20

DELICATE

SILVER LINING Patron Silver, Del Maguey Vida Mezcal, lime, blueberry, cucumber, basil, honey, tonic 21 

THE DALE COOPER Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 18 

SPRING FLING Maryhill Rosé, St Germain, strawberry, Salish Brut Rosé 18

CLASSIC

"THE" GIN & TONIC Hendrick's Gin, lemon verbena, citrus, juniper, Fever Tree Tonic 20

SALISH MANHATTAN Distillarium Salish Bourbon Whiskey, Antica Vermouth, Amaro Del Capo, bitters, smoked cherry 22

PNW MULE Brovo vodka, muddled blackberry, lavender bitters, lime, ginger beer 18

Draught Beer Ask about seasonal selections

Wines by the Glass	6oz	9oz
Abeja Chardonnay 2020	26	34
Daou Rosé 2020	18	24
Adelsheim Pinot Noir 2021, Willamette Valley, OR	22	29
Dunham Cellars Syrah 2020, Columbia Valley, WA	25	32
L'Ecole "No. 41" Cabernet Sauvignon 2018	23	30
CSM Cabernet Sauvignon Col Solare	36	44

STARTERS


Roasted Pacific Oysters

yuzu, togarashi, toasted breadcrumbs, scallion 26

Salmon Rillettes


lemon mustard, pickled spring vegetable, ikura, baguette 24


Mozzarella Burrata

fava beans, baby kale, fennel, celery, basil, mint, pickled rhubarb, country ham, hot honey vinaigrette 21 

Sweet Pea Ricotta Ravioli pea vines, Beechers Reserve, guanciale, mint, lemon 24

SALADS & SOUPS

Roasted Beet Salad smoked goat cheese, speck, pickled red onion, flax and sesame crumble 15 

Salish Baby Greens strawberry, hazelnuts, smokey blue cheese 13 

Romaine Caesar Salad harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

Parsnip Bisque leek, black garlic, maple syrup 15

Spring Carrot Soup apricot, miso, cilantro 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

carrot arancini cake, baby carrots, curry, cilantro and fennel slaw 44 

Salmon Creek Farms Duroc Pork Chop*

grilled napa cabbage, yogurt, apricot, pickled spring vegetables, svaneti 53

Pan Seared Halibut

avocado mousse, white asparagus, fine herbs, watercress, watermelon radish, lemon 61

Local Bucatini Pasta

ramp pesto, manila clams, pink peppercorn, bread crumb, Meyer lemon, chervil 42

Grilled Salmon*

tricolor quinoa, spring onion, chimichurri, gremolata, black radish 59

English Peas Risotto

guanciale, parmesan and speck crisps, pistachio, pea vine 38

SIDES

Sauteed Spring Vegetables allium, Meyer lemon, dill 15

Roasted Asparagus sunchoke puree, fine herbs, sunchoke chips, lemon oil 16

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* 53

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 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.