



THE
DINING
ROOM

SPECIALITY LIBATIONS

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

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

SUMMER SMASH Aged Barbancort Rum, wild strawberry, ginger shrub 19

THE DALE COOPER Hendricks Gin, lemon, clove, cardamon, Salish dry cider 15

COLLINS Cucumber infused Tito's vodka, drinking vinegar, cucumber, lemon-lime soda 17

BLANCO FUERTE Dulce Vida Blanco, Pureed Peach, vanilla, soda, lime 19 

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

SALISH PALOMA Grapefruit vodka, orange liqueur, house-made sour, grapefruit juice 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
lemon herb butter, toasted brioche crumbs 21

Chicken Liver Paté
macerated cherries, mustard, pickled summer vegetables 19

Yellowfin Tuna
cucumber, miso, togarashi, cilantro 21

Summer Corn Agnolotti
pea vines, lemon, fresh herbs, toasted crumbs 21

SALADS & SOUPS

Stone Fruit & Smoked Prosciutto
crème fraiche, watercress, mint, seeds, olive oil 17

Salish Baby Greens 
heirloom tomato, cucumber, goats' cheese, Salish honey vinaigrette 13

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

Sweet Corn Soup
guanciale, ricotta, herb pistou 14

Heirloom Tomato Gazpacho
cucumber, sweet pepper, allium 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

fregola sarda, stone fruit agrodolce, carrot top pistou, speck 44

Salmon Creek Farms Duroc Pork Chop*

eggplant, black garlic, summer squash, preserved lemon, pinenut za'atar 51

Pan-Roasted Alaskan Halibut *

chanterelle mushroom, brioche, pickled radish, pea vine 59

Baja Prawn Tagliatelle

heirloom tomato, baby summer squash, lemon, sweet butter, basil 48

Grilled Salmon*

cucumber gazpacho, summer melon, agrumato, linseed 59

Summer Carrot Risotto

burrata, shaved carrot-watercress salad, lemon, pistachio 38

SIDES

Grilled Corn Off The Cob

Salish honey, lime, chile, cilantro 13

Roasted Carrots

yogurt, sumac, pickled chiles, summer herbs 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 19


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.