



THE DINING ROOM

STARTERS

Salmon Tartare*

radish, sesame, chile, seaweed, soft herbs, house-made crackers 19

Hen of the Woods Mushroom Tempura

local cherries, delice, smoked hazelnuts, garden flowers 17

Fried Green Tomatoes

grilled corn, pickled vegetables, pea vines, whipped ranch 16

Chicken Liver Pâté

cherries, watercress, warm bread 17

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

Plum and Heirloom Tomato Salad

watercress pesto, country ham, ricotta cheese, olive oil 15

Salish Baby Greens

strawberries, smoked Marcona almond, Rogue bleu, Salish honey vinaigrette 12

Romaine Caesar Salad

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

Chilled Gazpacho

heirloom tomato, cucumber, alliums, olive oil sorbet 12

Sweet Corn Soup

Dungeness crab, summer squash, basil 15

** 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

grit fries, summer corn, charred squash, pickled okra, herbs 39

Salmon Creek Farms Duroc Pork Chop*

green garbanzo, wild mushroom, charred spring onion, and black garlic 49

Pan Seared Alaskan Halibut

fregola sarda, oil cured olive, charred onion, blistered tomato, salsa verde 56

Dungeness Crab Pappardelle

Dungeness crab, English peas, lemon, sweet butter, panna gratta 54

Pan-Roasted Salmon*

roasted radish, cherry agrodolce, pea vine, agrumato oil 56

Summer Corn Risotto

sweet corn, charred squash, tempura blossom, cultured butter 38

SIDES

Seared Summer Beans

country ham, pickled cippolini onion, cornbread 12

Broccoli Rabe

white anchovy, Marcona almond, garlic, Aleppo pepper 9

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* 49

7oz. 24-day Angus Filet Mignon* 61

10oz. Center-Cut Top Sirloin* 51

SAUCES

bone marrow béarnaise*

rye whiskey & sage demi-glacé

charred spring onion and black garlic

ADD-ONS

2 oz. Dungeness Crab sautéed in butter 15

Sautéed Wild Mushrooms with brandy and cream 8