



## The Dining Room Brunch

Sunday & Saturday 7am - 2pm

### Morning Classics

#### Continental

freshly squeezed orange juice, seasonal fruit parfait,  
fresh breakfast breads and coffee or tea service

16

#### Railroad Avenue\*

three eggs any style, with smoked bacon, honey cured ham, apple-pork sausage,  
breakfast potatoes and a buttermilk biscuit

19

Substitute Tenderloin for breakfast meats - add 10

#### Eggs Benedict\*

two poached eggs with Canadian bacon and Hollandaise sauce  
on a toasted English muffin with breakfast potatoes

19

#### Northwest House Mixed Muesli

a healthy mixture of rolled oats, grains and cereals, toasted nuts  
and dates served with seasonal berries, natural plain yogurt  
and choice of steamed or cold milk

15

#### Buttermilk Pancakes

Served with maple syrup and butter

Full stack 14

Short stack 10

with Washington berry compote - add 3

#### Cinnamon Battered Croissant French Toast

with a side of bacon, maple syrup and powdered sugar

17

#### Salish Old Fashioned Steel-Cut Oats

topped with butter and brown sugar

10

with Washington berry compote - add 3



## The Salish Lodge Country Breakfast

enjoyed since 1916

Freshly Squeezed Juice

Baker's Basket

Coffee or Tea Service



Buttermilk Pancakes

Seasonal Fruits & Yogurt

Devonshire Crème, Maple Syrup



Old Fashioned Steel-Cut Oats

topped with butter and brown sugar



### The Main Course\*

three eggs with smoked bacon, pork-apple sausage and honey cured ham,  
breakfast potatoes and a buttermilk biscuit

34

*(\$20.00 split charge for two) Sorry, no substitutions*

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## Chef's Recommendations

### Vanilla and Spice Infused Waffles

fresh waffles with Canadian maple syrup house made blackberry  
preserves and cinnamon whipped cream

17

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### Chorizo Con Huevos

three eggs scrambled with fresh ground chorizo, cilantro,  
caramelized onions, roasted red peppers and Cotija cheese.  
Served with warm flour tortillas, breakfast potatoes,  
salsa, guacamole and sour cream

22

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### Classic Croque Madame

fresh house baked brioche, honey cured ham and gruyere cheese  
topped with whole grain mustard béchamel and two fried eggs  
with bacon or sausage and a side of breakfast potatoes

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### Salish Smoked Salmon Hash

diced house smoked salmon, Yukon gold potatoes, fresh thyme two eggs,  
bacon, buttermilk biscuit, and lemon butter sauce

21

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### Create Your Own Omelet

three eggs with breakfast potatoes, buttermilk biscuit and your choice of toppings:  
smoked ham, chorizo, bacon, apple sausage, Dungeness crab,  
bell peppers, caramelized onions, spinach mushrooms, asparagus,  
mozzarella and Oregon cheddar cheese

19

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### Poached Eggs Dungeness\*

fresh Dungeness crab, red and yellow bell peppers, tarragon, two poached eggs  
grilled asparagus, sauce béarnaise, on toasted brioche with a side of breakfast potatoes

24

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## Lunch Selections

### Smoked Salmon Chowder

fresh thyme, cherry tomatoes and smoked bacon  
cup 8 bowl 12

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### Organic Greens

local organic field greens, toasted almonds,  
dried cherries, zinfandel vinaigrette

9

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### Grilled Chicken Salad

red leaf lettuce, radicchio, cherry tomatoes, shaved radish grilled scallions,  
tossed in buttermilk bacon dressing

18

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### Smoked Turkey Panini

tart cherry balsamic jam, rosemary, brie

17

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### Roast Chicken

stuffed with spinach and ricotta, butter poached red potatoes garlic and herb baby greens, Washington syrah reduction

23

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### Herb Crusted Idaho Trout

roasted fennel and tomato salad, toasted almonds, lemon butter sauce

21

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### Extras To The Side

5 each

side of bacon

side of breakfast potatoes

side of sausage

side of eggs

side of fruit

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*(\$5.00 split plate charge for all one course entrees)*

*Kindly refrain from using cellular phones in the Dining Room.*

*Parties of six or greater will be presented with one check which includes a 20% gratuity.*

*\*Information regarding consuming raw or undercooked food is available upon request.*

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