



The Dining Room Brunch

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, pork-apple 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 and natural plain yogurt
choice of steamed or cold milk

15

Buttermilk Pancakes

with Canadian 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, Canadian 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



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

Chef's Recommendations

Vanilla and Spice Infused Waffles

fresh waffles with smoked bacon, Canadian maple syrup
house made Washington berry compote and cinnamon whipped cream

17

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

Create Your Own Omelet

three eggs with breakfast potatoes, buttermilk biscuit and your choice of toppings

chorizo, smoked bacon, apple sausage, Dungeness crab,
bell peppers, caramelized onions, mushrooms, asparagus,
mozzarella and Oregon cheddar cheese

19

Classic Croque Madame

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

19



Salish Smoked Salmon Hash

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

21

Poached Eggs Dungeness*

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

24

Lunch Selections

available after 10 a.m.

Salish Smoked Salmon Chowder

house made smoked salmon, potatoes, smoked bacon, tomatoes, fresh cream

11

Hand Torn Caesar

house made dressing, caper croutons, white anchovies, roasted garlic

8

smoked paprika grilled chicken - add 5

Roasted Golden and Red Beets

arugula, blood orange vinaigrette, Oregonzola crumbles

10.50

Turkey Foccacia

oven roasted turkey breast, cranberry-sage cream cheese, lettuce, tomato

11.50

Extras to the Side

5 each

side of smoked bacon
side of breakfast potatoes
side of fruit

side of sausage
side of eggs

5.00 split plate charge for all one course entrees. Menus are subject to change.

Kindly refrain from using cellular phones in The Dining Room. Parties of six or greater are presented with one check which includes a 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Ask your server which dishes apply, more information is available upon request.