



## The Dining Room Lunch

### Starters and Salads

#### Today's Special Soup

made from the finest local ingredients the season allows

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#### Salish Smoked Salmon Chowder

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

12

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#### Salish Caesar Salad

soft croutons, Parmigiano-Reggiano, dried olives

8

add smoked paprika grilled chicken

5

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#### Organic Spinach

radish, fennel, olive, hazelnut, creamy tarragon dressing

9

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#### Local Northwest Charcuterie Cheese Plate

a sample of local Salumi cured meats, artisan cheeses, house baked bread

17

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#### Soup and Salad

A combination of our house organic greens and the soup of the day

16

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## Sandwiches

all served with crispy potato fries

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### American Kobe Beef Burger\*

the "classic": lettuce, tomato, onion, bread and butter pickles, on house made brioche

16

applewood smoked bacon, 2 strips - 2

choice of cheese - Tillamook Cheddar, aged Gruyere, Oregon Maytag Blue - 1

cage free fried egg - 1

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### Smoked Paprika Chicken Sandwich

grilled chicken breast, sweet tomato, cabbage-jalapeno slaw, Wenatchee apple caramel  
house made sea salt focaccia

14

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### Local Goat Cheese and Grilled Pear Panini

caramelized onions, hazelnut-basil pesto, roasted tomato

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## Entrées

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### Salish Crab Salad

freshly foraged greens, Dungeness crab, celery root, Maytag blue cheese, apple, our herb garden dressing

22

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### "Pot Pie" Daily Creation

a daily offering from the culinary team

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### Oven Roasted Half Spring Chicken

lentils, pickled radish, fennel-cilantro salad, pea tendrils

19

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Roasted Flat Iron of Beef

Rose Valley buttered potatoes, tomato-fresh corn salad

22

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Potlatch Seared Alaskan Halibut

smoke roasted fingerlings, garden asparagus, Salish tartar sauce

24

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Mostaccioli Pasta

spring pea and lemon cream, young vegetables, soft Mahon cheese

16

add marinated grilled chicken

5

*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.*

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