



The Dining Room Lunch

Starters and Salads

Salish Smoked Salmon Chowder

classic chowder with house smoked salmon, bacon, chorizo
cup 6 bowl 11

Washington Onion Soup

veal stock, sweet onions, thyme, Emmenthaler
10

Hand Torn Caesar

our own dressing, caper croutons, white anchovies, roasted garlic
8
grilled chicken breast add 5
grilled potlatch salmon add 5

Roasted Golden and Red Beets

arugula, blood orange vinaigrette, Maytag crumbles
10

The Falls Steak Salad

grilled flat iron steak, crisp romaine, bacon, avocado, Maytag crumbles,
grape tomatoes, red onion, zinfandel vinaigrette
18

Pomme Frites

lemon garlic aioli, sea salt
5

Hummus

house made herbed flatbread, vegetable crudité, cured olives
9

Cheese and Charcuterie Board

selection of Salumi meats, artisanal cheeses,
house made pâté and herbed flatbread
17



Pacific Coast Dungeness Crab and Artichoke Dip

baked with jack cheese and aged parmesan
served with house made foccacia

18

Carpaccio Of Prime Beef

white truffle oil, shaved Parmigiano Reggiano, fried capers, arugula,
course chardonnay smoked sea salt

14

Sandwiches

served with Yukon Gold fries
substitute a small Caesar - add 2

Classic Coke Pulled Pork

tender pork braised with Coca Cola and apple juice,
bourbon bbq sauce, apple slaw

14

Salish Reuben

corned beef piled high with sauerkraut, Emmenthaler, Russian dressing
served on thick grilled rye

12

½ Lb. Salish Signature Burger

house made brioche fully loaded with bacon, lettuce, tomato, sharp cheddar cheese

15

Grilled Chicken Cobb Sandwich

marinated breast of chicken, avocado, bacon, gorgonzola aioli, lettuce, tomato

16



Entrées

Fish and Chips

Snoqualmie Brewery ale batter, Yukon Gold fries, chipotle malt vinegar aioli, rustic tartar sauce

16

The Late Riser

hash brown potatoes, two sunny side up eggs, smoked bacon
served in a cast iron skillet

11

Oven Roasted Draper Valley Chicken Breast

grilled summer vegetables, Marsala cream

18

Grilled Potlatch Salmon

yukon gold potato mash, basil cream, fresh basil and fennel

17

Grilled Flat Iron Steak

creamy mashed potatoes, tobacco onions, red wine reduction, Maytag blue cheese

19

Catch of the Day

rotating selection and preparation

MP

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.