

The Dining Room Brunch

Morning Classics

Belgian Waffles

Warm Apple Butter, Cinnamon Whipped Cream, Maple Syrup

17

Lavender Brioche French Toast

Candied Hazelnuts, Maple Syrup, Orange Marmalade

17

Salish Buttermilk Pancakes

Warm House-Made Berry Compote, Salish Honey Butter, Maple Syrup

Short Stack 10 Tall Stack 14

Farm Fresh Omelet*

Three Farm Fresh Eggs, Choice of: Cured Ham, Smoked Bacon, Pork Sausage

Bell Peppers, Caramelized Onions, Spinach, Mushrooms

Tillamook Cheddar Cheese, Hashed Potatoes, Buttermilk Biscuit

19

Add Smoked Salmon 3

Salish Classic*

Three Farm Fresh Eggs Any Style, Hickory Smoked Bacon, Ham Steak

Apple Pork Sausage, Hashed Potatoes, Buttermilk Biscuit

19

Substitute 5 oz Tenderloin for Breakfast Meats - Add 18

Traditional Eggs Benedict*

Two Poached Farm Fresh Eggs, Lemon Hollandaise

Toasted English Muffin, Hashed Breakfast Potatoes

Traditional with Cured Ham 19

Tomatoes, Mushrooms & Spinach 18

Washington Dungeness Crab 25

The Salish Signature Hot Chocolate Pot

Dark Chocolate Ganache, Vanilla Bean Infused Cream

Prepared Tableside, Serves Two

15



Look for the Salish bee to guide you to menu items that feature honey from our own hives

Chef's Recommendations

Ham Shank Hash*

Walla Walla Onions, Yellow Potatoes, Brown Butter
Two Farm Fresh Poached Eggs, Fresh Herbs, Buttermilk Biscuit

21

Classic Croque Madame*

Two Farm Fresh Sunny Side Up Eggs, Comté Cheese, Cured Ham, Toasted Brioche

19

Smoked Washington Salmon Skillet*

Two Farm Fresh Soft Poached Eggs, Smoked Lox, Fresh Goat Cheese
Hashed Potatoes, Watercress Salad, Buttermilk Biscuit

24

Buttermilk Biscuits & Gravy

Country "All Meat" Gravy, Two Farm Fresh Soft Poached Eggs, Fresh Herbs

22

The Salish Lodge Country Breakfast

enjoyed since 1916

featuring the iconic Honey from Heaven service where honey 
from our own hives is poured from high above your plate

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 Farm Fresh Eggs, Smoked Bacon, Pork-Apple Sausage
Salish Honey Cured Ham, Hashed Potatoes, Buttermilk Biscuit

34


(\$20 split charge for two) Sorry, no substitutions

CELEBRATING 25 YEARS

Extras to the Side

5 each

Grand Central Bakery Artisan Bread
Daily Selection of Blazing Bagels
Seasonal Coffee Cake
Seasonal Fruits & Organic Mint

Biscuits & Honey from Heaven 
Greek Yogurt
Hashed Potatoes
Three Farm Fresh Eggs Any Style*

Ham Steak
Apple Pork Sausage
Hickory Smoked Bacon

Lunch Selections

available after 11 am

Salish Caesar Salad

Chopped Romaine, Shaved Parmigiano-Reggiano, Dijon Croutons

11

Grilled Chicken Breast* - add 5

Salish Seafood Chowder

Manila Clams, Salt Cod, Celery Root, Yukon Potatoes, Grilled Artisan Bread

Cup 7 Bowl 14

Painted Hills Ranch ½ Pound Burger*

Aged Cheddar Cheese, Red Leaf Lettuce, Organic Tomato
Sweet Onion, Dill Pickle, Sea Salt Fries, Brioche Bun

16

Add Hickory Smoked Bacon 2

Oven Roasted Salmon*

Wood Oak Mushrooms, Pea Vines, Pearl Onions, Thumbelina Carrots, Pea Broth

26

Grilled Cheese

90-Day Aged White Cheddar, Roasted Tomato Dip, Artisan Sourdough

15

Menus and pricing subject to change. \$5 split plate charge. 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.*