

# THE DINING ROOM

Featuring Honey from Heaven™ service where honey from our own hives is poured from high above your plate

 Follow the bee to find items that feature honey from our own hives

## Sunrise Libations

### Infused Bloody Mary

#### Salish Caesar

Vodka, clamato, potlatch salt  
add prawns and bacon +

#### French Press Coffee sm / lg

#### Tazo Teas

### Mimosas

#### 6oz Signature / 9oz Salish

#### Blood Orange

#### Passionfruit

#### Raspberry

#### Elderflower and Pear

### Breakfast in Bed

Bailey's, rum, maple syrup, bacon

#### Snoqualmie Coffee

Bailey's and frangelico

#### Morning Mule

Vodka, grapefruit, ginger beer, lime

## Light Fare

### Old Fashioned Steel Cut Oats

Salish honey poached fruit, brown sugar

### Honey Granola and Greek Yoghurt

House made granola with Salish honey  
poached fruits, marionberry jam

#### Avocado Toast

Fresh avocado, mascarpone, shaved red onion  
chili salt, micro arugula, essential wheat bread  
add free range poached eggs\*

#### Cold Smoked Salmon Lox\*

Mascarpone, rye, radish sprouts  
capers, pickled red onion  
add free range poached eggs\*

## Inspired Breakfasts

Served with hashed Yukon potatoes

#### Salish Classic Breakfast\*

Three eggs any style, ham, sausage, and bacon

### Smoked Salmon Hash\*

Hot honey smoked Chinook salmon, red onion, capers  
two free range eggs, and baby dill crème fraiche, chèvre

#### Cipriano's Chorizo Scramble\*

Mexican chorizo, bell pepper, onions, free range eggs, and  
cotija. Served with chili beans, salsa and flour tortillas

#### Meat-less Impossible Chorizo Scramble\*

Impossible burger chorizo spiced, seasonal vegetables,  
chili beans, house salsa, and flour tortillas

#### Wild Mushroom and Pesto Omelet

Cedar roasted wild and domestic mushrooms  
Laura Chenel's fresh chèvre, basil pesto aioli

### Smoke and Fire omelet

Roasted sweet onion, smoked ham shank  
white cheddar, pickled peppers, smoked honey aioli

#### Pacific Crab Omelet\*

Dungeness crab, avocado, white cheddar  
spinach, flying fish roe

## The Country Breakfast

Enjoyed Since 1916

Served Until 2pm

### Baker's Basket of Fresh Pastries

### Old Fashioned Steel Cut Oats

### Buttermilk Pancakes

### The Main Course

Three free range eggs any style, smoked bacon  
ham steak, apple pork sausage, and hashed Yukon  
potatoes

Includes your Choice of Juice, Coffee, or Tea

## Eggs Benedict

Free range eggs, served with hashed Yukon potatoes

### Classic Eggs Benedict\*

Smoked ham shank, English muffin, hollandaise

### Spinach Florentine\*

Seasonal vegetables, English muffin, hollandaise

### Pacific Dungeness Crab\*

Northwest Dungeness crab, arugula, butter brioche,  
hollandaise

## The Sweet Spot

### Honey and Buttermilk Pancakes

Blueberry-orange compote, honey butter, maple syrup,  
powdered sugar

### Honey Ricotta Brioche French Toast

Brandy and Washington apple, mascarpone whip cream,  
hazelnut praline

### Vanilla Peach Waffle

Yakima peach compote, bourbon vanilla mascarpone  
whip cream pecan crumble

\* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may  
increase your risk of foodborne illness.

# Lunch

Available after 11am

## Starters

### Herb Focaccia

House baked, served with olive oil and balsamic

### Northwest Clam Chowder

Clams, salt cod, bacon, fennel, red potatoes, cream, focaccia

### Roasted Tomato Soup

Roasted tomato, olive oil, basil, focaccia

### Salish Seasonal Mixed Baby Lettuce

Baby lettuce, dried cranberries, toasted walnut, ricotta salata, honey vinaigrette

### Roasted Beet and Arugula

Sea salt roasted beets, baby arugula, toasted hazelnuts, fresh chèvre, spruce tip vinaigrette

### Roman Caesar Salad\* | side / full

Romaine hearts, parmesan, anchovy dressing  
focaccia croutons

*add smoked chicken | Dungeness crab*

## Inspired Lunches

### Snoqualmie Cobb

Smoked chicken, baby lettuce, egg, smoked bacon, tomato, bleu cheese, and avocado with Salish honey mustard

### White Truffle Mac and Cheese

Cedar roasted wild and domestic mushrooms  
white cheddar mornay, truffle oil, buttered crumbs

### Northwest Style Cioppino\*

Chinook salmon, Pacific cod, Manila clams  
prawns tomato wine broth, grilled orange, garlic focaccia

### Blackened Steelhead\*

Sweet corn salsa, smoked honey aioli, pickled apple  
coleslaw, fries

### Alaskan Halibut and Chips

Crispy panko fried halibut, caper-lemon tartar sauce  
pickled apple coleslaw, and fries

### Honey Glazed Short Rib\*

Cabernet braise, parsnip puree, honey glazed carrots,  
horseradish gremolata

## Desserts

### Crème Brûlée

Salish honey, vanilla bean,  
Fresh berries

### White Chocolate Cheesecake

Valhrona white chocolate with  
seasonal inspiration

### S'more than just a Sundae

Vanilla ice cream, double chocolate  
brownie, toasted marshmallow, graham  
crumble, cocoa coulis

**SALISH**  
LODGE & SPA

**At Salish Lodge, we believe in food that sings the virtues of local & homegrown.**

Our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant seasonal ingredients. We are inspired by the bounty and the beauty of the surrounding area, and we strive to be good stewards of our resources. All our ingredients are treated with respect, and waste is minimized.

Partnering with nearby growers, purveyors and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from Chef's garden.

Our food salutes traditions and creates memories. Thank you for dining with us at Salish Lodge & Spa.

## Burgers and Sandwiches

*Served with fries. Substitute soup or side salad +*

### Salish Ground Tenderloin Burger\*

Yukon potato bun, smoked honey aioli, lolla-rosa  
vine ripe tomato, white cheddar, cast iron seared

### Meat-less Impossible Burger

Red onion jam, vine ripe tomato, and lolla-rosa on Yukon  
potato roll, cast iron seared

### Buttermilk Chicken Club Sandwich

Herb and spice free range chicken breast, smoked honey  
aioli, smoked bacon, lolla-rosa, and tomato on Yukon potato  
bun

*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.*