



# THE DINING ROOM

## STARTERS

### Salmon Tartare

radish, sesame, chile, seaweed, soft herbs, house-made crackers 19

### Hen of the Woods Mushroom Tempura

local cherries, delice, smoked hazelnuts, garden flowers 17

### Mozzarella Burrata

peas, Chioggia beet, mint, olive oil, lemon 16

### Chicken Liver Pâté

pickled huckleberries, watercress, warm bread 17

## 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.



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

## SALADS & SOUPS

### Salish Baby Greens

Cara Cara oranges, Marcona almond, Rogue bleu, Salish honey vinaigrette 12

### Romaine Caesar Salad

harissa chickpeas, preserved lemon, parmesan, black garlic dressing, Dijon croutons 14

### Wild Nettle Soup

pecan streusel, crème fraiche 13

### Dungeness Crab Bisque

sorrel, preserved lemon, green garlic 15

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

*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.*



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## MAINS

### **Northwest Free-Range Chicken**

ricotta-wild nettle dumplings, asparagus, green garlic 39

### **Salmon Creek Farms Duroc Pork Chop\***

green garbanzo, morel mushroom, charred spring onion and black garlic 49

### **Olive Oil Poached Alaskan Halibut**

snap peas, pea vine, pickled rhubarb, carrot, butter-fried brioche 54

### **Dungeness Crab Pappardelle**

Dungeness crab, English peas, lemon, sweet butter, panna gratta 54

### **Pan-Roasted Salmon\***

radish, watercress, aji amarillo, cilantro 56

### **English Pea Risotto**

burrata cheese, pea vines, radish, lemon oil, sweet butter 38

## SIDES

### **A Side of Spring**

fiddlehead fern, morel mushroom, fava bean, spring onion, sweet butter, lemon 13

### **Broccoli Rabe**

white anchovy, Marcona almond, garlic, Aleppo pepper 9

### **Northwest Grits & Cheese Curds**

Salish honey, roasted corn, chive 13

### **Buttermilk Whipped Potatoes**

chive butter 9

## SIMPLY GRILLED

*We partner with Northwest Ranchers including Salmon Creek and Painted Hills*

Please select a side and a sauce

**12oz. Duroc Pork Chop\* 49**

**7oz. 24-day Angus Filet Mignon\* 61**

**10oz. Center-Cut Top Sirloin\* 51**

## SAUCES

bone marrow béarnaise\*

rye whiskey & sage demi-glacé

charred spring onion and black garlic

## ADD-ONS

**2 oz. Dungeness Crab sautéed in butter 15**

**Sautéed Wild Mushrooms with brandy and cream 6**

### **34oz. Tomahawk\***

The Tomahawk is a steak lover's delight. This Tomahawk beef steak comes with seven to eight inches of rib bone left intact which gives the steak its signature mouth-watering flavor and unique look. At 34-ounces, this steak is the perfect meal for two and creates a memorable photo-worthy dining experience. Please allow additional cooking time.

**Serves two, select two sides and a sauce 165**