

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

Tevana Teas

Mimosas

6oz Signature | 9oz Salish

Blood Orange

Raspberry

Passionfruit

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 Yogurt

Salish honey | poached fruits | marionberry jam

Avocado Toast

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 | bacon

Smoked Salmon Hash*

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

Baked Eggs Shakshuka

Heirloom tomato | chickpea | harissa | arugula
Feta | charred olive bread

Wild Mushroom and Pesto Omelet

Cedar roasted 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

Dungeness Crab Omelet*

Avocado | white cheddar | spinach

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
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 | hollandaise

Spinach Florentine*

Seasonal vegetables | hollandaise

Northwest Dungeness Crab*

Arugula | toasted brioche | hollandaise

The Sweet Spot

Honey and Buttermilk Pancakes

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

Salish Garden Lavender French Toast

Brioche | salted Hoquiam hazelnuts | poached fruit

Vanilla Peach Waffle

Yakima peach compote | pecan crumble
bourbon vanilla mascarpone whip cream

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

Lunch

Available after 11am

Starters

Grilled Cambozola Flatbread

Roasted garlic | olio nuero | garden herbs

Northwest Seafood Chowder

Clams | salmon | bacon | fennel | red potatoes
focaccia

Roasted Tomato Soup

Olive oil | basil | focaccia

Simple Salad*

Dried cranberries | toasted walnut
feta | sherry vinaigrette

Roasted Beet and Arugula*

Sea salt roasted beets | baby arugula | toasted hazelnuts
fresh chèvre | sherry vinaigrette

Romaine Caesar Salad* side / full

Harissa chickpeas | preserved lemon | parmesan
black garlic dressing | Dijon croutons
add smoked chicken + | Dungeness crab +

Inspired Lunches

Pacific Seafood Cobb

Dungeness crab | prawns | egg | bleu cheese
slab bacon | sherry vinaigrette | tomato

White Truffle Mac and Cheese

Cedar roasted mushrooms | white cheddar mornay

Northwest Style Cioppino*

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

Blackened Steelhead*

Sweet corn salsa | smoked honey aioli | pickled apple
coleslaw | house-made fries

Alaskan Halibut and Chips

Vodka tempura | charred-lemon | tartar sauce
pickled apple coleslaw | house-made fries

Crème Brûlée

Salish honey | vanilla bean
Fresh berries

White Chocolate Cheesecake

Valhrona white chocolate
seasonal inspiration

Damn Fine Cherry Pie | ala mode +
Inspired by Salish Lodge's starring role
in "Twin Peaks"

Desserts

A 3% surcharge is added to all food items, 100% will be distributed to our culinary team.

A 20% service charge will be added to parties of six or more.

100% of the service charge will be distributed to the servers serving you.

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 house-made fries. Substitute soup or side salad 4

Salish Ground Tenderloin Burger*

Yukon potato bun | smoked honey aioli | lolla-rosa
vine ripe tomato | white cheddar | char grilled

Grilled Meat-less Burger

Red onion jam | vine ripe tomato | lolla-rosa
Yukon potato roll

Buttermilk Chicken Club Sandwich

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