



THE DINING ROOM

STARTERS

Seared Albacore Tuna

radish, carrot, cucumber, Calabrian chile, Meyer lemon aioli 18

Hen of the Woods Mushroom Tempura

local cherries, delice, smoked hazelnuts, garden flowers 17

Mozzarella Burrata

Heirloom tomato, pea vines, pinenuts, basil, white balsamic 17

Pan Seared Scallops

fava bean hummus, tiny vegetables, olive soil, lemon 22

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

stone fruit, almond, Danish bleu, Salish honey vinaigrette 12

Little Gem Salad

radish, carrot, Beacher's crisps, herb buttermilk dressing 13

Romaine Caesar Salad

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

Sweet Corn Soup

zucchini, toast, sumac, herbs 13

Green Tomato Gazpacho

cucumber, tomato, mint, Ligurian olive oil 13

** 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.



THE DINING ROOM

MAINS

Northwest Free-Range Chicken

sweet corn, charred summer squash, blistered tomato, dill 39

Salmon Creek Farms Duroc Pork Chop*

green garbanzo beans, preserved lemon, oil cured olive,
charred baby onion and black garlic 48

Alaskan Halibut*

cucumber, radish, eggplant, black garlic, za'atar 56

Pacific Scallops*

Fregola sarda, Romanesco, ginger-carrot butter, creamed leeks,
Greek oregano 56

Pan Roasted Salmon*

stone fruit, fried brioche, arugula, fennel, shallot 56

Summer Squash Risotto

charred summer squash, burrata, pinenuts, lemon oil 38

SIDES

Seared Summer Beans

njuda vinaigrette, basil, breadcrumbs 9

Roasted Carrots

yogurt, nam prik, fried shallot, garden herbs 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,
St. Helens, and Painted Hills

Select your side and sauce

12oz. Duroc Pork Chop* 48

7oz. 24-day Angus Filet Mignon* 61

10oz. Center-Cut Top Sirloin* 51

34oz. Tomahawk*

The Tomahawk is a steak lovers 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

SAUCES

bone marrow béarnaise*

rye whiskey & sage demi-glacé

charred spring onion and black garlic