

## The Dining Room Dinner and Dessert

Enjoy our seasonal Northwest cuisine using first-of-the-season locally sourced ingredients.

### Starters

#### Dungeness Crab Bisque\*

Washington Crab, Lemon Oil, Chives

18

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#### Asparagus Bisque

Lemon Whipped Crème Fraîche, Marcona Almonds

16

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#### Kale Caesar\*

Black Kale, Gem Lettuce, Brioche Crouton, Quail Egg, Boquerones

15

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#### Baby Lettuce Salad

Hazelnut Butter, Radish, Fennel, Salish Honey Vinaigrette

14

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#### Pan Roasted Scallops\*

Smoked Avocado, Cucumber, Prosciutto, King Salmon Roe

19/36

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#### Half Dozen Taylor Shellfish Kusshi Oysters\*

Pickled Seaweed & Sesame Salad, Mignonette

18

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#### Crispy Duck Leg\*

Sweet Onion Jam, Pickled Cherries, Watercress

17

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## Entrées

### Lamb Shank

Fava, Garbanzo, and Cannellini Beans, Asparagus, Pickled Garlic  
46

### Grilled Bok Choy

Quinoa, Smoked Onion, Oil Roasted Hazelnuts, Romesco  
38

### SRF Skirt Steak\*

Green Garlic Chimichurri, New Season Potatoes, Fresno Chili, Grilled Radicchio  
44

### Pan Seared Halibut\*

Carrot Velouté, Fingerling Potatoes, English Pea, Pea Vine  
42

### Traditional Beef Wellington\*

*Serves Two. Please allow 45 minutes cooking time.*  
125

Grilled Spring Asparagus, Veal Demi-Glace

A Northwest twist on an English classic, this dish incorporates local foraged mushrooms, garlic, and herbs.

## From the Grill

Steaks are Washington Angus Beef from St. Helens Ranch. All grill items are cooked to your specifications, and include a choice of sauce.

Dungeness Crab Stuffed Northwest Trout\* *MP*

10oz. Pacific Northwest King Salmon Filet\* 42

16oz. 28-Day Dry Aged Rib Steak \* 65

28oz. 28-Day Dry Aged Porterhouse\* 72

16oz. 28-Day Dry Aged Bone-In New York Steak\* 58

16oz. Rack of Lamb\* 46

10oz. St. Helens Filet Mignon\* 50

Roasted Mushroom - *Add 12*

Dungeness Crab\* - *Add 15*

## Sauces

Port Jus | Lemon Herb Butter | Bone Marrow Béarnaise Sauce\*  
Chimichurri | Veal Demi-Glace | Washington Whiskey Peppercorn Sauce  
Horseradish Crème Fraîche

*Rare - Red Throughout & Cool | Medium Rare - Pink with Red Center & Warm  
Medium - Pink Throughout | Medium Well - Slightly Pink | Well Done - No Pink*

## Sides

Green Garlic Whipped Potatoes

12

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Roasted Root Vegetables 

Salish Honey, Orange, Tarragon

13

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Spring Asparagus

Marcona Almonds, Grilled Spring Onion

12

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Roasted Hen of the Woods Mushrooms

15

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Baked Potato\*

Sour Cream, Smoked Bacon, Chives, Beecher's Cheddar

12

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Pan Roasted Romanesco

Preserved Lemon, Chili Flake

12

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## Desserts

Mango Mousse Cake 

White Chocolate Flourless Cake, Mango, Blackberries, Whipped Cream

15

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Peach Cobbler 

Vanilla Honey Ice Cream, Cinnamon Sauce, Whipped Cream

14

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Key Lime Pie 

Key Lime, Whipped Cream, Candied Lime

14

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S'mores Cake 

Chocolate Cake, Marshmallow, Graham Cracker Crumble, Chocolate Sauce

15

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

*Menus and pricing subject to change.*

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