

# SALISH GRILL

## SMALL PLATES

GF <b>Potato Leek Soup</b>   topped with chive oil, smoked paprika oil and crispy leeks	14
GF <b>Smoked Salmon Chowder</b>   house-smoked Copper River salmon, One Straw Ranch bacon, white truffle smashed Yukon potatoes, and a roasted corn pine nut relish	16
<b>Roasted Garlic Hummus</b>   roasted garlic hummus, served with Mama lil' Pepper compote and Mystery Bay Farm goat cheese served with grilled naan	12
v <b>Roasted Brussels Sprouts</b>   fried brussels sprouts with aji panca Peruvian chili romesco sauce and tzatziki sauce with nutritional yeast, coriander, mustard seed and garlic	14
GF <b>Gravlax Sushi Cakes</b>   house made gravlax Óra King salmon, dragonfruit lemongrass tamari sauce, nori sushi rice cake	16
<b>Crispy Fried Calamari</b>   calamari rings served with Thai basil aioli	16
<b>Wild Seafood Artichoke Dip</b>   weathervane scallops, wild Copper River salmon and gulf prawns, with artichoke, lemon, garlic and parmesan, served with warm pita chips	18
GF <b>Thai Curry Mussels</b>   Penn Cove mussels prepared in a red curry, shallots, garlic, chili and scallion sauce	22
<b>Manila Clams &amp; Penn Cove Mussels</b>   choose your preparation: cooked in a classic dill white wine butter broth, or cooked in a 'Nduja bacon shallot, dill, white wine, butter broth served with grilled focaccia	22

## GREENS

<b>House Organic Green Salad</b>   with your choice of our house made dressings	10   16
* <b>Salish Caesar</b>   hearts of romaine dressed with our house-made light anchovy based caesar dressing and house-made croutons	12.5   17
GF <b>Kale Salad</b>   vitamin-rich kale tossed with pancetta, apple, candied walnuts, and parmesan with an apple honey vinaigrette	12.5   17
GF <b>Golden Beet Baby Arugula Salad</b>   Twin Sisters Whatcom blue cheese, pomegranate seeds, pistachios and a sweet onion vinaigrette	18

## SALISH ANCHORS

GF <b>Doc's House Made Clam Chowder</b>   famous because it's "oh-so-good!"	8   12
<b>Salish Burger</b>   (formerly the Big Doc Burger) American wagyu burger cooked to your liking, topped with sharp white cheddar, tomato, onion, shredded romaine and mayonnaise served with your choice of side add bacon   2	16
<b>Chimichurri Tacos</b>   choose your protein: wild Copper River salmon, rockfish, or marinated tofu, served in two corn tortillas with chimichurri elote corn slaw, salsa verde and queso fresco, served with your choice of side Copper River Salmon   25   Rockfish   22   Marinated Tofu   18	
<b>Pacific Cod &amp; Chips</b>   hand-cut Pacific true cod, panko breaded then fried until golden brown served with coleslaw 2pc   17   3pc   24	

## FROM THE SEA

GF <b>Ahi Tuna Nicoise</b>   Thai basil encrusted ahi tuna, heart of romaine, ramen egg, grilled asparagus, sesame gochugaru Korean chili fingerling potatoes, Chinese mustard vinaigrette	30
<b>Pistachio Salmon Sandwich</b>   grilled wild Copper River salmon, with romesco sauce, cilantro and lime aioli with arugula, toasted filberts, crunchy pistachio and garlic served on a grilled ciabatta, served with your choice of side	25
<b>Fisherman's Stew</b>   a delicious red tomato fresh fennel stew featuring Northwest salmon, Manila clams, Penn Cove mussels, cod, calamari and prawns, served with grilled focaccia	34
<b>Salmon Aglio e Olio</b>   a traditional Italian dish, grilled Northwest salmon on a bed of angel hair pasta, sautéed with garlic, chili flakes and fresh herbs, topped with a baby arugula lemon salad	34
GF <b>Moroccan Rockfish</b>   Chermoula marinated rockfish, served with forbidden black rice, grilled asparagus, and a chimichurri sauce	29
<b>Grilled Copper River Salmon</b>   grilled salmon served with smashed Yukon Gold potatoes, seasonal vegetables and a blueberry gastrique with crunchy pistachio garlic topping	36
<b>Manila Clams &amp; Penn Cove Mussels Linguine</b>   Manila clams and Penn Cove mussels tossed with linguine and a bacon shallot relish cream sauce served with grilled focaccia	30
<b>Smoked Salmon Mac &amp; Cheese</b>   house-smoked salmon tossed with orecchiette pasta in a three cheese sauce	26

## FROM THE LAND

v <b>Koji cured Portobello Bahn Mi</b>   grilled savory Portobello, ginger pickled carrots, daikon radish, cilantro, sriracha creme fraiche, served on a baguette with pho au jus, served with your choice of side	18
<b>Steak Sandwich</b>   6oz Ribeye, cranberry leek Mama lil' pepper compote, arugula and Twin Sisters Whatcom blue cheese served on a grilled ciabatta, served with your choice of side	26
<b>Herbed Linguine Al Fresco</b>   linguine tossed with spinach, roasted garlic, artichoke hearts, onions, tomatoes, fresh herbs, parmesan, feta cheese in a white wine butter garlic sauce with grilled or blackened chicken breast   6 with Copper River salmon or gulf prawns   8	25
* <b>Prime Ribeye</b>   12oz USDA Prime Ribeye grilled to perfection, topped with a red wine demi-glace, served with smashed Yukon Gold potatoes, seasonal vegetables and onion crisp	42
*GF <b>Prime Rib</b>   slow roasted and hand carved, served with au jus, creamy horseradish, seasonal vegetables and choice of potatoes FRI and SAT after 5pm 10 oz cut   42   14 oz cut   48	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk for food borne illness, especially if you have certain medical conditions | Salish Grill is a trans-fat free restaurant | To share an entrée: add \$3 | Special requests may require additional charges  
If you or someone in your party has a food allergy or dietary restriction, please notify your server prior to ordering.  
At Salish Grill we believe in supporting and bettering the lives of our employees. To provide this we have included a 3% fee collected by the restaurant to be distributed for health insurance of our qualified full-time employees.