

Mother's Day Specials

Served 10am - 3pm

Entrées

Classic Eggs Benedict

In house Berkshire Canadian bacon and poached eggs on a English muffin topped with hollandaise, served with smashed Yukon gold potatoes | 20

Surimi Crab Benedict

Surimi crab, poached eggs, grilled asparagus on an English muffin topped with Peruvian chili Romesco hollandaise and arugula salad, served with smashed Yukon gold potatoes | 22

Chilaquiles Benedict

carnitas, poached eggs, roasted red bell pepper masa cakes, aji panca hollandaise and lime jalapeño sauce, served with chili seasoned smashed Yukon gold potatoes | 22

Salmon Lox Benedict

Copper River sockeye gravlax, poached eggs, fresh dill hollandaise and lemon arugula pesto, toasted pine nuts and crispy capers, on toasted focaccia, served with smashed Yukon gold potatoes | 24

Tofu Pistachio Scramble

topped with grated sharp cheddar, organic pear tomatoes, cipollini chives, served with smashed Yukon gold potatoes and a butter baked sourdough baguette | 21

Crepe Brule Cream Cheese French Toast Casserole

baked custard soaked baguette laced with sweet cream cheese served with fruit sauce, chantilly cream and organic syrup | 18

Momma's Lil' Helper Brunch (12 and under)

Lil' Scramble | 12 Lil' Omelet | 12 Lil' French Toast | 10

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 the insurance, health care and well-being coverage of our qualified full-time employees. The restaurant will use any remaining balances as it sees fit, typically towards employee benefits, fees and services

~ Reservations are highly recommended. 360-344-3627 | www.salishgrill.com ~