

# SALISH GRILL LUNCH

## SMALL PLATES

GF	<b>Potato Leek Soup</b>   topped with chive oil, smoked paprika oil and crispy leeks	15
GF	<b>Smoked Salmon Chowder</b>   house-smoked wild Copper River sockeye salmon, One Straw Ranch bacon, white truffle smashed Yukon potatoes, and a roasted corn pine nut relish	19
	<b>Roasted Garlic Hummus</b>   roasted garlic hummus, served with Mama lil' Pepper compote and Mystery Bay Farm goat cheese served with grilled naan	13
v	<b>Fried Brussels Sprouts</b>   fried brussels sprouts with aji panca Peruvian chili romesco sauce and tzatziki sauce with nutritional yeast, coriander, mustard seed and garlic	15
GF	<b>Gravlax Sushi Cakes</b>   house made gravlax sustainably raised Ora King salmon, dragonfruit lemongrass tamari sauce, nori sushi rice cake	17
	<b>Crispy Fried Calamari</b>   calamari rings served with Thai basil aioli	17
	<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	19
GF	<b>Thai Curry Mussels</b>   Penn Cove mussels prepared in a red curry, shallots, garlic, chili and scallion sauce	23.50
	<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 Crusty Crumb focaccia	23.50

## GREENS

	<b>House Organic Green Salad</b>   with your choice of our house made dressings	11   17
*	<b>Salish Caesar</b>   hearts of romaine dressed with our house-made light anchovy based caesar dressing and house-made croutons	13.50   18
	<b>Kale Salad</b>   vitamin-rich kale tossed with pancetta, apple candied walnuts and parmesan with an apple honey vinaigrette	13.50   18
GF	<b>Golden Beet Baby Arugula Salad</b>   Twin Sisters Whatcom blue cheese, pomegranate arils, pistachios and a sweet onion vinaigrette	19.50

## SALISH ANCHORS

GF	<b>Doc's House Made Clam Chowder</b>   famous because it's "oh-so-good!"	8   12
	<b>Salish Burger</b>   American wagyu burger cooked to your liking, topped with sharp white cheddar, tomato, onion, shredded romaine and mayonnaise on a Crusty Crumb bun, served with your choice of side add bacon   2	17
	<b>Prime Rib &amp; Cheddar</b>   Boss's favorite: thinly sliced prime rib on grilled triple thick sourdough bread with Tillamook cheddar cheese, served with au jus and creamy horseradish sauce on the side	28
	<b>Chicken Cheddar Club</b>   sliced grill chicken breast, double smoked hickory bacon, Tillamook cheddar cheese, mayo, lettuce, tomato, served on a grilled Crusty Crumb baguette	19.50
	<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   27   Rockfish   24   Marinated Tofu   19	
	<b>Pacific Cod &amp; Chips</b>   hand-cut Alaska Pacific true cod, panko breaded then fried until golden brown served with coleslaw and french fries 2pc   20.50   3pc   25.50	

## 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	32
	<b>Pistachio Salmon Sandwich</b>   grilled wild Copper River sockeye 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	27
	<b>Oysters &amp; Chips</b>   classically breaded with cracker meal, fried to perfection, served with coleslaw	23.50
	<b>Tempura Prawns &amp; Chips</b>   tempura battered prawns lightly fried, served with coleslaw	21.50
	<b>Pistachio Copper River Salmon</b>   grilled wild Copper River sockeye salmon served with smashed Yukon Gold potatoes, seasonal vegetables, and a savory blueberry gastrique with crunchy pistachio garlic topping	38.50
	<b>Fisherman's Stew</b>   a delicious red tomato fresh fennel stew featuring wild Copper River salmon, Manila clams, Penn Cove mussels, cod, calamari and prawns, served with grilled Crusty Crumb focaccia	36.50
	<b>Seafood Mac &amp; Cheese</b>   choice of house-smoked wild Alaska Cook Inlet Sockeye salmon or Dungeness crab tossed with orecchiette pasta in a three cheese sauce Smoked Salmon   28     Dungeness Crab   40.50	
	<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 Crusty Crumb focaccia	32

## FROM THE LAND

v	<b>Koji cured Portobello Bahn Mi</b>   baked Koji marinated portobello, ginger pickled carrots, daikon radish, cilantro, sriracha creme fraiche, served on a Crusty Crumb baguette with pho au jus	19
v	<b>Greek Beet Pita Sandwich</b>   baked pita served with balsamic glazed tofu, spicy hummus, shredded romaine, red onion, tomato, english cucumber, golden beets topped with homemade vegan tzatziki and feta cheese, choice of side	19
	<b>Black Bean Veggie Burger</b>   spicy version of a veggie burger, dressed up like the Salish Burger, choice of side	17
GF	<b>Chilaquiles Smash Burger</b>   Double R Ranch patty smashed, served over a roasted red bell pepper bacon polenta cake, topped with an over easy egg, salsa verde, pico de gallo, cilantro, cotija cheese served in a iron skillet with ancho lime fries	19
*	<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	28
	<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   6.50 with wild Copper River salmon or gulf prawns   8.50	27

\* 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.