

SALISH GRILL DINNER

SMALL PLATES

GF	Potato Leek Soup topped with chive oil, smoked paprika oil and crispy leeks	15
GF	Smoked Salmon Chowder house-smoked wild Copper River sockeye salmon, One Straw Ranch bacon, white truffle smashed Yukon potatoes, and a roasted corn pine nut relish	19
	Roasted Garlic Hummus roasted garlic hummus, served with Mama lil' Pepper compote and Mystery Bay Farm goat cheese served with grilled naan	13
v	Fried Brussels Sprouts fried brussels sprouts with aji panca Peruvian chili romesco sauce and tzatziki sauce with nutritional yeast, coriander, mustard seed and garlic	15
GF	Gravlax Sushi Cakes house made gravlax sustainably raised Ōra King salmon, dragonfruit lemongrass tamari sauce, nori sushi rice cake	17
	Crispy Fried Calamari calamari rings served with Thai basil aioli	17
	Wild Seafood Artichoke Dip weathervane scallops, wild Copper River salmon and gulf prawns, with artichoke, lemon, garlic and parmesan, served with warm pita chips	19
GF	Thai Curry Mussels Penn Cove mussels prepared in a red curry, shallots, garlic, chili & scallion sauce over a bed of rice	23.50
	Manila Clams & Penn Cove Mussels choose your preparation: cooked in a classic white wine butter broth, or cooked in a 'Nduja bacon shallot, white wine, butter broth served with grilled Crusty Crumb focaccia	23.50

GREENS

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

SALISH ANCHORS

GF	Doc's House Made Clam Chowder famous because it's "oh-so-good!"	8 12
	Salish Burger 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
	Chimichurri Tacos 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	
	Pacific Cod & Chips 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	Ahi Tuna Nicoise Thai basil encrusted ahi tuna, heart of romaine, ramen egg, grilled asparagus, sesame gochugaru Korean chili fingerling potatoes, Chinese mustard vinaigrette	32
	Pistachio Salmon Sandwich grilled wild Copper River sockeye salmon, romesco sauce, cilantro and lime aioli with Red Dog Farm arugula, toasted filberts, crunchy pistachio and garlic served on a grilled ciabatta with your choice of side	27
	Salmon Aglio e Olio a traditional Italian dish, grilled wild Alaska Cook Inlet Sockeye salmon on a bed of angel hair pasta, sautéed with garlic, chili flakes and fresh herbs, topped with arugula	35
	Fisherman's Stew 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
GF	Moroccan Rockfish Chermoula marinated rockfish, served with forbidden black rice, grilled asparagus, and a chimichurri sauce	31
	Pistachio Copper River Salmon 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
	Manila Clams & Penn Cove Mussels Linguine Manila clams and Penn Cove mussels tossed with linguine and a bacon shallot relish cream sauce served with grilled Crusty Crumb focaccia	32
	Smoked Salmon Mac & Cheese house smoked salmon tossed with orecchiette pasta in a three cheese sauce	28

FROM THE LAND

v	Koji cured Portobello Bahn Mi baked Koji marinated portobello, ginger pickled carrots, daikon radish, cilantro, sriracha creme fraiche, served on a Crusty Crumb baguette with pho au jus	19
	Steak Sandwich 6oz Ribeye, cranberry leek Mama lil' pepper compote, Red Dog Farm arugula and Twin Sisters Whatcom blue cheese served on a grilled ciabatta, served with your choice of side	28
	Herbed Linguine Al Fresco 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
*	Prime Ribeye 12oz USDA Prime Ribeye grilled to perfection, topped with a demi-glace, served with smashed Yukon Gold potatoes, seasonal vegetables and onion crisp	45
	Prime Rib slow roasted and hand carved, served with au jus, creamy horseradish, seasonal vegetables and choice of potatoes 10oz cut 45 and 14oz cut 53	

* 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.