

APPETIZERS

DUNGENESS CRAB CAKES

MICRO GREENS · FENNEL
\$14

AHI TUNA TARTAR

MARINATED CUCUMBER · YUZU · SWEET CHILI
\$11

OYSTERS ROCKEFELLER

BABY SPINACH AND PANCETTA RAGOUT · BÉARNAISE DRIZZLE
\$14

CHEFS SELECTION OF OYSTERS

PLEASE SEE YOUR SERVER FOR TONIGHT'S SELECTION
MARKET \$

DUNGENESS CRAB COCKTAIL

LOCAL DUNGENESS CRAB · ATOMIC COCKTAIL SAUCE
\$17

JUMBO SHRIMP COCKTAIL

JUMBO SHRIMP · ATOMIC COCKTAIL SAUCE
\$12

SUMMER GAZPACHO

MICRO TOMATOES · LEMON CUCUMBERS
ROASTED GARLIC CROSTINI
\$9

DUNGENESS CRAB BISQUE

SHERRY CREAM
\$9

SALADS

SALISHAN WEDGE

TOASTED HAZELNUTS · MICRO TOMATOES · CRISP PANCETTA
ROGUE RIVER BLEU CHEESE DRESSING
\$9

ORGANIC FIELD GREENS

ROASTED BEETS · CHEVRE · ORANGE-BEET EMULSION
\$8

CAESAR

HEARTS OF ROMAINE · PARMIGIANO-REGGIANO
SPANISH WHITE ANCHOVIES
\$8

*ADD HOUSE-SMOKED SALMON OR BAY SHRIMP TO YOUR SALAD
\$2

ENTREES

STEAKS AND CHOPS

SALISHAN IS PROUD TO SERVE 100% USDA-PRIME, CORN FED BEEF. OUR STEAKS ARE DRY AGED A MINIMUM OF 28 DAYS TO PRODUCE THE MOST TENDER AND FLAVORFUL CUT OF BEEF POSSIBLE. PLEASE CHOOSE A SAUCE TO ENHANCE YOUR SELECTION: SALISHAN STEAK SAUCE, RED WINE SAUCE, CLASSIC BÉARNAISE OR ROGUE RIVER BLEU CHEESE BUTTER. ALL OUR STEAKS AND CHOPS COME WITH YOUR CHOICE OF YUKON GOLD MASHERS, AU GRATIN OR LYONNAIS POTATOES.

FILET MIGNON

8 oz \$42
10 oz \$50

NEW YORK STRIP

12 oz \$36
16 oz \$45

RIBEYE

14 oz \$34

SALISHANS SIGNATURE 18 OZ BONE-IN RIBEYE
\$42

ANDERSON FARMS LAMB CHOPS

(4) CHOPS \$40
(6) CHOPS \$52

HOUSE SPECIALTIES

SEARED PACIFIC HALIBUT

BASMATI RICE PILAF · SUMMER "GAZPACHO" · PETITE GREEN SALAD
\$36

SEARED SCALLOPS

CRISPY RICE CAKE · BRAISED FENNEL · CITRUS EMULSION
\$34

SURF AND TURF

5 OZ FILET MIGNON · 8 OZ MAINE LOBSTER · YUKON GOLD MASHERS ·
DRAWN BUTTER
MARKET \$

PAN ROASTED ORGANIC CHICKEN

YUKON GOLD MASHERS · NATURAL PAN JUS
\$28

OVEN ROASTED MAINE LOBSTER TAILS

(2) 8 OZ MAINE LOBSTER TAILS · AU GRATIN POTATOES
DRAWN BUTTER
MARKET \$

SHARED SIDE DISHES

SAUTÉED BROCCOLINI WITH LEMON BUTTER \$8
GRILLED ASPARAGUS WITH BÉARNAISE \$9
CREAMED SPINACH \$8
SAUTÉ OF LOCAL MUSHROOMS \$12
YUKON GOLD MASHERS \$6
AU GRATIN POTATOES \$7
LYONNAIS POTATOES \$6
BASMATI RICE PILAF \$5