

# APPETIZERS

## DUNGENESS CRAB CAKES

MICRO GREENS · FENNEL

\$14

## ESCARGOT

TARRAGON-GARLIC BUTTER

\$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

## CLASSIC FRENCH ONION SOUP

CARAMELIZED ONIONS · ROASTED GARLIC CROSTINI · TILLAMOOK SWISS

\$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                      \$34  
10 oz                     \$40

### NEW YORK STRIP

12 oz                     \$36  
16 oz                     \$42

### RIBEYE

14 oz                     \$30

**SALISHANS SIGNATURE 18 OZ BONE-IN RIBEYE**  
\$38

### ANDERSON FARMS LAMB CHOPS

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

## HOUSE SPECIALTIES

### SEARED PACIFIC HALIBUT

BASMATI RICE PILAF · COASTAL MUSHROOM RAGOUT · CEDAR ESSENCE  
\$34

### SEARED SCALLOPS

TRUFFLED POLENTA · CARROT PUREE · LOBSTER GLACE  
\$32

### 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 \$8  
AU GRATIN POTATOES \$9  
LYONNAIS POTATOES \$9  
BASMATI RICE PILAF \$7