

APPETIZERS

DUNGENESS CRAB CAKES

MICRO GREENS · FENNEL
\$14

AHI TUNA TARTAR

MARINATED CUCUMBER · YUZU · SWEET CHILI
\$12

CHEFS SELECTION OF OYSTERS

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

DUNGENESS CRAB COCKTAIL

LOCAL DUNGENESS CRAB · ATOMIC COCKTAIL SAUCE
\$17

PAN ROASTED FOIE GRAS

PETITE ARUGULA SALAD · POACHED PEARS · AGED BALSAMIC
\$16

JUMBO SHRIMP COCKTAIL

JUMBO SHRIMP · ATOMIC COCKTAIL SAUCE
\$12

OYSTERS ROCKEFELLER

BABY SPINACH AND PANCETTA RAGOUT · BÉARNAISE DRIZZLE
\$14

DUNGENESS CRAB BISQUE

SHERRY CREAM
\$9

SALADS

SALISHAN WEDGE

TOASTED HAZELNUTS · MICRO TOMATOES · SMOKED BACON · 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, PIEDMONTSE BEEF. OUR CHEF
WET AGES ALL OUR STEAKS FOR 21-28 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	NEW YORK STRIP
8 oz \$34	12 oz \$36
10 oz \$40	16 oz \$47

RIBEYE
14 oz \$30

SALISHANS SIGNATURE 18 OZ BONE-IN RIBEYE
\$38

LAMB LOIN 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 CORN \$8
SAUTÉ OF LOCAL MUSHROOMS \$12
YUKON GOLD MASHERS \$8
AU GRATIN POTATOES \$9
LYONNAIS POTATOES \$9
BASMATI RICE PILAF \$7