

THE ATTIC

AT SALISHAN
COASTAL LODGE

EXPLORE OREGON IN A NEW WAY

Starring seasonally sourced ingredients, get ready to experience mouth-watering, healthy farm-to-fork food that's good for you, our community, and the planet.

Each dish is thoughtfully crafted and uses organic and sustainably sourced ingredients as often as we can. You won't find added preservatives or artificial ingredients, or unhealthy seed oils in anything we do.

It's simply really, really good food.

DINNER MENU

SUNDAY – THURSDAY 4:00–9:00 PM

FRIDAY – SATURDAY 4:00–10:00 PM



SALISHAN

COASTAL LODGE

BY SCP HOTELS



THE ATTIC

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DINNER MENU

STARTERS

It's Our Bread & Butter · V, VEA, DFA 6

Local Sourdough, Property Grown Herb Butter

Crispy Brussels Sprouts · V, VE, GF 14

Balsamic Glaze, Toasted Hazelnuts, Crispy Carrots

Farmers Market Board · V, VEA, GFA 18

Cucumbers, Cauliflower, Carrots, Snap Peas, Asparagus, Green Onion & Herb Goat Cheese Dip with Celery, Carrot Demi Roll

SCP Cauliflower · V, VE, DF, GF 14

Mediterranean Seasoning, Citrus Marinated Olives, Tzatziki, Spicy Harissa

"Pulled Pork" Sliders · V, VEA, GFA 18

Jackfruit and Hearts of Palm Coated in a House Rub, House BBQ, Topped with Slaw Made with Pineapple Dressing

Caprese Sliders · V, VEA, GFA 18

Fresh Tomato, Basil & Fresh Mozzarella with Pesto Aioli on a Beet Onion Roll

SOUPS

Cup 5 • Bowl 9

Jackfruit Chili · V, VEA, DFA, GF

Topped with Cheddar & Onions

Clam Chowder

Tomato Basil · V, VE, GF

SALADS

SCP Cobb Salad · V, VEA, DFA, GF 15

Avocado, Cherry Tomato, Point Reyes Bleu Cheese, Dehydrated Turmeric Chickpeas, Hard Boiled Willamette Valley Egg, Buttermilk Dressing

Mediterranean Salad · V, VE, DF, GF 15

Leafy Greens, Dehydrated Turmeric Garbanzo Beans, Sunflower Kernels, Pickled Onion, Cucumber, Citrus Marinated Olives, Dried Apricot, Lemon Tahini Vinaigrette

Salishan Caesar · V, VEA, DFA, GFA 12

Romaine, Quinoa, Sourdough Croutons, Shaved Parmesan, House Made Caesar

Beet Tartare · V, VEA, GF 18

Tri-Color Beets, Chevre, Orange Segments, Citrus Vinaigrette

Chicken +7 • Salmon +12

SANDWICHES + BURGERS

Served with Fries or House Salad

Salishan Cheeseburger · DFA, GFA 20

Half-Pound Grass Fed Beef Patty, Caramelized Onion, Grilled Tomato

Redmond Burger · V, VEA, DFA, GFA 18

Mushroom, Rice & Oat Patty, Red Peppers, Swiss, Balsamic, Red Onion, Arugula

Whalers Chicken Sandwich 18

Grilled Chicken Breast Cream Cheese and Tillamook Cheddar, Avocado, and Topped with Cilantro Aioli on a Brioche Bun

SCP Sandwich · V, VE, GFA 16

Spinach, Avocado, Cucumber, Slivered Carrots, Sprouts Served on a Beet Onion Bun with Balsamic Glaze

PIZZAS

Margarita · V, VEA, DFA, GFA 18

12" Sourdough Crust, House Marinara Tomato, Fresh Mozzarella, Fresh Basil

Athena Pizza · V, VEA, DFA, GFA 20

12" Sourdough Crust, Pesto Sauce, Red Onion, Artichoke Hearts, Spinach, Feta Cheese

Wild Mushroom · V, VEA, GFA 20

12" Sourdough Crust, Bechamel Sauce, Chef's Blend Wild Mushrooms, Caramelized Onion, Spinach, Truffle Oil

B.Y.O. 20 Each Additional Topping +1 • Sub Pesto +2 • Sub Cauliflower Crust +4

12" Cheese Pizza with Any Three Toppings

Artichoke Hearts, Red Onion, Bell Pepper, Spinach, Black Olives, Jalapeño, Pineapple, Garlic, Basil, Fresh Tomato, Mushroom

ENTREES

Garden Risotto · V, GF 25 Rockfish Filet +10 • Salmon Filet +12

Asparagus, Blistered Tomato, Mixed Bell Peppers, Parmesan Reggiano

Grilled Jalapeno Cheddar Mac · V, GFA 22

Tillamook Cheddar and Pepperjack, Fresh Grilled Jalapeno, Topped with House-Made Garlic Herb Bread Crumbs

Jackfruit Picatta · V, GFA 24

Jackfruit, Capers, Mushrooms, Spinach, White Wine Lemon Cream Sauce

Garlic Alfredo · V, GFA 24

Rich & Creamy House-Made Garlic Alfredo Sauce, Spinach, Mushrooms, Broccolini, Fettuccini

10 oz. Ribeye · DFA, GFA 42 Prawn Skewer +7

Carlton Farms Grass Fed Beef, Garlic Mashed Potato, Grilled Seasonal Vegetables

BOWLS

Tuna Poke · GF 18

Black Garlic Shoyu Sweet Chili Sauce, Pickled Ginger, Edamame, Diced Avocado, Cucumber slices

Mediterranean Crispy Tofu Bowl 16

VA, VEA, DF, GFA

Tofu, Sweet Potato, Carrots, Bell Pepper, Beetroot, Spinach, Quinoa, Avocado, Hemp Seeds, Honey Balsamic Vinaigrette

Thai Chicken Bowl · VA, VEA, DF, GFA 16

Rice, Cucumber, Carrots, Green Onion, Sweet Chili Sauce, Grilled Chicken Breast

TACOS

Jackfruit Tacos · V, VE, DF, GF 18

Corn Tortilla, Pico, Cabbage, Cilantro Lime Aioli

Chicken Tacos · DFA, GFA 18

Flour Tortilla, Spicy BBQ, Romaine, Bell Pepper, Red Onion

Rock Fish Tacos · DFA, GFA 18

Flour Tortilla, Cabbage, Tajin, Avocado, Pico, Cilantro Lime Aioli

Tacos Served with Rice & Beans

Please inform your server of any dietary restrictions as many dishes can be modified:

(GF) – gluten free • (GFA) – gluten free available • (V) – vegetarian • (VA) – vegetarian available • (VE) – vegan • (VEA) – vegan available • (DF) – dairy free • (DFA) – dairy free available

Groups of 6 or more are subject to automatic gratuity
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.