



# THE ATTIC

AT SALISHAN  
COASTAL LODGE

DINNER MENU

## STARTERS

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

Freshly Baked Bread of the Day with a Side of Herb Butter

### Roasted Brussels Sprouts · V, VE, GF 14

Balsamic Glaze, Toasted Hazelnuts

### Cheese Board 18

Chef's Choice of Three Cheeses, Toast Points, and Berries

### Crispy Cauliflower · V, VE, VEA, GFA 14

Citrus Marinated Olives, Side of Herb Goat Cheese, Topped with Crispy Carrots

### Seafood Cocktail\* · DF, GF 18

Prawns\* and Dungeness Crab\*, with Housemade Cocktail Sauce

### Chicken Wings\* 16

Fresh Choice of Buffalo, Teriyaki or BBQ Sauce, Topped with Green Onions

## SANDWICHES + BURGERS

Served with Fries or House Salad

### Salishan Cheeseburger\* · DFA, GFA 20

Half-Pound Grass Fed Beef Patty\*, Onion, Lettuce, Tomato with Housemade Sauce

### Redmond Burger · V, VEA, DFA, GFA 18

Mushroom & Oat Patty, Grilled Onion, Bell Peppers, Tillamook Cheddar, Lettuce, Tomato and BBQ Sauce, on a Brioche Bun

### Whalers Chicken Sandwich\* · DFA, GFA 18

Grilled Chicken Breast\*, Goat Cheese and Tillamook Cheddar, Avocado, Lettuce, and Tomato, Topped with Cilantro Aioli on a Brioche Bun

### SCP Sandwich · V, VE, GFA 16

Spinach, Avocado, Cucumber, Microgreens, Tomato, and Shaved Carrot, Served on a Brioche Bun with Balsamic Glaze

## PIZZAS

### Butternut Squash · V, DFA, GFA 20

12" Hand-Tossed Dough, Roasted Butternut Squash, Sage, Red Onion, Arugula and Chunks of Feta with a Bechamel Sauce

### Athena Pizza · V, VEA, DFA, GFA 20

12" Hand-Tossed Dough, Pesto Sauce, Red Onion, Artichoke Hearts, Spinach, Feta Cheese

### Wild Mushroom · V, VEA, GFA 20

12" Hand-Tossed Dough, Bechamel Sauce, Chef's Blend Wild Mushrooms, Caramelized Onion, Spinach, Truffle Oil

### B.Y.O. 17 Each Additional Topping +1 • Sub Pesto +2 • Each Additional Protein +3

12" Hand-Tossed Dough Cheese Pizza with Any Three Toppings:

Artichoke Hearts, Red Onion, Bell Pepper, Spinach, Black Olives, Jalapeño, Pineapple, Garlic, Basil, Fresh Tomato, Mushroom, Pepperoni\*, Sausage\*, Ham\*, Chicken\*

Gluten Free Crust +3

## ENTREES

### Jalapeno Cheddar Mac · V, GFA 22

Tillamook Cheddar, Fresh Sautéed Jalapeño, Topped with House-Made Garlic Herb Bread Crumbs

### Pan Seared Local Salmon\* 32

Lemon Creme Sauce, Seasonal Vegetables, and Risotto

### Macadamia-Crusted Halibut\* · GF 38

Topped with Jackfruit Salsa, with Risotto and Seasonal Vegetables

### Garden Risotto · V, GFA 20

Risotto with Chef's Choice of Seasonal Vegetables

### 12 oz. Ribeye\* · DFA, GFA 42 Prawn Skewer +7

High Desert Grass Fed Beef\*, Mashed Potatoes, Grilled Seasonal Vegetables

## SOUPS

Cup 5 • Bowl 9

### Jackfruit Chili · V, VEA, DFA, GF

Topped with Cheddar & Onions

### Clam Chowder\*

Tomato Basil · V, VE, GF

### Soup of the Day

## 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

### Beet Salad · V, VE, DF, GF 15

Beets Layered with Goat Cheese, Arugula, Pickled Onions, Topped with Balsamic Glaze

### Salishan Caesar · DFA, GFA 12

Romaine, Quinoa, Sourdough Croutons, Shaved Parmesan, Caesar Dressing

### House Salad · V, VE, DF, GF 6

Spring Mix, Cucumber, Pickled Red Onion, Cherry Tomatoes and Choice of Dressing

## BOWLS

### Tuna Poke\* · GF 18

Poke Sauce, Pickled Ginger, Edamame, Diced Avocado, Cucumber Slice, Over a Bed of Basmati Rice

### Buddha's Feast Crispy Tofu Bowl 18

VA, VEA, DF, GFA

Garlic, Carrots, Broccoli, Bell Peppers, and Onions, Peanut Sauce, Over a Bed of Rice

### Thai Chicken Bowl\* · VA, VEA, DF, GFA 16

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

## BOWLS

### Steak Fajita\* 18

Sliced Ribeye\*, White Rice, Shredded Lettuce, Roasted Corn Salsa, Fresh Bell Peppers, Onions, Cherry Tomatoes, Cilantro Sour Cream and Tortilla Strips

### Crispy Salmon\* 16

White Rice, Cucumber, Shaved Carrots, Avocado, Fresh Jalapeños, Crispy Salmon\* Topped with Lemon Aioli

Add Protein: Salmon\* +12 • Chicken\* +6 • Prawns\* +7 • Dungeness Crab\* +10 • Crispy Tofu +6

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.