



IN-ROOM DELIVERY

BREAKFAST
LUNCH & DINNER

Seasonal and sustainably sourced ingredients whenever possible.

Thoughtfully paired ingredients to create dishes that are flavorful and healthy.

Only healthy oils used in our kitchen.

Check out the Goodness Glossary at the bottom to discover the health benefits of the herbs and spices in our dishes, each marked with a special icon. Enjoy!



STARTERS

11:00am-9pm*
*10pm Friday and Saturdays

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

Freshly baked bread of the day with a side of herb infused butter

Seafood Cocktail · DF, GF 22

Prawns and Dungeness crab, with house-made cocktail sauce

Truffle Fries 9

Sweet Potato Fries 9

Regular Fries 7

SALADS

11:00am-9pm*
*10pm Friday and Saturdays

SCP Cobb Salad · V, VEA, DFA, GF 16

Avocado, cherry tomato, Point Reyes bleu cheese, dehydrated turmeric chickpeas, hard boiled Wilcox Farm egg, fresh cilantro, housemade buttermilk dressing

Beet Salad · V, VEA, DF, GF 15

Beets layered with goat cheese, arugula, pickled onions, topped with balsamic glaze

Terra Kale Caesar · V, VEA, DFA, GFA 14

Romaine, baby kale, quinoa, sourdough croutons, shaved parmesan, housemade vegan caesar dressing available*
*egg and anchovy free

House Salad · V, VEA, DF, GF 10

Spring mix, cucumber, pickled red onion, cherry tomatoes, choice of dressing

PIZZAS

Housemade, hand-tossed sourdough pizza dough

11:00am-9pm*
*10pm Friday and Saturdays

Margherita · V, DFA, GFA 20

12" crust, fresh tomato sauce, heirloom tomato, fresh mozzarella, basil

Pepperoni · DFA, GF 20

12" crust, tomato sauce, fresh mozzarella cheese, pepperoni slices

Hawaiian · DFA, GF 20

12" crust, tomato sauce, fresh mozzarella cheese, ham, pineapple

Vegetarian · V, DFA, GFA 20

12" crust, tomato sauce, fresh mozzarella cheese, mushrooms, bell peppers, onions, olives

B.Y.O. 17 Each Additional Topping +1 · Sub Pesto +2 · Each Additional Protein+3 · Gluten Free Crust +3

12" 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

BBQ Chicken · DFA, GF 22

12" crust, house-made BBQ sauce, fresh mozzarella cheese, grilled chicken, red onions, cilantro

Meat Lover's · DFA, GF 24

12" crust, tomato sauce, fresh mozzarella cheese, pepperoni, sausage, bacon, ham

Supreme · DFA, GF 24

12" crust, tomato sauce, fresh mozzarella cheese, pepperoni, sausage, bell peppers, onions, black olives, mushrooms

DINNER ENTREES

4pm-9pm*
*10pm Friday and Saturdays

Pan Seared Local Salmon* 32

7 oz local salmon, lemon gremolata sauce, seasonal vegetables, and risotto

Garden Risotto · V, GFA 20

Risotto with chef's choice of seasonal vegetables and fresh herbs

Jalapeno Cheddar Mac · V, GFA 22

Tillamook cheddar, fresh sautéed jalapeño, topped with house-made garlic herb bread crumbs

BOWLS

11:00am-9pm*
*10pm Friday and Saturdays

Choice of grain: white rice, quinoa

Tuna Poke Bowl* · GF 20

House-made Poke sauce, pickled ginger, edamame, diced avocado, cucumber slices

Buddha's Feast Crispy Tofu Bowl 18

VA, VEA, DF, GFA

Carrots, broccoli, bell peppers, and onions, peanut sauce, garlic, cilantro, tofu

Steak Fajita Bowl* · DF, GF 22

Sliced High Desert grassfed ribeye*, shredded lettuce, roasted corn salsa, fresh bell peppers, onions and cherry tomatoes

Teriyaki Chicken Bowl · DF, GF 18

Grilled teriyaki chicken, green superfood slaw, sesame seeds

BURGERS & SANDWICHES

11:00am-9pm*
*10pm Friday and Saturdays

Redmond Burger · V, VEA, DFA, GFA 18

House-made mushroom & oat patty, grilled onion, bell peppers, Tillamook cheddar, house-made BBQ sauce, on a brioche bun

Provisions Cheeseburger* · DFA, GFA 16

High Desert grass-fed 1/4 Pound beef patty*, lettuce, tomato, onion, Tillamook cheddar, brioche bun served with house-made herbed aioli

Whalers Chicken Sandwich 18

Pasture raised grilled chicken breast, goat cheese and Tillamook cheddar, avocado, house-made cilantro aioli on a brioche bun

Burgers and sandwiches served with fries or house salad

Add Protein to Any Dish:

Salmon* +12 · Chicken +6 · Prawns +7

Please inform us 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

To order for in-room delivery, please call: (541) 364-1099, or press the "Room Service" button on your guest room phone. In-room deliveries include a \$5.00 delivery fee and a 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



IN-ROOM DELIVERY

BREAKFAST
LUNCH & DINNER

BREAKFAST

7am-11am

Eggs You Wish* · V, DFA, GF 13

Two Wilcox Farm fresh eggs, hash browns, or seasonal organic fruit, and sourdough toast

Steel Cut Oatmeal · V, VE, DF, GF 12

Oregon local honey, seasonal organic berries, hemp milk, cinnamon

Huevos Rancheros* · V, DF, GFA 16

Two Wilcox Farm fresh eggs, corn tortillas, black beans topped with fresh parsley and sprinkle of cayenne

Golden Waffle · V, VE, DF, GFA 12

Gluten-free or regular waffles, pure maple syrup, whipped butter, local berries

Salishan Omelet Your Way* · VA, DFA, GFA 18

Three scrambled Wilcox Farm fresh eggs with your choice of three items:

bacon, sausage, onions, tomato, mushrooms, spinach, Tillamook cheese, hash browns and toast included

Tee Time Burrito* · V, DFA, GFA 14

Wilcox Farm fresh eggs, red pepper, onions, pepper jack cheese, housemade guajillo chile sauce, country potatoes, topped with fresh cilantro

For all breakfasts:

Add bacon 4

Add sausage 4

KIDS BREAKFAST

7am-11am

One egg*, hashbrowns and toast 6

Pancakes 6

Fresh fruit and toast 6

11:00am-9pm*

*10pm Friday and Saturdays

KIDS MENU LUNCH & DINNER

Grilled Cheese 7

With a side of fries, house salad, or cup of fruit

Cheese Burger* 8

With a side of fries, house salad, or cup of fruit

Grilled PB&J 7

With a side of fries, house salad, or cup of fruit

Chicken Strips 8

With a side of fries, house salad, or cup of fruit

Mac & Cheese 7

Butter Noodles 7

Add marinara +1

HEALTHY OILS

We're excited to announce that Salishan Coastal Lodge by SCP Hotels now uses Zero Acre Oil as a healthier choice for you and a more sustainable option for the planet. Enjoy Zero Acre Oil in our vibrant salad dressings and flavorful sauces, as well as in our housemade pizza doughs and freshly sautéed dishes.

SAVOR SUSTAINABILITY

At Salishan Coastal Lodge, we're excited to share our new net zero waste in-room dining program. Our commitment to sustainability means your meal comes in reusable containers that help protect our planet.

Once you have savored the last bite, please pack the reusable dishware back into the backpack and text us at (541) 764-7113. This allows us to promptly arrange pickup for proper recycling or reuse. Thank you for helping us make a difference!

GOODNESS GLOSSARY

Turmeric: this antioxidant is five to eight times stronger than vitamin E and vitamin C. | **Cilantro:** removes heavy metals from your body. | **Mint:** soothes the digestive tract and may reduce the severity of stomach aches. | **Basil:** protects the body against damage from free radicals. Basil is not only a skin soother but a skin smoother. | **Cinnamon:** aids the digestive system and enhances poor circulation. | **Cayenne:** the most potent, essential and safest stimulant in your spice rack. | **Ginger:** as an anti-inflammatory, ginger reduces acne and promotes perspiration, a detox that flushes out impurities. | **Oregano:** can reduce inflammation and fight viral infections. | **Thyme:** may help lower blood pressure and cholesterol levels. | **Rosemary:** full of antioxidants and anti-inflammatory compounds that may help boost the immune system and improve blood circulation. | **Parsley:** a good source of vitamin A and iron, high in vitamin K which means it's great for the bones.

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