

FALL HARVEST DINNER

DINE IN MENU

Available 2 pm to 9 pm

SALISHAN

COASTAL LODGE

BY SCP HOTELS

ENTREES

TURKEY

38

Served with green bean casserole, mashed potatoes, gravy, stuffing, brown sugar glazed yams, and cranberry sauce, dinner roll

PRIME RIB

45

Served with green bean casserole, mashed potatoes, gravy, stuffing, brown sugar glazed yams, and cranberry sauce, dinner roll

VEGAN STUFFED MUSHROOMS

30

Crispy brussels sprouts, roasted marble potatoes, and cranberry sauce

DESSERTS

PUMPKIN PIE

6

APPLE PIE

6

vegan/gf option available

PEANUT BUTTER PIE

6

RESERVATIONS

To ensure your dinner plans we suggest making a reservation in advance through [OpenTable](#).

TO-GO DETAILS

All to go orders are required to be placed at least 48 hours in advance and picked up at your desired time between 10 AM and 7 PM on Thursday, November 28, 2024.

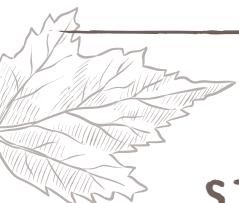
To order please call **541-764-3600** or email jeffk@scphotel.com. Email and phone number required for orders—payment at pickup.

THE ATTIC & PROVISIONS MARKET

FALL HARVEST OFFERINGS

SALISHAN

COASTAL LODGE
BY SCP HOTELS



STARTERS

CHEESE BOARD

18

Chef's choice of three artisanal cheeses, toast points, and seasonal organic berries

SCP CAULIFLOWER

14

Mediterranean garden gerbs, citrus marinated olives, and herb goat cheese spread

SEAFOOD COCKTAIL

22

Prawns and Dungeness crab with housemade cocktail sauce



SIGNATURE HANDHELDS

SERVED WITH A HOUSE SALAD OR FRIES

SALISHAN CHEESEBURGER

20

Half-pound high desert grass-fed beef patty, onion, lettuce, tomato with housemade herbed aioli

REDMOND BURGER

18

Housemade mushroom and oat patty, grilled onion, bell peppers, Tillamook cheddar, lettuce, tomato and housemade barbeque sauce on a brioche bun

ENTREES

PAN-SEARED LOCAL SALMON

34

7 oz. local salmon, lemon garlic sauce, chef's choice of seasonal vegetables, and risotto

GARDEN RISOTTO

22

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

SALADS

TERRA KALE CAESAR SALAD

14

Romaine, baby kale, shaved parmesan, housemade vegan caesar dressing*
**made without egg or anchovy*

BEET SALAD

15

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

HOUSE SALAD

10

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



SALISHAN.COM

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