



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

Seasonal Hummus • DF, GFA, VG \$9

Served with organic fresh vegetables and toasted pita

Crab Cakes • GFA, DFA \$28

Oregon Coast Dungeness crab, cajun coleslaw, remoulade sauce and chimichurri

SALADS

11:00am-9pm*

*10pm Friday and Saturdays

Kale & Quinoa Salad • VA, DFA, GF \$14

Organic dino kale, red and white organic quinoa, pine nuts, dried cherries, apple cider vinaigrette topped with crispy Olympia Provisions prosciutto

Harvest Salad • V, DFA, GF \$12

Organic cucumber, tomato, spring mix, pickled red onion, Tillamook shredded cheddar, your choice of house made dressing

ARTISAN PERSONAL PIZZAS

11:00am-9pm*

*10pm Friday and Saturdays

Prosciutto & Arugula v \$21

House made pesto, prosciutto, marinated mushrooms, local Briar Rose goat cheese, and fresh arugula salad

Mediterranean v \$16 

Hummus, olives, red onions, artichokes, roasted red peppers, feta, fresh parsley, and a balsamic glaze

Ghost Pepper Alfredo v \$18

Spicy Alfredo sauce, candied Carlton Farms bacon, fresh mozzarella, gouda, and caramelized onions

Forager v, DF \$18 

Caramelized onions, local forest mushroom mix, fresh oregano and thyme, garlic confit and tomato sauce

Barbecue Chicken \$16 

House made barbecue sauce, Mary's Organic grilled chicken, roasted corn, shredded mozzarella, Tillamook cheddar, and pickled red onions

All pizzas are made with Neapolitan 24 hour fermented dough

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!

SOUPS

Cup 5 • Bowl 9

11:00am-9pm*

*10pm Friday and Saturdays

Tomato Basil Bisque • V, DF, GF 

Roasted tomato and garlic with fresh basil mixed into a smooth creamy soup

Pacific Northwest Clam Chowder 

Organic Red potatoes, Netarts Bay little neck clams, house made Carlton Farms bacon

Soup Du Jour 

Using our fresh local ingredients enjoy our rotating varieties

BURGERS & SANDWICHES

11:00am-9pm*

*10pm Friday and Saturdays

West Coast Burger v, VG, GFA, DF \$14

Local marinated portobello mushroom cap, caramelized onions, house made BBQ sauce topped with organic arugula

SCP Sandwich v, VG \$16 

Organic cucumbers, avocados, tomatoes, Little Swiss Farms sprouts, house Dijon, mustard, on house made whole wheat bread

Salishan Burger* DFA, GFA \$18 

Painted Hills grass-fed beef patty, organic onion, lettuce and tomato, with a house made Thousand Island sauce

All Burgers and Sandwiches

Served with Fries* or Side Salad

*Sub Truffle or Sweet Potato Fries +2

DINNER ENTREES

4pm-9pm*

*10pm Friday and Saturdays

Golden Harvest Chicken • GF \$30

Mary's Organic crispy skin airline free-range chicken breast, confit organic fingerling potato, blistered cherry tomato, shaved carrot, organic wilted baby spinach and a beurre blanc sauce

Creamy Forest Fettuccine • GFA, DFA \$27 

Mushroom Alfredo sauce, with parmesan cheese and fresh basil

Thai Green Curry • VG, GF, DF \$29 

House made Thai green curry paste, forbidden rice, grilled bok choy, organic sautéed zucchini, organic baby rainbow carrots and Yamhill Organics wild mushrooms

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 • (VG) – vegan • (VGA) – 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

Classic Breakfast • VA, DFA \$16

Two Willamette Valley Farms cage-free organic eggs, hash browns, and a choice of house-made bacon or sausage links

Huevos Rancheros • V, GF, DFA \$18

Two Willamette Valley Farms cage-free organic eggs, corn tortilla, black beans, green chili sauce, and sour cream

Prime Hash* • GF, DF \$22

Organic potatoes, bell peppers, onions, grass-fed prime rib, two Willamette Valley Farms cage-free organic eggs, fresh green onion

French Toast • V \$15

Thick French bread, macerated organic berries with local raw honey whipped cream

Bagel and Lox DFA \$19

Wild smoked Coho lox, crispy capers, red onion, pickled cucumber, fresh dill, cream cheese, and Lil Swiss Farms microgreens

KIDS BREAKFAST

7am-11am

One egg*, hashbrowns and toast 6

French toast 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.

GOODNESS GLOSSARY

Scan this code to explore our Goodness Glossary and discover the benefits of the herbs and spices featured in our dishes.



Scan this QR code to explore the local, sustainable, and organic farmers we partner with to bring the freshest, healthiest ingredients to your table.



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