

Welcome to The Salmon House
Lake Quinault, Washington
(360)288-4307 rainforestresort.com



Appetizers

Smoked Salmon - House Specialty. Fresh succulent salmon, house-smoked to perfection with our trademark Rain Forest seasonings. Served with cream cheese, capers and crackers. 20.95

Bacon Wrapped Scallops -6 tender diver scallops fresh from the sea, wrapped with smoked bacon and served with our tangy house-made tartar and cocktail sauces. 27.95

Garlic Cheese Bread -A freshly toasted French roll smothered with seasoned garlic butter and topped with A thick layer of shredded Parmesan cheese. Broiled to tasty perfection. 8.95

Quinault Buffalo Wings -Spicy and delicious, our chicken wings are deep fried and smothered in our zesty house-made barbecue sauce. 13.95

Merriman Falls Mushrooms - Fresh button mushrooms hand-dipped and deep fried in our house-made tempura batter. 12.95

Under 12 years old Menu

Kids Fish & fries 10.95

Kids Spaghetti. served with choice of marinara or butter 10.95

Kids hamburger & fries 9.50

Kids cheese burger & fries 10.50

Chicken Tenders & fries 11.95

Kids Broiled Salmon Dinner With veggies & fries 15.95

Salad

Dinner Salad: Lettuce, Mozzarella Cheese, Olives, Red onions, Tomatoes and Cucumbers, choice of Dressing. 9.95

Smoked Salmon Caesar Salad; Romaine Lettuce , Croutons, Parmesan Cheese Cesar Dressing topped with Smoked Salmon. 24.95

Soup

Soup of the day

Bowl of our Home-made Soup from scratch 7.95

Beverages

At this Time, ask what is available, we do have a limited number of Alcohol drinks available as well as bottle and can soft drinks and waters ‘

Desserts

Turtle Molten Bundt Cake, warmed 8.95

Turtle Molten Bundt Cake ala' mode. 10.95

Strawberry Layer Cake 8.95 , ala mode. 10.95

Slice of House baked Blackberry Pie. 6.50

Blackberry Pie ala' mode. 8.50

Fruit of the Forest Pie. 7.00

Fruit of the Forest Pie ala' mode. 9.00

Serving of Vanilla or Chocolate ice cream. 4.50

Seafood & Steak dinners are served with choice of Baked Potato, French Fries, or Rice Pilaf and Vegetables of the day

(Pasta dinners are served with no extra starch or vegetables)

Pasta Dinners

Chicken Fettuccine- Fettuccine Alfredo topped with tender, juicy sliced chicken breast. 23.95

Garden Vegetable Fettuccine- Alfredo Fettuccine tossed with a tantalizing assortment of fresh garden vegetables. 21.95

Spaghetti (no cheese upon request)—A traditional favorite served with a tangy meatless red marinara sauce and parmesan cheese. 18.95

Spaghetti & Meatballs - Spaghetti, marinara, cheese and delicious meatballs. 20.95

Marinara Primavera - Spaghetti with our zesty veggie and cheese primavera sauce. 20.95

Steak Dinners

New York Steak—A 10 oz. New York steak, char broiled to perfection and topped with fresh sautéed garden mushrooms. 28.95

New York steak with Tempura Prawns -deep fried to golden perfection. 36.95

Burgers Baskets

Dlx Hamburger; 1/3 lb. Beef patty, Lettuce, Tomato, Pickles, Onion with side of mayo and ketchup with French Fries. 15.95

Dlx Cheeseburger; 1/3 lb. Beef patty Lettuce, tomato, Onion, Pickles & Cheese with mayo and ketchup and fries on side. 16.95

Dlx Bacon Cheeseburger; 1/3 lb. Beef patty, Lettuce, Tomato, Pickles, onion with mayo, ketchup & fries on the side. 19.95

Seafood Dinners

Baked Salmon - Heart-healthy and delicious, our baked salmon is lightly seasoned with garlic and other seasoning & brushed with butter, baked to perfection. 26.95

Broiled Salmon—Crusty on the outside, tender on the inside, our juicy broiled salmon is lightly seasoned and delicious. 26.95

Dill Salmon—Salmon fillet topped with a creamy, garden fresh dill sauce then perfectly baked. 27.95

Blackened Salmon— A taste of Louisiana, right here in the Quinault Rain Forest. Our Spicy, Zesty Cajun-style seasoning lavished on a fillet then Broiled, will make your mouth water. 27.95

Pepper Jelly Blackened Salmon— Our Blackened Salmon topped with a mild Pepper Jelly, A little Sweet and Spicy, Great Combination of flavors. \$29.95

Tempura Prawns - One of our most popular dinners. Hand-dipped in a Japanese tempura batter, then deep fried to golden perfection. 23.95

Tempura Cod—Fresh cold-water cod hand-dipped in Japanese tempura batter and deep-fried to crispy perfection. 22.95

Consumer Advisory

“Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain