

**The
Salmon
House**
R E S T A U R A N T



Welcome to the

Salmon House

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Lake Quinault, Washington

Salmon House

Appetizers



Smoked Salmon

Our House Specialty.

Fresh succulent salmon, house-smoked to perfection with our trademark Rain Forest seasonings.

Served with cream cheese, capers and crackers. 16.95

Bacon Wrapped Diver Scallops

Tender diver scallops fresh from the sea, wrapped with smoked bacon and served with our tangy house-made tartar and cocktail sauces. 16.95

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. 6.95

Quinault Buffalo Wings

Spicy and delicious, our chicken wings are deep fried and smothered in our zesty house-made barbecue sauce. 11.95

Merriman Falls Mushrooms

Fresh button mushrooms hand-dipped and deep fried in our house-made tempura batter. 9.95

Salad Bar

One trip through the salad Bar. 8.95

Add a Salad to your dinner for only. 5.95

Soup

Home made soup from scratch

Ask your server, what the soup of the day is.

Cup of soup 5.50

Bowl of soup 7.95

Seafood Dinners

All dinners are served with choice of baked potato,
french fries, or rice pilaf

**(Pasta dinners are served with no extra starch)*



Fresh Salmon Served Every Way

A visit to the Quinault Rain Forest is not complete without sampling the region's finest seafood: Salmon! Here at the Salmon House, Our Chefs will prepare this regional delicacy in a variety of ways, designed to satisfy every taste.

Baked Salmon



Heart-healthy and delicious, our baked salmon is lightly seasoned with garlic and other seasoning & brushed with butter, baked to perfection. 21.95

Broiled Salmon

Crusty on the outside, tender on the inside, our juicy broiled salmon is lightly seasoned and delicious. 21.95

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. 22.95

Dill Salmon



Salmon fillet topped with a creamy, garden-fresh dill sauce then perfectly baked. 22.95

Rainbow Trout

(Seasonal; June, July, August & September only.)
1/2 pound fillet seasoned perfectly, brushed with
butter, then baked. 18.95

Pan-Seared Oysters

Northwest oysters fresh from the sea, hand-dipped in seasoned flour, fresh eggs, panko dipped then pan-fried to a golden brown perfection. 20.95

Garlic butter Prawns

Succulent wild prawns, gently sautéed in sweet cream butter and fresh garlic. 20.95

Tempura Prawns

One of our most popular dinners. Hand-dipped in a Japanese tempura batter, then deep fried to golden perfection. 20.95

Tempura Fried Cod

Fresh cold-water cod hand-dipped in Japanese tempura batter and deep-fried to crispy perfection. 18.95

Harvest of the Sea Dinner for Two

A bounty of seafood, perfect for two hungry hikers. Brimming with deep-fried, tempura cod and prawns, hand-breaded oysters and diver scallops. 43.95

Steak Dinners

Flat Iron Steak

10 oz. of tender char-broiled steak, cooked to your order. 22.95

New York Steak

A 10 oz. New York steak, char broiled to perfection and topped with fresh sautéed garden mushrooms. 24.95

Combination Dinners

Our specialty combinations are the best of both worlds, land and sea. Bring a hearty appetite!

Steak and Prawns

Our New York steak served with Tempura prawns fried to golden perfection.. 32.95

Steak and Oysters

Our New York steak served with fresh Pacific oysters lightly pan seared to crisp perfection. 32.95

*  *
* Dinners with an hourglass *
* take longer to prepare. *

Consumer Advisory

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

Washington State sales tax is 8.8%
Split meal , extra plate charge 3.50 (no salad)
Uncorking fee for ea. wine bottle 8.50
Groups of 7 or more, will have 18% gratuity

Chicken Dinners

Chicken Cordon Bleu



Not your average Cordon! long cook time
Large chicken breast stuffed with Prosciutto ham and Swiss cheese, hand breaded, deep fried , then baked to perfection. (Not pre-made frozen.) 21.95

Chicken Marsala

Chicken breast lightly floured and seasoned then sauteed with mushrooms, bell peppers, onions and marsala wine. 19.95

Pasta Dinners

Chicken Parmesan

Breaded fried chicken breast , smothered with parmesan & mozzarella cheese, marinara, baked to juicy perfection, served with pasta. 18.95

Chicken Fettuccini

Fettuccini Alfredo topped with tender, juicy sliced chicken breast. 19.95

Garden Vegetable Alfredo

Fettuccini Alfredo tossed with a tantalizing assortment of fresh garden vegetables. 17.95

Spaghetti (no cheese upon request)

A traditional favorite served with a tangy meatless red marinara sauce and parmesan cheese . 15.95

Spaghetti & Meatballs

Spaghetti, marinara , cheese and delicious meatballs. 18.95

Marinara Primavera

Spaghetti served with our zesty veggie and cheese primavera sauce. 16.95

Desserts

Chocolate tuxedo cake. 6.50 Chocolate tuxedo cake ala' mode. 7.95
Slice of house baked blackerry Pie. 5.00 Blackberry pie ala' mode. 6.50
"White chocolate" raspberry cheese cake. 6.00 Cheese cake with topping. 6.95
Serving of vanilla or chocolate ice cream. 3.95

Beverages

Organic & Fair Trade Coffee 2.25* Tea 2.95 Soda Pop 2.95* Ice Tea 2.95*
Hot Cocoa 2.50 Milk 2.75 Lemonade 2.95*
(* free refills)

Wine

Rain Forest, Private Label

Bottled by **St. Hilaire** Wines of the Northwest

Chardonnay, by the glass, 7.00, by the bottle. 26.00

Riesling, by the glass, 7.00, by the bottle. 26.00

Pinot Gris, by the glass, 7.00, by the bottle. 26.00

Cabernet Merlot, by the glass. 7.50, by the bottle. 28.00

Cabernet Sauvignon, by the glass. 8.50, by the bottle. 32.00

Merlot, by the glass, 7.50, by the bottle. 28.00

Pinot Noir, by the glass 10.00, by the bottle. 38.00

House Wines

Riesling by Ste. Michelle, by glass 7.00, by bottle 26.00

Merlot, by Barefoot Cellars, by glass 7.00, by bottle 26.00

Cabernet Sauvignon, by Barefoot Cellars, by glass 8.00, by bottle 31.00

Chardonnay by Barefoot Cellars, by glass 7.00, by bottle 26.00

Chablis Blanc by Livingston Cellars, by glass 7.00, by bottle 26.00

White Zinfandel by Sutter Home Winery, by glass 7.00, by bottle 26.00

Cabernet Sauvignon by 14 Hands, by the glass 9.00, by bottle 35.00

Your server can help you with a beer or mixed drink selection.

Salmon House

R E S T A U R A N T

Kids Menu

10 years old and younger.

Kids Hamburger & Fries

Served with mayo, lettuce pickles

\$7.50

Cheeseburger

\$8.25

Chicken Tenders & fries

Served with BBQ or Ranch sauce.

\$7.95

Kids Spaghetti

Served with choice of marinara sauce or butter

\$7.50

Kids Fish & Chips

Battered Cod and French fries

\$8.25

Kids Salmon Dinner

Broiled Salmon , Vegetables, Fries

12.95