

# Inn Restaurant Menu

Dining Room & Patio Seating Available by Reservation Only  
Reservations can be made by emailing [FOH@lakelimerick.com](mailto:FOH@lakelimerick.com)

Thurs, Fri & Sat - 5 to 8:00 pm

Payment is by Credit Card ONLY

Takeout is available for pickup. Call 360.426.3581 after 4:45pm to place your order

## APPETIZERS

**NEW!**

*Fried Calamari* - \$11  
Sweet Peppers, Basil Pesto Aioli

**NEW!**

*Shrimp Cocktail* - \$12  
Romaine Lettuce, Lemon, Cocktail Sauce

## SALADS

*Inn Dinner Salad* - \$10  
Romaine Lettuce, Corn, Pickled Red Onions, Cotija Croutons,  
Queso Fresco Cheese, Roasted Tomato Vinaigrette

*Caesar Salad* - \$10  
Romaine Lettuce, Parmesan Cheese  
Caesar Dressing, House Made Croutons

Add: Steak or Crab Cake - \$7    Shrimp - \$5    Chicken - \$3

## SANDWICHES

Choice of One Side

*Classic Inn Burger* - \$12  
Brioche Bun, Worcestershire Mayo, Choice of Cheese  
Add Bacon - \$1    Add Mushrooms/Onions - \$1

*Limerick Dip* - \$12  
Prime Rib, Swiss Cheese, Au Jus, Hoagie Roll

**NEW!**

*Seafood Club Sandwich* - \$17  
Sourdough Bread, Shrimp, Crab Cake, Bacon,  
Tomato, Roasted Garlic Aioli

**NEW!**

*Italian Pork Belly Sandwich* - \$13  
Focaccia Bread, Shredded Lettuce, Smoked Mozzarella,  
Fried Onions, Sundried Tomato Pesto

## BASKETS

Served with Fries and Coleslaw

*Chicken Strips* - \$9

*Cod Fish & Chips*  
2 pc - \$10    3 pc - \$12

*Fried Prawns* - \$13

## ENTREES

Choice of two Sides

*Inn Alaskan Salmon* (GF) - \$17  
Seasonal Fruit Salsa

*Peppercorn Crusted Sirloin Steak* - \$16  
Dijon Marsala Sauce  
Add Prawns \$3

*Herb Crusted Prime Rib (served Fri & Sat)* (GF)  
Baked Potato, Choice of Side  
8 oz. - \$18    12 oz. - \$22

## SIDES

Seasonal Veggies    Sweet Potato Fries    Mashed Potato    Fries    Soup    Salad    Roasted Garlic Mashed Potato

*Extra Sides* \$3

# INN Beer And Wine List

## Wine

### By the Glass

Canyon Oaks Merlot	\$5.25
Kirkland Cabernet	\$5.25
Kirkland Chardonnay	\$5.25
Kirkland Pinot Grigio	\$5.25
The Jack Riesling	\$5.25
Crane Lake Moscato	\$5.25
White Zinfandel	\$5.25
Clone 7 Sauvignon Blanc	\$5.25

### By the Bottle

Basel Cellar Merlot	\$20.00
Seaglass Pinot Grigio	\$15.00
The Jack Rosè	\$16.00
Sebella Chardonnay	\$30.00
Foris Pinot Noir	\$18.00

*Bottle Specials Available*  
*Ask Your Server For Details*

Corking Fee: \$6.00  
Effective March 1st 2019

## Beer

### By the Bottle

Guinness Draught	\$4.50
Deschutes Fresh Squeezed IPA	\$4.50
Shock Top Belgian White	\$4.50
Blue Moon Belgian White	\$4.50
Corona	\$4.50
Heineken	\$4.50
Michelob Ultra	\$4.50
Rolling Rock	\$4.50
O'Doul's	\$4.50
Miller Light	\$4.50
Mikes Hard Lemonade	\$4.50

### By The Can

Bud Light	\$3.50
Coors Light	\$3.50
Irish Death	\$4.50

## *Non Alcoholic Beverages*

Bottled Water	\$2.00
Energy Drinks	\$2.50
Sports Drinks	\$2.50
Can Soda	\$1.25

*Full Bar Menu Is Available*

## DESSERTS

**NEW!**

*Chocolate Eskimo Bars \$7*

Vanilla Ice Cream, Corn Flakes, Raspberry Sauce

*Olympic Mountain Ice Cream - \$4*

Two Scoops of Seasonal Selection

*Bread Pudding - \$6*

Bourbon Carmel Sauce