

Inn Restaurant Menu

Dining Room Seating Available by Reservation Only

Reservations can be made by emailing FOH@lakelimerick.com

Thurs, Fri, Sat & Sun - 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

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

NEW! *Brussel Sprouts* - \$10
Pumpkin Seeds, Fig Cranberry Relish

SALADS

NEW! *Autumn INN Salad* - \$11
Romaine, Pomegranate, Delicata Squash, Goat Cheese
Citrus Vinaigrette

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

Add: 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

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

NEW! *Pot Roast Sandwich* - \$14
Brussel Sprout Slaw, Roasted Pepper Sauce

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)
Choice of Two Sides

8 oz. - \$18 12 oz. - \$22

SIDES

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

Extra Sides \$3

Notice: The consumption of raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness

INN Beer And Wine List

Wine

By the Glass

Canyon Oaks Merlot	\$5.25
Canyon Oaks Cabernet	\$5.25
Canyon Oaks 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

Reds

Basel Cellar Merlot	\$20.00
Foris Pinot Noir	\$18.00
Jones of WA Cabernet	\$17.00
J.D. Steele Merlot	\$16.00
Renzo Masi Chianti	\$18.00
Powers Columbia Valley Red Blend	\$15.00

Whites

Domaine de Couron Rosè	\$14.00
The Jack Rosè	\$16.00
Jules Taylor Sauvignon Blanc	\$17.00
Seaglass Pinot Grigio	\$15.00
Sebella Chardonnay	\$30.00

*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

Chocolate Eskimo Bars \$7
Vanilla Ice Cream, Corn Flakes, Raspberry Sauce

Olympic Mountain Ice Cream - \$4
Two Scoops of Seasonal Selection

NEW! **Apple Strudel - \$6**
Vanilla Ice Cream

Pair with a Classic Champagne Cocktail - \$10