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

Fríed Calamarí - \$11

Sweet Peppers, Basil Pesto Aioli

Shrímp Cocktaíl - \$12 Romaine Lettuce, Lemon, Cocktail Sauce

SALADS

Inn Dínner Salad - \$10

Romaine Lettuce, Corn, Pickled Red Onions, Cotija Croutons, Queso Fresco Cheese, Roasted Tomato Vinaigrette

> Add: Crab Cake - \$7 Shrimp - \$5

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

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

Seafood Club Sandwich - \$17

Sourdough Bread, Shrimp, Crab Cake, Bacon, Tomato, Roasted Garlic Aioli

Italían Pork Belly Sandwich - \$13

Límeríck Díp - \$12

Prime Rib, Swiss Cheese, Au Jus, Hoagie Roll

Focaccia Bread, Shredded Lettuce, Smoked Mozzarella, Fried Onions, Sundried Tomato Pesto

Fried Prawns - \$13

BASKETS Served with Fries and Coleslaw

Chicken Strips - \$9

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

<u>ENTREES</u>

Choice of two Sides

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

Peppercorn Crusted Sírloín Steak - \$16 Dijon Marsala Sauce

Add Prawns \$3

Salad

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 Extra Sídes \$3

Roasted Garlic Mashed Potato

INN Beer And Wine List

Wíne

<u>By the Glass</u>	
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

<u>By the Bottle</u>

R	e	đ	S

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
<u>Whites</u>	
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

<u>By the Bottle</u>

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

<u>By The Can</u>

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 Avaílable

DESSERTS

Chocolate Eskímo Bars \$7

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

Vanilla Ice Cream, Corn Flakes, Raspberry Sauce

Bread Pudding - \$6

Bourbon Carmel Sauce