

# Inn Restaurant Menu

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

TAKE-OUT ONLY Call **360.426.3581** after 4:45pm to place your order

**PAYMENT IS BY CREDIT CARD ONLY**

All transactions including sales tax & gratuity will be completed when placing order

\* Due to COVID Restrictions the dining room & lounge are closed for in person dining until further notice\*

## APPETIZERS

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

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

## SALADS

*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    Black Bean Burger - \$5

## 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

*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

Dark Cluster Red Blend	\$15.00
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

## 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

*Bottle Specials Available  
Ask Your Server For Details*

*Full Bar Menu Is  
Available*

Corking Fee: \$6.00  
Effective March 1st 2019

## DESSERTS

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

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

*Apple Strudel - \$6*  
Vanilla Ice Cream

*Pair with a Classic Champagne Cocktail - \$10*