

INN COMMITTEE MEETING

JANUARY 9, 2021

Members: Nancy Milliman, Sheila Nokes, Bonnie Morrow, Paul Wagoner, Kyle Skinner, Stacie Stoney and Mary Berni

Staff: Roger Milliman, Kristine (server)

Guest: Connie Wong, John Ingemi

Zoom meeting called to order at 9:30 by Kyle Skinner.

Minutes: Reviewed and a motion was made by Bonnie Morrow to accept the minutes with a second from Nancy Milliman. Motion Passed

CAM: Roger reported our chef Josh Neely and his wife welcomed a new baby boy on January 6th. We wish them all well. Josh will be taking a 2 week leave to be with his family.

Roger reported on the financials for December. See attached

Klye reported he would like to see us push alcohol sales for 2021. It was suggested to change up the selection of featured wines and beers and that other restaurants are now serving mixed drinks in larger multi serve containers. There was discussion on what kind of containers and the possibility of having them engraved with the LLCC logo. You would put a deposit on the container when you order and they can exchange the used container for a fresh one the next time you order. This would keep us in compliance with the Covid guidelines. We have checked and our liquor license does allow for this. Kiristine will discuss this with Dale and bring some pricing back to us.

There was discussion on the menu during Joshes absence. We need to be sure it will stay with items the staff can handle. There will be no weekend specials during his absence. These same ideas apply to the café as well.

The Governor has reported that the entire State will begin a new revised Phase 1 stage beginning Monday January 11th. More information can be found in Rogers report attached.

We will continue to push our Take Out service until things change and we can start serving indoor dining again. We had discussions on different scenarios on how to set up some outdoor dining when the deck is finished and also to so use the great hall for more spaced seating. All ideas will be taken under consideration for the future.

Menu: The new Inn and Café menus will start when we reopen January 14th. The new menus are attached.

New Business: Kristine discussed her idea for featuring a Virtual Wine Tasting in February or March. The idea was well received by the committee. The selection of wines would be accompanied with a small plate of appetizers that complement the wine selection. Order would be taken and picked up before the event held via Zoom. The Price point for these packages would be \$60 for a two bottle package and \$75 for a three bottle package. Kyle also brought up the Idea of hosting a Galentines Day event. This event would be like a girl's night out with your best friends. You could order drinks or wine with an accompanying small plate of food and

gather in small groups or larger via zoom. This is another great idea to increase sales. We would include comment cards in the packages for feedback on how members liked the events.

Valentine's Day: There will be a special menu for Valentine's Day and Josh will be working on this and we will have more information at our next meeting.

Deck Update: Things are moving slowly due to contractor issues but they are moving. We were originally pushing for a completion date of January 14th for the reopening of the Inn with outside dining, completion date is TBD. We are also moving forward with the plans for the ADA bathroom in the restaurant.

The Pinpoint Ionization has been completed in the café and Inn.

Decorating Committee: Bonnie reported lights in the Bar will be discussed with both Dale and Kristine as to what will work best for them. The doors have been pushed to the front of the line of the manufacture in hopes to get them soon so they can be primed and painted then hung. Paul is still in the process of looking for new tables and chairs for the Inn and lounge.

Marketing: We will have the same schedule and pricing for the Journal in 2021. We are still waiting to hear from the Chamber and Fjord. Calendars sales have been good. Please pick some up to sell at the office. Monies raised go toward the Café/Pro Shop remodel. Kyle will donate 10 calendars to the Welcoming committee for new members.

Rotating Secretary: Kyle suggested he would like to see this position rotate each month so everyone can share in work of taking the minutes. Kyle will take minutes for next month.

Things to be aware of: DJ's apparently are planning to open food and coffee service in the old Farmhouse building. Something to be aware of as it could impact our sales.

We will be adjusting our agenda to help accommodate Josh and Kristine's time as they work Saturday mornings.

The F/B workers thank the Magpies for their generous gift during the holidays.

Motion to adjourn was made by Stacie and Second by Bonnie. Motion passed.

Minutes Submitted by Sheila Nokes Co-Secretary

Inn Committee Meeting

December Financials

- Due to the Holidays both the Inn and Café had reduced days of operation during Christmas and New Year's weeks
- Café averaged \$480 and the Inn averaged \$1077 revenue per week
- Christmas dinner sales were \$1330 and beverage \$140
- New Year's appetizer sales were \$569 and beverage \$112; also offered NY steak and Salmon entrees
- Themed Sunday dinners are successful and will be planned going forward; December 6 Chicken at \$538

If asked:

- YTD compared to 2020 pre-COVID sales:
 - o Café is down 8%
 - o Restaurant is down 29%
 - o Lounge is down 75%

New Menu Items

To be launched in January

Inn

- Appetizers: Eliminated Brussel sprouts and added fried cheese ravioli - \$10
- Salads: Eliminated autumn salad and added caramelized pear salad - \$11
- Sandwiches: Eliminated pot roast sandwich
- Entrée's: Added clam linguini - \$14

Café

- Breakfast: Eliminated crab omelet and added smoked salmon scramble - \$13
- Lunch: Eliminated crab roll and added popcorn shrimp roll - \$12

Healthy WA Roadmap to Recovery

Governor Inslee announced January 5 the entire state is now in a revised new Phase 1 effective January 11.

Mason county is now grouped in the 4 county Northwest Region with Kitsap, Jefferson, and Clallam counties. All Regions start in Phase 1.

Once a region meets all four required health metrics for three of the four past weeks, the DOH will permit them to move from Phase 1 to Phase 2.

- **Decreasing trend with** a two-week rate by more than 10% of **COVID-19 cases** per 100K population
- **Decreasing trend with a** two-week rate by more than 10% of **new COVID-19 hospital admission** rates per 100K population

- **ICU occupancy** (total — COVID-19 and non-COVID-19) **of less than 90%**
- **COVID-19 test positivity rate of less than 10%**

The metrics for each Region will be updated on the Risk Assessment Dashboard every Friday. Dependent on a region's metrics, DOH will move to a new phase — forward or backward — the following Monday.

To remain in Phase 2, a Region must meet at least 3 metrics.

Regions that fail to meet two or more of the above metrics will be moved back to Phase 1.

For LLCC

Phase 1 allows:

- Golf play
- For F&B
 - Indoor dining prohibited. Outdoor dining is allowed with a maximum 6 per table limited to 2 households
 - Inn patio at 4 deck covered tables at 4 per table = 16
 - Pro Shop Café patio with 5 tables at 6 per table = 30
 - LL will continue with Take Out services for the Inn and Café

Phase 2 allows:

- F&B
 - Indoor dining at 25% capacity and outdoor dining with a maximum 6 per table limited to 2 households
 - Dining room @20; Lounge @12; Café @10
 - Inn Patio tbd
 - LL will also continue with Take Out services for the Inn and Café

Needle Point Bipolar Ionization System:

- To improve air quality with the latest technology, we have completed installation of needle point bi-polar air handling units in all 4 of our HVAC systems at the Pro Shop Café and Inn buildings. These units charge the air with – and + ions reported to clean the air of pathogens and concentrate air particles for improved filtration. Installed @\$3455
- This is a new technology that does not produce ozone
- In addition to previously installed MERV 13 filters, our building air will be cleaner

Lake Limerick Café Menu

Thurs. 9:00am to 3:00pm / Fri. Sat. & Sun. 7:30am to 3:00pm

call 360.426.6290 or 360.545.2896 to place a to-go order.

PAYMENT IS BY CREDIT CARD ONLY

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

Due to COVID Restrictions the Café is closed for in person dining

BREAKFAST (Served Until 11:00am)

Biscuits and Gravy	\$5.50	Hole in One	\$6.50
One buttermilk biscuit with gravy and hash browns * Add Biscuit \$1.00		Two eggs, hash brown and toast	
Short Iron	\$6.50	Eagle	\$7.50
One pancake, one egg and choice of meat (half order)		Two eggs with choice of meat and toast	
Long Iron	\$8.50	Hacker	\$8.50
Two pancakes, two eggs and choice of meat		Two eggs with choice of eat, hash browns and toast	
Albatross Breakfast Burrito	\$7.00	Chicken Fried Steak	\$11.50
Eggs, hash browns, sausage, bacon, provolone and mama lil peppers		Sausage gravy, two eggs, hash browns and toast	
Limerick Sandwich	\$7.00	Smoked Salmon Scramble	\$13.00
Choice of bread & meat with two eggs and cheese		Spinach, Green Onion, Tomato, Chipotle Sour Cream	

Build Your Own Omelet **\$8.00**

Comes with your choice of cheese - Add \$1.00 for each additional ingredient

Choices: spinach, peppers, onion tomato, ham, bacon, sausage

Two Pieces French Toast	\$4.00	One Pancake	\$3.00
Three Pieces French Toast	\$5.50	Two Pancakes	\$4.50

LUNCH

Grilled Cheese	\$6.50	Limerick Burger	\$10.00
Your choice of cheese and bread grilled to perfection		All beef patty with cheddar cheese, Worcestershire mayo, pickles, lettuce, onion and tomato *Add bacon \$1.00	
BLT	\$9.50	Caesar Chicken Wrap	\$10.50
Bacon, lettuce, tomato and pesto mayo		Romaine, Caesar dressing, parmesan	
Club	\$10.50	French Dip	\$10.50
Double Decker with ham, turkey, mayo, BLT mayo, choice of cheese		Grilled prime rib, swiss cheese, hoagie roll and Au Jus	
Popcorn Shrimp Sandwich	\$12.00		
Lettuce, Tomato, Cajun BBQ Sauce			

BEVERAGES

Pepperoni Pizza Bites	\$6.00	Coffee, Tea, Hot Cocoa	\$1.50
Chicken Strip Basket	\$8.50	Fruit Juice or V8	\$2.50
Fish & Chips	\$9.50	Milk	\$2.00
Cup of Soup	\$3.00	Fountain Drinks	\$1.50
Bowl of Soup	\$5.00	Bottled Water	\$2.00
Onion Rings	\$5.00	Energy Drinks	\$2.50
French Fries	\$4.00	Sports Drinks	\$2.50
Sweet Potato Fries	\$5.00		

WARNING: The consumption of undercooked meats, poultry, eggs or seafood may increase the risk of foodborne illness.

Please alert your server if you have any special dietary requirements

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

NEW! *Fried Cheese Ravioli* - \$10
Salsa Verde, Ritz Cracker Crumb

SALADS

NEW! *Caramelized Pear Salad* - \$11
Romaine Lettuce, Pecans, Goat Cheese, Apple Cider 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

BASKETS

Served with Fries and Coleslaw

Chicken Strips - \$9

Fried Prawns - \$13

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

ENTREES

Choice of two Sides

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

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

NEW! *Clam Linguini* - \$14

White Wine, Roasted Tomatoes, Pancetta, Capers, Parsley

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

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! *Devils Food Cake \$6*

Chocolate Ganache, Seasonal Fruit, Candied Orange Zest

Pair With Port Wine Glass \$10

Olympic Mountain Ice Cream - \$4

Two Scoops of Seasonal Selection

NEW! *Rosemary Pound Cake- \$6*

Lemon Curd, Whipped Cream

Pair with Rosemary Cooler -\$10