

Inn Restaurant Menu

Thurs, Fri, Sat & Sun - 4:30 to 7:30 pm

Now Open with Limited Indoor & Patio Seating!

Email foh@lakelimerick.com for Reservations

TAKE-OUT Call **360.426.3581** after 4:15pm to place your order

PAYMENT IS BY CREDIT CARD ONLY

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