

# Inn Restaurant Menu

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

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

**PAYMENT IS BY CREDIT CARD ONLY**

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

## APPETIZERS

**NEW!**

**Coconut Prawns - \$11**

Amaretto Sauce, Arugula, Almonds

**NEW!**

**Deviled Eggs - \$9**

Avocado Mayo, Ham, Scallions

## SALADS

**NEW!**

**Spring Pea Salad - \$11**

Romaine Lettuce, House Made Ricotta Cheese,  
Lemon Vinaigrette, Olives

**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

**NEW!**

**Prime Rib Steak Wrap - \$12**

Roasted Peppers, Onions, Lettuce,  
Provolone Cheese Sauce

**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

**Herb Crusted Prime Rib (served Fri & Sat) (GF)**

Choice of Two Sides

8 OZ. - \$18

12 OZ. - \$22

## Pasta

**Clam Linguini- \$14**

White Wine, Roasted Tomatoes, Pancetta, Capers, Parsley

**NEW!**

**Braised Short Rib Ragù \$15**

Pappardelle Pasta, Parmesan, Basil

## 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

### *Devil's 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!** *Seasonal Fruit Crisp - \$6*  
 Almond Crumble, Vanilla Ice Cream