

Inn Restaurant Menu

Thurs, Fri, Sat & Sun - 5:00 to 8:00 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, Olives, House made Ricotta Cheese, Lemon 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

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