



Lunch Sandwiches and Salads

Sandwiches and Salads include Coffee, Tea, and Decaf

Sandwiches

include Tim's Cascade Potato Chips or Heritage Cole Slaw.

Add side salad and cookies for a nominal cost.

Oven Roasted Turkey

Oven Roasted Turkey, Lettuce, Tomato, and Cranberry Cream Cheese on a Croissant

Ham and Swiss

Honey-Cured Ham, Swiss Cheese, Lettuce, Tomato, and Dijonnaise on Rye

Roast Beef

Peppered Roast Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion, Dijonnaise on a Kaiser Roll

Vegetarian

Avocado, Cucumber, Lettuce, Tomato, Red Onion, and Dijonnaise on Herb Focaccia

Smoked Chicken

Smoked Chicken, Sun Dried Tomato, Roasted Red Pepper, Smoked Gouda and Pesto on Whole Wheat

Tuna Salad

Classic Tuna Salad on a Croissant with lettuce and tomato

Salads

include Signature Heritage Scissor Rolls

Add cup of Heritage Clam Chowder or Soup du Jour and cookies for a nominal cost.

Santa Fe Salad

Mixed Baby Spring Greens, Roasted Corn, Black Beans, Blend of Shredded Cheddar and Jack Cheeses, Chopped Tomatoes and Cilantro with Zesty Santa Fe Ranch Dressing

Cobb Salad

Bleu Cheese Crumbles, Romaine Lettuce, Turkey, Bacon, Avocado, and Tomato, with Bleu Cheese Dressing

Bay Shrimp Louie Salad

Romaine Lettuce, Sweet Bay Shrimp, Artichoke Hearts, Hard-Boiled Egg, Tomato with Thousand Island Dressing

Heritage Spinach Salad

Fresh Spinach with Grilled Tiger Prawns, Red Onion, Feta Cheese, Pistachios, and Dried Sweet Cherries, with Fresh Basil Vinaigrette

BLT Chicken Salad

Crisp Romaine Lettuce, Bacon, Grilled Chicken Breast, Diced Roma Tomatoes, and Croutons with Creamy Ranch Dressing

Classic Chicken or Calamari Caesar

Romaine Lettuce, choice of Grilled Chicken or Fried Calamari, Croutons, Parmesan Cheese in a Classic Caesar Dressing

The above items are subject to taxable 18% gratuity and prevailing Washington State Sales Tax



Lunch Buffets

for parties of 20 or more

add Dessert to the entrees below for a nominal cost – please inquire about options.

Deli Du Jour

Heritage Soup du Jour or Clam Chowder
Crisp Garden Salad with two dressings on the side
Selection of Chef's Sandwiches
Tim's Cascade Potato Chips
Coffee, Tea and Decaf

Olympics

Crisp Garden Salad with two dressings on the side
Traditional Country Potato Salad
Deli Sliced Meat Tray - Honey-baked Ham, Peppered Roast
Beef and Sage Turkey
Cascade Cheese Tray - Tillamook Cheddar, Swiss, Provolone
and Havarti
Assorted Breads and Condiments
Choice of Chef's Soup Selections*
Coffee, Tea and Decaf

Riviera

Tomato and Mozzarella with Basil Chiffonade
Classic Caesar Salad
Couscous Salad
Tortellini with Sundried Tomato Pesto
Mediterranean Chicken
Soft Breadsticks
Coffee, Tea and Decaf

Fresh and Fit

Yellow fin Tuna Salad with Spinach and Raspberry Vinaigrette
Fruit Salad with Honey Lime Dressing
Traditional Country Potato Salad
Grilled Chicken Salad with Feta and Marinated Vegetables
Choice of Chef's Soup Selections*
Mini Croissants and Parker House Rolls
Coffee, Tea, and Decaf

*Soup Selections include the following:

Signature Clam Chowder
Cheese and Broccoli
Chicken Noodle
Tomato Basil Bisque

The Whole Enchilada

Grilled Fajita Vegetables
Grilled Chicken and Grilled Angus Beef Tender
Sides of Cheese, Tomatoes, Onions, Olives, Salsa, Guacamole
and Sour Cream
Cheese Enchiladas
Soft Flour Tortillas
Rice
Black Beans
Chips and Salsa
Coffee, Tea and Decaf

BBQ

Crisp Garden Salad with INN's Orange Vinaigrette
Hickory Smoked St Louis Style Pork Ribs
Hickory Smoked Washington Grown Chicken
Baked Beans
Coleslaw
Corn Bread
Coffee, Tea and Decaf
Add Andouille Sausage with grilled onions for a nominal cost.

INN's Signature

Crisp Garden Salad with two dressings on the side
Pesto Chicken – Boneless Breast of Chicken in a Creamy Pesto
Sauce with Artichoke Hearts
Alaskan Wild Salmon with Lobster Shrimp Sauce
Broccoli with Almond Butter
Wild and White Rice Pilaf
Warm Scissor Rolls with Butter
Coffee, Tea and Decaf

The above items are subject to taxable 18% gratuity and prevailing Washington State Sales Tax



Lunch Entrees

include Coffee, Tea and Decaf, Crisp Garden Salad with Orange Vinaigrette, and Signature Heritage Scissor Rolls
add Dessert to the entrees below for a nominal cost – please inquire about options.

Vegetable Pasta

Roasted Vegetable Fettuccine with Pesto Cream.

Chicken Breast

Chicken Breast stuffed with Cilantro Pesto and Goat Cheese. Accompanied by Ginger Glazed Carrots and Asiago Orzo.

Roasted Wild Alaskan Salmon

Alaskan Wild Salmon served with a Cherry Peach Compote. Accompanied by Asiago Orzo and sautéed green beans with toasted almonds.

Crab Cakes

Classic Crab Cakes, served with Blackberry Red Pepper Relish. Accompanied by Steamed Broccoli with Almond Butter and Asiago Orzo.

Charbroiled Flat Iron

Charbroiled Flat Iron Steak with sautéed button mushrooms. Accompanied by Ginger Glazed Baby Carrots and Asiago Orzo.

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