SQUAM LAKE INN

INN KITCHEN + BAR

STARTERS

BREAD & BUTTER [4]
TWO WARMED ROLLS - ARTISAN BUTTER

HAND CUT FRIES + SAUCES [12] GF
SECRET SAUCE, JALAPEÑO AIOLI, & TRUFFLE KETCHUP

PEI MUSSELS [21]
1# - WHITE WINE - GARLIC - CRISPY BREAD

OYSTERS 1/2 DOZEN [27.5] GF
SHUCKED TO ORDER - EAST COAST SELECTION

CHEESE & CHARCUTERIE BOARD [30]
2 CHEESES - 2 MEATS - LAVASH CRACKERS
HOUSEMADE ACCOUTREMENTS

SOUP DU JOUR [MKT]
CROCK - ROTATION OF HOUSE MADE FAVORITES

PRETZEL BITES [16]
SPENT GRAIN PRETZEL - CHORIZO CHEESE SAUCE
TOPPED WITH ROSEMARY SALT

FRIED SPROUTS [19] GF
CRISPY SHAVED BRUSSELS - HOT HONEY DRIZZLE
TOPPED WITH SESAME SEEDS

SMOKED CARROTS [14] GF
HARISSA CHIMICHURRI - LEMON - GREEK YOGURT

GRILLED SHRIMP [21] GF
GOCHUJANG SHRIMP - KIMCHI + CUCUMBER SALAD
YUZU YOGURT - RICE CRISP

BUFFALO CAULIFLOWER BITES [18]
FRIED CAULIFLOWER - BUFFALO SEASONING - PANKO
PARMESAN - BLACK PEPPER - BUTTERMILK SAUCE

MARKET GREENS

SLI WEDGE [17] GF
BIBB LETTUCE - RED ONION - BACON TOMATO
BLEU CHEESE CRUMBLE - BUTTERMILK DRESSING

FALL HARVEST SALAD [17] GF
ARTISAN MIXED GREENS - PICKLED BEETS - ROASTED
SQUASH - GOAT CHEESE - APPLE CIDER VINAIGRETTE
PUMPKIN SEED GRANOLA

GARDEN + GROVE SALAD [15]
ARUGULA+BABY KALE - ROASTED BRUSSELS - RADISH
ROSEMARY+PEAR VINAIGRETTE - BREAD CRISPS

HAND HELDS

ALL HANDHELDS COME WITH HAND CUT FRIES

APPLE BUTTER MELT [20]
SOURDOUGH - BRIE + CHEDDAR - CARAMELIZED
ONIONS - APPLE BUTTER - GRANNY SMITH APPLES

PUMPKIN BLACK BEAN BURGER [20]
HOUSE MADE PUMPKIN BLACK BEAN PATTY
CHIPOTLE AIOLI - ARUGULA - BRIOCHE BUN

FRIED CHICKEN SANDWICH [24]
HOUSE MADE BUTTER PICKLES - SLAW - PICKLED
RED ONION - JALAPEÑO AIOLI

S.L.I. BURGER [25]
WAGYU - CHEDDAR - HOUSE MADE BOURBON BBQ
SAUCE - GRILLED ONION - ARUGULA - BRIOCHE BUN

LARGE PLATES

SWEET CORN RAVIOLI [24]
7 RAVIOLI - TOPPED WITH A LEEK CREAM SAUCE
SEARED CORN - SAUTÉED KALE

BUTTERMILK FRIED CHICKEN [30.5]
LEMON THYME BRINE - BREAST + DRUMSTICK - BISCUIT
HAND CUT FRIES - SLAW - HOT HONEY DRIZZLE

FILET [MKT]* GF
8oz - HERB POMMES PUREE - FIG DEMI GLACE
GRILLED BROCCOLINI - HERB ROASTED FIGS

PAN SEARED SALMON [38]* GF
8oz - SUNDRIED TOMATO + ARTICHOKE RISOTTO
PESTO OIL DRIZZLE - MICRO BASIL

BONE-IN PORK CHOP [38]* GF
SWEET POTATO - RED ONION - APPLE HASH
TOPPED WITH A CIDER DEMI GLACE

STATLER CHICKEN [36]* GF
10oz - HERB ROASTED - CREAMY POLENTA
MUSHROOM CONSERVA - MICRO THYME

ADD PROTEIN:
GRILLED CHICKEN BREAST [12.5]
FRIED CHICKEN BREAST [14.5]
(4)SHRIMP [13] - SALMON [18]

Owners Molly & Brendan Mathieu; General Manager Jason Canty; Chef Kelsey Garnett

Please notify us of any food allergies. A gratuity of 20% may be added to parties of 6 or more.
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.
To help offset rising processing costs, a 3% fee will be added to all credit card transactions. This fee applies only to credit card payments —cash and debit cards are always welcome with no additional charge.