



LAKE SIDE

STARTERS

KLINK'S STEAMED CLAMS 17⁹

1 pound of hard shell Manila clams steamed w/ garlic, white wine, fresh thyme & real cream. Served in a bread bowl.

GARLIC PARMESAN FRIES |G| 10⁹

Fresh, crisp fries tossed with garlic, butter, parmesan & chili flakes.

PAN SEARED FRESH GREEN BEANS |G| |VG| 12⁹

Fresh green beans pan seared with sesame oil, garlic & chili flakes. Finished w/ sweet soy reduction & cashews.

HOT WINGS |G| 14⁹

6 large chicken wings fried golden and tossed w/ your choice of traditional style wing sauce or our housemade honey apple BBQ sauce. Served with gorgonzola dressing & fresh celery.

SHRIMP AND GRITS |G| 15⁹

Five large Patagonia pink shrimp sautéed and finished w/ a lobster-tomato broth. Serve over bacon cheddar grits.

SMOKED SALMON 15⁹

In house Applewood smoked wild caught Pacific salmon paired with garlic chive whipped cream cheese, house preserves & crackers.

BRUSSELS SPROUTS |G| 12⁹

Brussels Sprouts sautéed w/ garlic & bacon finished w/ parmesan & a touch of cream

HUMMUS 11⁹

House made hummus with green chickpeas, garlic & sesame oil. Served w/ fresh vegetable crudité & naan bread.

BUFFALO CAULILINI |G| 12⁹

Caulilini battered and flash fried topped w/ buffalo sauce & gorgonzola cheese.

|G| GLUTEN FREE |VG| VEGAN

*|G| Marked items are made without gluten. We are not a gluten free kitchen. Please be aware that there is a risk of cross-contamination for these items *Can be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness*

MAINS

STEAK FRITES |G| 34⁹

8 oz Crown of the Ribeye steak finished w/ chimichurri butter served on top of a pile of Klink's Fries.

BONE IN RIBEYE* |G| 42⁹

16 oz Certified Angus Beef bone in ribeye pan seared & butter finished. Served w/ chimichurri & accompanied w/ pan roasted potatoes.

FILET MIGNON* |G| 42⁹

8oz certified angus beef tenderloin finished w/ butter & garlic chive whipped potatoes.

BABY BACK RIBS |G| ½ rack 24⁹ Full Rack 36⁹

Slow cooked meaty pork ribs glazed w/ our honey apple BBQ sauce. Served w/ coleslaw, French fries & pickles.

SALMON ALA NAGE* |G| 27⁹

Wild caught pacific salmon filet sautéed w/ fresh vegetables & garlic, shallow poached w/ white wine & lobster stock. Served w/ jasmine rice.

BUTTERMILK FRIED CHICKEN BREAST |G| 22⁹

Colemans organic chicken breast soaked overnight in seasoned buttermilk and pan-fried crispy. Served w/ garlic chive whipped potato & rosemary pan-gravy.

CAULIFLOWER STEAK |G| |VG| 20⁹

1" thick cut of the heart of the seasoned, and pan seared in extra virgin olive oil. Finished w/ roasted vegetable demi glace. Served w/ apple craisin almond quinoa. This dish was featured on PBS Washington Grown Season 11 Episode 6.

CHICKEN & MUSHROOM ALFREDO PAPPARDELLE 24⁹

Sautéed chicken breast & roasted mushrooms in a traditional alfredo; fresh garlic, white wine, cream, lemon & parmesan cheese all tossed w/ pappardelle pasta.

Traditional Alfredo Pappardelle 19⁹

Mixed Vegetable 21⁹

Smoked Salmon 27⁹

Gluten free pasta available upon request

HOG HEAVEN MAC AND CHEESE 23⁹

Bacon and garlic sautéed with butter and deglazed with Manny's Pale Ale. Finished with cream & smoked cheddar topped w/ tender pulled pork & Carolina style BBQ sauce.

WHITE JAMBALAYA |G| 21⁹

Chicken, Andouille sausage, bell pepper, onion, celery and wildly flavorful white broth served w/ Jasmine Rice.

Add shrimp 27⁹

UPCOMING EVENTS

Saturday, April 27th	OPENING FISHING DAY	12:01am
Sunday, May 12th	Mother's Day Brunch at the Lake	8:00am
Sunday, May 19th	Fishing DERBY, benefits Shriner's Hospital Spokane	5am-1pm
Saturday, May 25th	Movie in the park – to be announced	8:00pm
Sunday, May 26th	STREET DANCE w/ The Ryan Larsen Band	8:00pm
Sunday June 16th	Father's Day at the Lake	
Friday June 21st	Park Fireside Acoustic Show – Dusty Klink	8:00pm



LAKE SIDE

BURGERS & HANDHELDS

All our burgers are a ½ pound of the natural and sustainably raised beef from small ranchers in the PNW. Accompanied by a choice of Klink fries or long shredded coleslaw.
Gluten free bun **1²⁵**

THE STANDARDS

The Standard burgers are served w/ our secret burger sauce, sliced tomato, shredded lettuce, pickles & served on a delicious bun.

- Ham & Swiss* **15²**
- Bacon & Cheddar* **15²**
- Cheddar* **15²**
- Hamburger* **14²**

CHEF BURGER*

Brioche bun, bacon jam, goat cheese & baby arugula tossed w/ truffle oil. **17²**

F.O.S. BURGER*

The French Onion Soup burger. Brioche bun, garlic aioli, Swiss cheese, caramelized sweet onions & arugula. Au jus for dipping & finished w/ a parmesan crisp. **17²**

TRUFFLE BURGER

Our take on a mushroom & swiss burger. Brioche bun, Porcini mushroom aioli, swiss cheese & topped w/ truffle oil tossed arugula. **17²**

PULLED PORK SANDWICH

Tender pulled pork & honey apple BBQ sauce topped with pickle slices & coleslaw garnished with pork rind & okra pickle placed w/ Klink fries. **15²**

FISH & CHIPS |G|

Generous portion of Pacific Cod dredged in our beer batter, fried golden and served w/ Klink fries, tartar sauce & lemon. **17²**

BEYOND BURGER (PEA PROTEIN BURGER) |VG|

Beyond Burger patty and Best Food Carefully Crafted Vegan Mayonnaise . Served with fresh tomato, lettuce & pickles. **17²**

SALADS

Any salad can add a 5oz. chicken breast \$5, Shrimp skewer \$7 or 8oz. Salmon \$16

CAESAR SALAD

Fresh romaine hearts tossed with shaved parmesan cheese our house Caesar dressing (no fish no egg) served w/ crouton. **7²/11²**

BUTTER WEDGE |G|

Tender butter lettuce wedges topped w/ our creamy gorgonzola dressing, gorgonzola crumbles, crispy bacon & grape tomatoes. **16²**

LAKESIDE SALAD |G|

Diced apples, gorgonzola cheese, craisins & candied pecans. Tossed w/ tender baby greens & honey poppy dressing. **8²/13²**

GARDEN SALAD |G|

Tender baby greens w/ cucumbers, grape tomatoes & carrots. Served w/ your choice of dressing. **7²/11²**

Dressings: Caesar, Ranch, Gorgonzola, Honey Poppy, 1000, and Marionberry Ving.

FLATBREADS

THE MUSHROOMY |G|

Roasted mushrooms, baby arugula tossed w/ truffle oil & parmesan. **14²**

THE COUGAR |G|

Cougar Gold Cheese & Washington apples drizzled w/ golden balsamic glaze and topped w/ prosciutto. **17²**

THE PIG |G|

Bacon Jam, bacon, goat cheese & sprinkled w/ arugula. **17²**

SAVE ROOM

Desserts are limited and made daily. Ask your server about today's selection of desserts.

DESSERTS |G|

8²

SUNDAE

Soft serve icecream with your choice of chocolate, caramel, or strawberry topped w/ whipped cream and of course a cherry on top.

Small

5²

Large

6²

Cookie

8²

CELEBRATING 31 YEARS AT WILLIAMS LAKE

The Klink's are excited for the future. With the Klink's returning to run the restaurant we decided it was time for an extensive remodel. Klink's Lakeside is a new twist on old favorites with new creations. We welcome you to hang out by the fire place outside, gaze at the lake and enjoy nature. We have crafted our menu to have many gluten free dishes and we are willing to work with other dietary concerns.

We are proud to announce that Chef Trevor Bradley is back! With his amazing flavor building ability and attention to details we are excited for you to experience his delicious creations.

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