



DINNER MENU

STARTERS

FRIED CALAMARI – SWEET CHILI AIOLI, LEMON	\$14	MAUI FRIED ONION RINGS - CHILI AIOLI, RANCH	\$10
SHRIMP COCKTAIL –HORSERADISH SAUCE	\$21	DUNGENESS CRAB CAKE (3OZ) – SRIRACHA AIOLI	\$14
CRISPY ROCK SHRIMP TEMPURA - SPICY AIOLI	\$13	TRUFFLE FRIES – PARMESAN CHEESE, TRUFFLE SAUCE	\$11
CHICKEN PANCETTA MEATBALLS - ITALIAN CURED BACON, MARINARA, GRILLED CIABATTA	\$13	STEAMED MUSSELS & FRIES POBLANO PEPPER, HERBS, MUSTARD, CHARDONNAY WINE	\$21
ORGANIC MIX GREENS SALAD – CHERRY TOMATOES, CUCUMBERS, RADISH, CITRUS VINAIGRETTE	\$13	TRADITIONAL CAESAR SALAD - ROMAINE HEARTS, REGGIANO PARMESAN, HERB CROUTONS	\$13
BABY ICEBERG WEDGE SALAD - CHERRY TOMATO, BACON, BLUE CHEESE, HARD BOILED EGG	\$14	CHICKEN TORTILLA SOUP - COTIJA CHEESE, AVOCADO, CILANTRO, TORTILLA STRIPS	\$12
FRESH BURRATA MOZZARELLA & TOMATO - HEIRLOOM TOMATOES, ARUGULA, CANDIED WALNUTS, VINAIGRETTE	\$14		

HOUSE SPECIALTIES

INNKEEPERS SPICY PENNE -PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, PARMESAN, GARLIC, HERBS, CREAM SAUCE	\$22
LINGUINI PRIMAVERA –SUNBURST SQUASH, SPINACH, KALAMATA OLIVES, TOMATO, BUTTER, HERBS	\$22
ADD CHICKEN \$6 ADD SHRIMP \$9	
GARLIC SHRIMP LINGUINI – LINGUINI, JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS	\$31
MISSION INN CIOPPINO - SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFFRON TOMATO BROTH	\$33
ADD PASTA \$6	
ROASTED ATLANTIC SALMON –BRAISED LENTILS, MUSHROOM FRICASSEE, WHOLE GRAIN MUSTARD SAUCE	\$33
ALASKAN HALIBUT – KALAMATA OLIVES AND BEURRE BLANC, CHARRED BROCCOLINI, FINGERLING POTATOES	\$33
BUTTERMILK FRIED CHICKEN - GARLIC MASHED POTATOES, CORN SUCCOTASH, NATURAL SAUCE	\$26
USDA CHOICE 7 OZ. CENTER CUT FILET MIGNON - ROASTED ASPARAGUS, WHIPPED POTATOES, BORDELAISE	\$54
14 OZ. USDA CHOICE NEW YORK - ROASTED ASPARAGUS, FINGERLING POTATOES, BORDELAISE	\$45
16 oz. USDA CHOICE BONELESS RIBEYE – SEASONAL VEGETABLES, GARLIC MASHED POTATOES, BORDELAISE	\$43

A TASTE OF LAS CAMPANAS ~ (MONDAY & TUESDAY ONLY)

ENCHILADAS - CORN TORTILLAS, CHOICE OF SALSA VERDE OR SALSA ROJA,	CHEESE \$16	CHICKEN	\$18
FAJITAS – FRESH PEPPERS, ONIONS AND GARLIC ON A HOT SKILLET	CHICKEN \$22	SHRIMP	\$29
CHILE VERDE – SLOW ROASTED PORK, TOMATILLO SALSA, ONIONS & CILANTRO			\$20
LAS CAMPANAS BURRITO – A LA CARTE FLOUR TORTILLA, MARINATED BEEF, PINTO BEANS, CILANTRO AND ONIONS			\$15
SOFT TACOS ((3) – CHOICE OF TORTILLA, PICO DE GALLO, QUESO FRESCO, GUACAMOLE, SOUR CREAM, SHREDDED CHICKEN			\$16
CARNITAS TACOS (3) - CHOICE OF TORTILLA, PICO DE GALLO, QUESO FRESCO, GUACAMOLE, SOUR CREAM, SHREDDED PORK			\$17
FISH TACOS (2) - GRILLED SALMON, CORN TORTILLA, MEXICAN COLESLAW, CHIPOTLE AIOLI, SLICED AVOCADO			\$19

CHEESE PLATTER WITH CHARCUTERIE \$27

ASSORTED CHEESES, CAPICOLA, SOPRESSATA, SALAMI, CANDIED WALNUTS, HOMEMADE BERRY COMPOTE, GRILLED CIABATTA

IRVINE & ROBERTS WINE TASTING \$12

CHARDONNAY 3OZ, PINOT NOIR 3OZ

DESSERTS

NEW YORK CHEESE CAKE \$12	STRAWBERRY CREPE \$10	CREME BRULEE \$10	CUPCAKE-INFUSED ICE CREAM \$10
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Duane and Kelly Roberts, "Keepers of the Inn"

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.