



## LUNCH MENU

### APPETIZERS

<b>FRIED CALAMARI</b> SWEET CHILI AIOLI	\$14	<b>SHRIMP COCKTAIL</b> HORSERADISH SAUCE	\$21
<b>STEAMED MUSSELS &amp; FRIES</b> POBLANO PEPPER, HERBS	\$21	<b>CRISPY ROCK SHRIMP TEMPURA</b> SPICY AIOLI	\$13
<b>TRUFFLE FRIES</b> PARMESAN CHEESE, TRUFFLE SAUCE	\$11	<b>CHICKEN TORTILLA SOUP</b> COTIJA CHEESE, AVOCADO	\$12

### HOUSE SPECIALTIES

#### SALADS

<b>ORGANIC MIX GREENS SALAD</b> CUCUMBERS, CHERRY TOMATOES, RADISH, CITRUS VINAIGRETTE	\$13
<b>TRADITIONAL CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN, HERB CROUTON, CAESAR DRESSING	\$13
ADD CHICKEN \$7      ADD SHRIMP \$9	
<b>COBB SALAD</b> ROMAINE LETTUCE, CHICKEN, EGG, CHERRY TOMATOES, BACON, AVOCADO, FRESH CORN, CILANTRO RANCH DRESSING	\$17
<b>ASIAN CHICKEN SALAD</b> ASIAN CABBAGE MIX, ORANGE SEGMENTS, EDAMAME, WONTON STRIPS, ROASTED PEANUTS, SESAME VINAIGRETTE	\$18
<b>KELLY'S NEW YORK STEAK SALAD</b> 8 OZ. USDA CHOICE, BELGIAN ENDIVE, APPLE, ORGANIC MIX GREENS, BLUE CHEESE, BALSAMIC	\$28

#### SANDWICHES

<b>MISSION INN CHEESEBURGER</b> NIMAN RANCH PATTY, ICEBERG LETTUCE, TOMATO, CARAMELIZED ONION, WHITE CHEDDAR, BRIOCHE	\$17
<b>GRILLED CHICKEN SANDWICH</b> LETTUCE, TOMATO, PEPPER JACK, SPICY AIOLI, BRIOCHE	\$16
<b>ROASTED TURKEY CLUB SANDWICH</b> LETTUCE, TOMATO, PECAN WOOD BACON, AVOCADO, PEPPER MAYONNAISE, RUSTIC SOURDOUGH	\$17
<b>FRENCH DIP SANDWICH</b> CARAMELIZED ONIONS, HORSERADISH CREAM, SOFT ROLL, SERVED WITH AU JUS	\$16
<b>CAPRESE SANDWICH</b> MOZZARELLA, FRESH BASIL, PESTO, TOMATO, OLIVE OIL, RUSTIC SOURDOUGH	\$14

#### MAIN PLATES

<b>ROASTED ATLANTIC SALMON</b> BRAISED LENTILS, MUSHROOM FRICASSEE, WHOLE GRAIN MUSTARD SAUCE	\$33
<b>FLAT IRON "STEAK FRITES"</b> 8 OZ. CREEKSTONE FARM USDA CHOICE FLAT IRON, CHARRED BROCCOLINI, BORDELAISE SAUCE	\$35
<b>INNKEEPERS SPICY PENNE</b> SPICY ITALIAN SAUSAGE, TOMATOES, PARMESAN, GARLIC, OREGANO, HERBS	\$19
<b>LINGUINI PRIMAVERA</b> SUNBURST SQUASH, SPINACH, KALAMATA OLIVES, TOMATO, BUTTER, HERBS	\$22
ADD CHICKEN \$7      SHRIMP \$9	

### A TASTE OF LAS CAMPANAS

<b>MISSION INN ENCHILADAS</b> - CORN TORTILLAS, CHOICE OF RED OR GREEN SALSA, MEXICAN RICE	CHEESE \$16	CHICKEN \$18
<b>FAJITAS</b> - ROASTED PEPPERS, ONIONS, TOMATOES, CILANTRO AND GARLIC ON A HOT SKILLET	CHICKEN \$22	SHRIMP \$29
<b>CHILE VERDE</b> - SLOW ROASTED PORK, TOMATILLO SALSA, ONIONS & CILANTRO, MEXICAN RICE, REFRIED BEANS		\$21
<b>LAS CAMPANAS BURRITO</b> - MARINATED BEEF, BEANS, CILANTRO AND ONIONS ON FLOUR TORTILLA		\$15
<b>SOFT TACOS (3)</b> - CHOICE OF TORTILLA, PICO DE GALLO, COTIJA CHEESE, AVOCADO, CILANTRO	CARNITAS \$17	CHICKEN \$16 BEEF \$17
<b>GRILLED SALMON TACOS (3)</b> - CHOICE OF TORTILLA, COLESLAW, CHIPOTLE AIOLI, SLICED AVOCADO		\$19
<b>CHICKEN QUESADILLA</b> - ROASTED CHICKEN, MONTEREY CHEESE, COTIJA, PICO DE GALLO, GUACAMOLE		\$15

### DESSERTS

<b>NEW YORK CHEESE CAKE</b> \$12	<b>STRAWBERRY CREPE</b> \$10	<b>CRÈME BRULEE</b> \$10	<b>CUPCAKE-INFUSED ICE CREAM</b> \$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.*