



## LUNCH MENU

### APPETIZERS

<b>CRISPY CALAMARI</b> SPICY AIOLI, CHARRED LEMON	14	<b>FRESH TORTILLAS CHIPS &amp; GUACAMOLE</b>	9
<b>ARTICHOKE AND SPINACH DIP</b> GRILLED CIABATTA BREAD	11	<b>CHICKEN PANCETTA MEATBALLS</b> ITALIAN CURED BACON, POMODORO SAUCE	11
<b>CRISPY ROCK SHRIMP</b> SPICY AIOLI, MICRO CILANTRO	11	<b>OUR SIGNATURE CHICKEN TORTILLA SOUP</b> DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO	11
<b>COBB SALAD</b> ROMAINE LETTUCE, CHICKEN, TOMATOES, BOILED EGG, BACON AVOCADO, BLUE CHEESE DRESSING	15	<b>ASIAN CHICKEN SALAD</b> ASIAN CABBAGE MIX, ORANGE, EDAMAME, ROASTED PEANUTS SESAME VINAIGRETTE, WONTON CHIPS	18
<b>TRADITIONAL CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTONS, CAESAR DRESSING ADD CHICKEN 7      ADD SHRIMP 9	13	<b>SHRIMP COCKTAIL</b> COCKTAIL SAUCE	21

### HOUSE SPECIALTIES

<b>INNKEEPERS SPICY SAUSAGE PASTA</b> PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CREAM SAUCE	21
<b>GARLIC SHRIMP LINGUINI</b> JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS	31
<b>BEEF AND SAUSAGE LASAGNA</b> POMODORO SAUCE, RICOTTA CHEESE, HERBS	19
<b>TERIYAKI ATLANTIC SALMON</b> JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS	31
<b>INDIAN STYLE CURRY CHICKEN</b> DARK MEAT, WHITE RICE, NAAN, MANGO CHUTNEY	23
<b>MISSION INN MEATLOAF</b> SERVE WITH MASHED POTATOES & CORN SUCCOTASH	19
<b>BUTTERMILK FRIED CHICKEN</b> SERVE WITH MASHED POTATOES, CORN SUCCOTASH, SAUCE	23
<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>SIDES</b>	<b>TRUFFLE FRIES</b> 9	<b>ROASTED ASPARAGUS</b> 7	<b>MASHED POTATOES</b> 5
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### 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

<b>NEW YORK CHEESE CAKE</b> 12	<b>TIRAMISU</b> 10	<b>CRÈME BRULÉE</b> 10	<b>CUPCAKE-INJECTED 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.*