



DINNER MENU

APPETIZERS

OUR SIGNATURE TORTILLA SOUP- DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO, TORTILLA STRIPS	11
COBB SALAD- ROMAINE, CHICKEN, TOMATOES, BOILED EGG, BACON, AVOCADO, BLUE CHEESE DRESSING	15
ASIAN CHICKEN SALAD-ASIAN CABBAGE MIX, ORANGE, EDAMAME, WONTON CHIPS, ROASTED PEANUTS, SESAME VINAIGRETTE	18
TRADITIONAL CAESAR SALAD-ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING	13
ADD CHICKEN 7 ADD SHRIMP 9	
ORGANIC MIX GREEN SALAD- CHERRY TOMATO, CUCUMBER, RADDISH, CITRUS VINAGRETTE	13
ARTICHOKE AND SPINACH DIP- SERVED WITH GRILLED CIABATTA BREAD	11
CRISPY ROCK SHRIMP-SPICY AIOLI, MICRO CILANTRO	11
CHICKEN PANCETTA MEATBALLS- ITALIAN CURED BACON, POMODORO SAUCE	11
CRISPY CALAMARI- SPICY AIOLI, CHARRED LEMON	14
SHRIMP COCKTAIL- 5 EACH U15 SHRIMP, HORSERADISH SAUCE, LEMON	21
DUNGENESS CRAB CAKE- SRIRACHA AIOLI, CHARRED LEMON, MICRO CILANTRO	14
FRESH TORTILLAS CHIPS & GUACAMOLE- FRESH CRISPY CORN TORTILLAS, MEXICAN AVOCADOS, SALSA	9
CHEESE AND CHARCUTERIE- PLATE FOR TWO ASSORTED CHEESE AND MEAT, WITH CONDIMENTS	27

HOUSE SPECIALTIES

INNKEEPERS SPICY PASTA- PENNE PASTA, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CHEESE	21
GARLIC SHRIMP LINGUINI- JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS	31
LINGUINI PRIMAVERA- SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS	22
BEEF AND SAUSAGE LASAGNA- POMODORO SAUCE, RICOTTA CHEESE, MOZZARELLA CHEESE, HERBS	19
TERIYAKI ATLANTIC SALMON- JASMINE RICE, STIR FRY BOK CHOY AND SHITAKE MUSHROOMS	31
INDIAN STYLE CHICKEN CURRY- DARK MEAT, WHITE RICE, NAAN BREAD, MANGO CHUTNEY	23
MISSION INN MEATLOAF- SERVED WITH MASHED POTATOES, CORN SUCCOTASH, GRAVY	19
ROASTED PACIFIC HALIBUT- FINGERLING POTATOES, CHARRED BROCCOLINI, OLIVE AND TOMATO SAUCE	33
BUTTERMILK FRIED CHICKEN- SERVED WITH MASHED POTATOES, CORN SUCCOTASH, GRAVY	23
MISSION INN CIOPPINO- SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFRON & LOBSTER BROTH	33
14 OZ USDA CHOICE NEW YORK STEAK- ROASTED FINGERLING POTATOES, CHARRED BROCCOLINI, BORDELAISE SAUCE	43
7 OZ USDA CHOICE FILET MIGNON- MASHED POTATOES, GRILLED ASPARAGUS, BORDELAISE SAUCE	54
16 OZ USDA GRILLED RIB EYE STEAK- MASHED POTATOES, GRILLED ASPARAGUS, BORDELAISE SAUCE	43

SIDES

GRILLED ASPARAGUS	7	TRUFFLE FRIES	9	GRILLED CIABATTA	5
MASHED POTATOES	5	WHITE RICE	5	MAC & CHEESE	9

DESSERTS

NEW YORK CHEESECAKE	12	TIRAMISU	10	VANILLA CRÈME BRULE	10	ICE CREAM INJECTED CUPCAKE	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.