



DINNER MENU

Monday and Tuesday

STARTERS

FRIED CALAMARI SPICY AIOLI, PARSLEY, LEMON	\$14
SHRIMP COCKTAIL COCKTAIL SAUCE	\$21
GARDEN MIX SALAD TOMATO, CUCUMBERS, ALFALFA SPROUTS, BALSAMIC DRESSING	\$12
TRADITIONAL CAESAR SALAD ROMAINE HEARTS, PARMESAN, HERB CROUTON, CAESAR DRESSING	\$12
CHICKEN TORTILLA SOUP DICED CHICKEN, AVOCADO, TORTILLA STRIPS AND QUESO FRESCO	\$12

HOUSE SPECIALTIES

SPICY ITALIAN SAUSAGE TOMATOES, PARMESAN, GARLIC, OREGANO, PENNE, CREAM SAUCE, BASIL	\$21	
GARLIC SHRIMP LINGUINI SHRIMP, GARLIC BUTTER SAUCE, POBLANO, CILANTRO, TOMATO	\$28	
SEARED WHITEFISH JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE	\$32	
PAN-SEARED SALMON JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE	\$32	
TRADITIONAL FRIED CHICKEN GARLIC MASHED POTATOES, CORN SUCCOTASH, GREEN BEANS, CHICKEN GRAVY	\$26	
7 OZ. GRILLED FILET MIGNON USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	\$52	
14 OZ. USDA NEW YORK USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	\$44	
16 oz USDA BONELESS RIBEYE USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	\$42	
MISSION INN CHEESEBURGER NIMAN RANCH PATTY, LETTUCE, TOMATO, ONION, PICKLE, CHEESE, BRIOCHE	\$17	
PARMESAN GARLIC FRIES \$7	ROASTED ASPARAGUS \$9	GARLIC MASHED POTATOES \$6

A TASTE OF LAS CAMPANAS

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

DESSERTS \$10

NEW YORK CHEESE CAKE	STRAWBERRY CREPE	RASPBERRY CHEESECAKE	CUPCAKE-INFUSED ICE CREAM
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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.