



Large Party Menu

APPETIZERS

Preselect 2 appetizers are sharable for 3 to 4

ARTICHOKE AND SPINACH DIP- SERVED WITH GRILLED CIABATTA BREAD

CRISPY CALAMARI- SPICY AIOLI, CHARRED LEMON

FRESH TORTILLAS CHIPS & GUACAMOLE- FRESH CRISPY CORN TORTILLAS, MEXICAN AVOCADOS, SALSA

SOUP or SALAD

Preselect 1

OUR SIGNATURE TORTILLA SOUP- DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO, TORTILLA STRIPS

TRADITIONAL CAESAR SALAD-ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING

ORGANIC MIX GREEN SALAD- CHERRY TOMATO, CUCUMBER, RADDISH, CITRUS VINAGRETTE

MAIN ENTRÉE SELECTIONS

(pre-select 1 from each of the following groups)

Pasta

INNKEEPERS SPICY PASTA- PENNE PASTA, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CHEESE

GARLIC SHRIMP LINGUINI- JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS

LINGUINI PRIMAVERA- SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS

Fish or Chicken

TERIYAKI ATLANTIC SALMON- JASMINE RICE, STIR FRY BOK CHOY AND SHITAKE MUSHROOMS

SESAME CRUSTED SEARED AHI TUNA- JASMINE RICE, STIR FRY BOK CHOY & SHITAKE MUSHROOMS

INDIAN STYLE CHICKEN CURRY- DARK MEAT, WHITE RICE, NAAN BREAD, MANGO CHUTNEY

Beef

14 OZ USDA CHOICE NEW YORK STEAK- MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE

7 OZ USDA CHOICE FILET MIGNON- MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE

16 OZ USDA GRILLED RIB EYE STEAK- MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE

DESSERTS

Preselect 1

ALMOND CARAMEL BRITTLE CHEESECAKE 12

MISSION INN TIRAMISU 12

PUMPKIN CRÈME BRULE 11

CHOCALATE PEPPERMINT CAKE 12

\$85 PER PERSON

*18% Gratuity for parties of 8+

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.