



## DINNER MENU

### APPETIZERS AND SALADS

<b>OUR SIGNATURE TORTILLA SOUP</b> - DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO, TORTILLA STRIPS	13
<b>COBB SALAD</b> - ROMAINE, CHICKEN, TOMATOES, BOILED EGG, BACON, AVOCADO, BLUE CHEESE DRESSING	17
<b>ASIAN CHICKEN SALAD</b> -ASIAN CABBAGE MIX, ORANGE, EDAMAME, WONTON CHIPS, ROASTED PEANUTS, SESAME VINAIGRETTE	19
<b>TRADITIONAL CAESAR SALAD</b> -ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING	14
ADD CHICKEN 8      ADD SHRIMP 12	
<b>ORGANIC MIX GREEN SALAD</b> - CHERRY TOMATO, CUCUMBER, RADDISH, CITRUS VINAGRETTE	13
<b>ARTICHOKE AND SPINACH DIP</b> - SERVED WITH GRILLED CIABATTA BREAD	13
<b>CRISPY ROCK SHRIMP</b> -SPICY AIOLI, MICRO CILANTRO	14
<b>CHICKEN PANCETTA MEATBALLS</b> - ITALIAN CURED BACON, POMODORO SAUCE	14
<b>CRISPY CALAMARI</b> - SPICY AIOLI, CHARRED LEMON	16
<b>SHRIMP COCKTAIL</b> - 5 SHRIMP EACH, HORSERADISH SAUCE, LEMON	24
<b>DUNGENESS CRAB CAKE</b> - SRIRACHA AIOLI, CHARRED LEMON, MICRO CILANTRO	20
<b>FRESH TORTILLAS CHIPS &amp; GUACAMOLE</b> - FRESH CRISPY CORN TORTILLAS, MEXICAN AVOCADOS, SALSA	15
<b>STEAMED MUSSELS</b> - MUSTARD, POBLANO PEPPERS, WHITE WINE, HERBS, FRENCH FRIES	18

### HOUSE SPECIALTIES

<b>INNKEEPERS SPICY PASTA</b> - PENNE PASTA, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CHEESE	22
<b>GARLIC SHRIMP LINGUINI</b> - JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS	32
<b>LINGUINI PRIMAVERA</b> - SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS	22
<b>TERIYAKI ATLANTIC SALMON</b> - JASMINE RICE, STIR FRY BOK CHOY AND SHITAKE MUSHROOMS	34
<b>SESAME CRUSTED AHI TUNA</b> - JASMINE RICE, STIR FRY BOK CHOY & SHITAKE MUSHROOMS	38
<b>INDIAN STYLE CHICKEN CURRY</b> - DARK MEAT, WHITE RICE, NAAN BREAD, MANGO CHUTNEY	24
<b>PAN ROASTED BARRAMUNDI FILLET</b> - GARLIC WHIPPED POTATOES, SEASONAL VEGATABLES, OLIVE BUERRE BLANC	35
<b>BUTTERMILK FRIED CHICKEN</b> - SERVED WITH MASHED POTATOES, CORN SUCCOTASH, GRAVY	25
<b>MISSION INN CIOPPINO</b> - SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFRON & LOBSTER BROTH	34
<b>HERB GRILLED NEW ZEALAND LAMB</b> - GARLIC WHIPPED POTATOES, SEASONAL VEGATABLES, RED DEMI GLAZE	42
<b>14 OZ USDA CHOICE NEW YORK STEAK</b> - MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE	49
<b>7 OZ USDA CHOICE FILET MIGNON</b> - MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE	59
<b>16 OZ USDA GRILLED RIB EYE STEAK</b> - MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE	50
<b>PRIME RIB</b> - CREAM WHIPPED POTATOES, ROASTED ASPARAGUS, RED WINE AU JUS <b>(SUNDAYS ONLY)</b>	45
	8/10 OZ CHEFS CUT 12/14 OZ 50

### SIDES

GRILLED ASPARAGUS 10	TRUFFLE FRIES 10	MAC & CHEESE 10	MASHED POTATOES 7	WHITE RICE 6	GRILLED CIABATTA 6
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**HOLIDAY PRIME RIB, TURKEY BUFFET** 55  
Available on Week-Ends during the month of December

18% Gratuity for parties of 8 or more

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.*