



DINNER MENU

APPETIZERS

ARTICHOKE AND SPINACH DIP- SERVED WITH GRILLED CIABATTA BREAD	14
CRISPY ROCK SHRIMP-SPICY AIOLI, MICRO CILANTRO	15
CHICKEN PANCETTA MEATBALLS- ITALIAN CURED BACON, POMODORO SAUCE	15
CRISPY CALAMARI- SPICY AIOLI, CHARRED LEMON	17
SHRIMP COCKTAIL- 5 SHRIMP EACH, HORSERADISH SAUCE, LEMON	24
JUMBO LUMP CRAB CAKE- BELL PEPPER, TARRAGON, CHIPOTLE REMOULADE, CAJUN LEMONS	21
CAJUN TENDERLOIN- BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST	26
STEAMED MUSSELS- MUSTARD, POBLANO PEPPERS, WHITE WINE, HERBS, FRENCH FRIES	22

SOUP OR SALAD

ORGANIC MIX GREEN SALAD- CHERRY TOMATO, CUCUMBER, RADISH, CITRUS VINAIGRETTE	13
COBB SALAD- ROMAINE, CHICKEN, TOMATOES, BOILED EGG, BACON, AVOCADO, BLUE CHEESE DRESSING	17
ASIAN CHICKEN SALAD-ASIAN CABBAGE MIX, ORANGE, EDAMAME, WONTON CHIPS, ROASTED PEANUTS, SESAME VINAIGRETTE	19
TRADITIONAL CAESAR SALAD-ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING	14
ADD CHICKEN 8 ADD SHRIMP 12 ADD SALMON 18	
MISSION INN TORTILLA SOUP- DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO, TORTILLA STRIPS	13

HOUSE SPECIALTIES

INNKEEPERS SPICY PASTA- PENNE PASTA, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CHEESE	24
GARLIC SHRIMP LINGUINI- JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS	39
LINGUINI PRIMAVERA- SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS	24
TERIYAKI ATLANTIC SALMON- JASMINE RICE, STIR FRY BOK CHOY AND SHIITAKE MUSHROOMS	37
SESAME CRUSTED AHI TUNA- JASMINE RICE, STIR FRY BOK CHOY& SHIITAKE MUSHROOMS	39
INDIAN STYLE CHICKEN CURRY- DARK MEAT, WHITE RICE, NAAN BREAD, MANGO CHUTNEY	28
PAN ROASTED BARRAMUNDI FILET- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, OLIVE BUERRE BLANC	35
GRILLED CHICKEN BREAST- ROSEMARY AU JUS, GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES	28
MISSION INN CIOPPINO- SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFRON & LOBSTER BROTH	36
HERB GRILLED NEW ZEALAND LAMB- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, RED DEMI GLAZE	49
14 OZ USDA CHOICE NEW YORK STEAK- MASHED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	49
7 OZ USDA CHOICE FILET MIGNON- MASHED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	59
16 OZ USDA GRILLED RIB EYE STEAK- MASHED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	50
CHEF'S VEGETABLE PLATE- SEASONAL ASSORTMENT OF FARM FRESH VEGETABLES (VEGAN, GLUTEN FREE)	33
SPLIT PLATE	12

SIDES

GRILLED ASPARAGUS 10 TRUFFLE FRIES 10 MAC & CHEESE 10 MASHED POTATOES 7 WHITE RICE 6 GRILLED CIABATTA 6

PRIME RIB SPECIAL - (SUNDAYS ONLY)

CREAM WHIPPED POTATOES, ROASTED ASPARAGUS, RED WINE AU JUS	8/10 OZ	49
	CHEFS CUT 12/14 OZ	53

18% Gratuity for parties of 8 or more

Menu items and prices are subject to change without notice.

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.