



DINNER MENU

APPETIZERS

ARTICHOKE AND SPINACH DIP- SERVED WITH GRILLED CIABATTA BREAD	17
CRISPY ROCK SHRIMP- SPICY AIOLI, MICRO CILANTRO	17
CRISPY CALAMARI- SPICY AIOLI, CHARRED LEMON	19
*SHRIMP COCKTAIL~ 5 SHRIMP EACH, HORSERADISH SAUCE, LEMON	26
JUMBO LUMP CRAB CAKE- BELL PEPPER, TARRAGON, CHIPOTLE REMOULADE, CAJUN LEMONS	24

SOUP or SALAD

WEDGE SALAD- BABY ICEBERG LETTUCE, CHERRY HEIRLOOM TOMATOES,SHAVED RADISHES, CRISPY APPLEWOOD BACON , BLUE CHEESE CRUMBLES RANCH DRESSING	15
COBB SALAD- ROMAINE, CHICKEN, TOMATOES, BOILED EGG, BACON, AVOCADO, BLUE CHEESE DRESSING	19
ASIAN CHICKEN SALAD -ASIAN CABBAGE MIX, ORANGE, EDAMAME, WONTON CHIPS, ROASTED PEANUTS, SESAME VINAIGRETTE	21
TRADITIONAL CAESAR SALAD -ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING	16
ADD CHICKEN 11 ADD 5 SHRIMP 17 ADD SALMON 20	
SOUP OF THE DAY	15

HOUSE SPECIALTIES

INNKEEPERS SPICY PASTA- PENNE PASTA, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CHEESE	27
PASTA PRIMAVERA- PENNE NOODLE SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS	26
*ATLANTIC SALMON- JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOOMS, EEL SAUCE	41
*FURIKAKE CRUSTED AHI TUNA- JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	42
*PAN ROASTED BARRAMUNDI FILLET- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, LEMONGRASS BUERRE BLANC	38
HALF ROASTED CHICKEN – GINGER SOY MARINATED CHICKEN , GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES	31
CAULIEFLOWER STEAK~ ROASTED CAULIFLOWER STEAK, HERBED QUINOA, SEASONAL VEGETABLES, CHIMICHURRI SAUCE (VEGAN, WHEAT FREE)	21
*MISSION INN CIOPPINO- SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFFRON & LOBSTER BROTH	39
YOGURT MARINATED MINI NEW ZEALAND LAMB- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, FETA SALSA VERDE	53
*12 OZ USDA CHOICE NEW YORK STEAK- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	53
*7 OZ USDA CHOICE FILET MIGNON- TRUFFLE WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	63
*14 OZ USDA GRILLED RIB EYE STEAK- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	56
SPLIT PLATE	14

SIDES
GRILLED ASPARAGUS 14 TRUFFLE FRIES 12 MAC & CHEESE 12 GARLIC WHIPPED POTATOES 9 WHITE RICE 9 GRILLED CIABATTA 8

*PRIME RIB SPECIAL ~ (SUNDAYS ONLY)		
GARLIC WHIPPED POTATOES, ROASTED ASPARAGUS, RED WINE AU JUS	8/10 OZ	53

*20% Gratuity included for gatherings 6 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.*