



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 MUSHROOOMS	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 FILLET- 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- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	49
*7 OZ USDA CHOICE FILET MIGNON- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	59
*16 OZ USDA GRILLED RIB EYE STEAK- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	50
CHEF'S VEGETABLE PLATE- SEASONAL ASSORTMENT OF FARM FRESH VEGETABLES (VEGAN, GLUTEN FREE)	19
SPLIT PLATE	12

SIDES	
GRILLED ASPARAGUS 10 TRUFFLE FRIES 10 MAC & CHEESE 10 GARLIC WHIPPED POTATOES 7 WHITE RICE 6 GRILLED CIABATTA 6	

*PRIME RIB SPECIAL ~ (SUNDAYS ONLY)		
GARLIC 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

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.*