



LUNCH PARTY MENU

APPETIZERS *(each serves 3-4 people)*

PLEASE PRE-SELECT TWO FROM THE FOLLOWING:

CRISPY CALAMARI CHILI AIOLI, GRILLED LEMON

HOUSE GUACAMOLE FRESH TORTILLA CHIPS

ARTICHOKE AND SPINACH DIP OLIVE OIL GRILLED CIABATTA

PASTAS AND ENTRÉE SALADS

PLEASE PRE-SELECT FROM THE FOLLOWING:

GRILLED SHRIMP CAESAR ROMAINE, PARMESAN, CROUTONS

MISSION INN COBB GRILLED CHICKEN, ROMA, BACON, BLEU CHEESE, AVOCADO, BOILED EGG

INNKEEPERS SPICY SAUSAGE PASTA PENNE, ROMA TOMATO, PARMESAN CREAM SAUCE

GRILLED CHICKEN BREAST ROSEMARY AU JUS, GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES

~OR~

FROM THE GRILL

PLEASE PRE-SELECT FROM THE FOLLOWING:

MISSION INN CLASSIC ANGUS BEEF PATTY, LETTUCE, TOMATO, KETCHUP, DILL PICKLES, CHEDDAR

HERB GRILLED CHICKEN BRIOCHE BUN, SPICY MAYO, SWISS, LETTUCE, TOMATO

SWEET FINISHES

PLEASE PRE-SELECT ONE OF THE FOLLOWING:

NEW YORK CHEESECAKE RASPBERRY SAUCE

VANILLA BEAN CRÈME BRÛLÉE FRESH BERRIES

DOUBLE CHOCOLATE CAKE CHOCOLATE SAUCE

\$55 PER PERSON

20% Gratuity for gatherings of 6+

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.

■ Gluten Free/Option Available

● Vegetarian/Option Available