



DINNER MENU

APPETIZERS

ARTICHOKE AND SPINACH DIP- SERVED WITH GRILLED CIABATTA BREAD	17
CRISPY ROCK SHRIMP- SPICY AIOLI, MICRO CILANTRO	17
CHICKEN PANCETTA MEATBALLS- ITALIAN CURED BACON, POMODORO SAUCE	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
*CAJUN TENDERLOIN- BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST	28
*STEAMED MUSSELS- MUSTARD, POBLANO PEPPERS, WHITE WINE, HERBS, FRENCH FRIES	25

SOUP OR SALAD

ORGANIC MIX GREEN SALAD- CHERRY TOMATO, CUCUMBER, RADISH, CITRUS VINAIGRETTE	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
GARLIC SHRIMP LINGUINI- JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS	43
LINGUINI PRIMAVERA- SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS	26
*ATLANTIC SALMON- JASMINE RICE, STIR FRY BOK CHOY AND SHIITAKE MUSHROOMS	41
*SESAME CRUSTED AHI TUNA- JASMINE RICE, STIR FRY BOK CHOY & SHIITAKE MUSHROOMS	42
*PAN ROASTED BARRAMUNDI FILLET- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, OLIVE BUERRE BLANC	38
GRILLED CHICKEN BREAST- ROSEMARY AU JUS, GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES	31
*MISSION INN CIOPPINO- SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFRON & LOBSTER BROTH	39
HERB GRILLED NEW ZEALAND LAMB- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, RED DEMI GLAZE	53
*14 OZ USDA CHOICE NEW YORK STEAK- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	53
*7 OZ USDA CHOICE FILET MIGNON- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	63
*16 OZ USDA GRILLED RIB EYE STEAK- GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE	56
CHEF'S VEGETABLE PLATE- SEASONAL ASSORTMENT OF FARM FRESH VEGETABLES (VEGAN, GLUTEN FREE)	22
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
	CHEFS CUT 12/14 OZ	57

*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.*

■Gluten Free/Option Available

●Vegetarian/Option Available