



LUNCH MENU

APPETIZERS

CRISPY CALAMARI SPICY AIOLI, CHARRED LEMON	19
ARTICHOKE AND SPINACH DIP GRILLED CIABATTA BREAD	17
*SHRIMP COCKTAIL (5 EA.) HORSERADISH SAUCE, LEMON	26
CRISPY ROCK SHRIMP SPICY AIOLI, MICRO CILANTRO	17
*STEAMED MUSSELS POBLANO PEPPER, MUSTARD, WHITE WINE SAUCE, FRENCH FRIES	25
*CAJUN BEEF FILET BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST	28
CHICKEN PANCETTA MEATBALLS ITALIAN CURED BACON, POMODORO SAUCE	17

SOUP OR SALAD

COBB SALAD ROMAINE, CHICKEN, TOMATOES, BOILED EGG, BACON AVOCADO, BLUE CHEESE DRESSING	19
ASIAN CHICKEN SALAD ASIAN CABBAGE MIX, ORANGE, EDAMAME, ROASTED PEANUTS SESAME VINAIGRETTE, WONTON CHIPS	21
TRADITIONAL CAESAR SALAD ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTONS, CAESAR DRESSING ADD CHICKEN 11 SALMON 20, 3 SHRIMP 13 or 5 SHRIMP 17	16
SOUP OF THE DAY	15

HOUSE SPECIALTIES

INNKEEPERS SPICY SAUSAGE PASTA PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CREAM SAUCE	27
*GARLIC SHRIMP LINGUINI JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, FRESH HERB	43
*ATLANTIC SALMON JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	41
*SESAME CRUSTED SEARED AHI TUNA JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	42
*GRILLED CHICKEN BREAST ROSEMARY AU JUS, GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES	30
CHEF'S VEGETABLE PLATE SEASONAL ASSORTMENT OF FARM FRESH VEGETABLES (VEGAN, WHEAT FREE) ADD: CHICKEN 11, SALMON 20, 3 SHRIMP 13 or 5 SHRIMP 17	21
MISSION INN CLASSIC 1/3 LB. BEEF PATTY, ICEBERG, TOMATO, PEPPER MAYO, KETCHUP, DILL PICKLES, CHEDDAR, BRIOCHE UPGRADE TO A 1/2 LB. PATTY FOR 2.50, CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES	22
SPRING CAPRESE BURGER 1/2 LB. BEEF PATTY, FRESH MOZZARELLA, PEPPER MAYO, SLICED TOMATOES, SPINACH-BASIL MIX, BRIOCHE BUN, CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES	25

SANDWICHES

**ALL SANDWICHES COME WITH CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES*

RIVERSIDE REUBEN SANDWICH HOUSE-MADE CORNED BEEF, MARBLE RYE, 1,000 ISLAND, KOSHER SAUERKRAUT	20
*GRILLED CHICKEN SANDWICH LETTUCE, TOMATO, SWISS CHEESE, SPICY AIOLI, BRIOCHE	21
ROASTED TURKEY CLUB SANDWICH LETTUCE, TOMATO, HARDWOOD BACON, AVOCADO, PEPPER MAYONNAISE, SOURDOUGH	21
FRENCH DIP SANDWICH SMOKED TRI TIP BEEF, CARAMELIZED ONIONS, HORSERADISH CREAM, ALPINE CIABATTA ROLL, AU JUS	21

SIDES

TRUFFLE FRIES	12	ROASTED ASPARAGUS	14	MASHED POTATOES	9
SWEET POTATO FRIES	11	GRILLED CIABATTA	8	WHITE RICE	9

*20% Gratuity for gatherings of 6 and 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.*