



## LUNCH MENU

### APPETIZERS

<b>CRISPY CALAMARI</b> SPICY AIOLI, CHARRED LEMON	17
<b>ARTICHOKE AND SPINACH DIP</b> GRILLED CIABATTA BREAD	14
<b>SHRIMP COCKTAIL (5 EA)</b> HORSERADISH SAUCE, LEMON	24
<b>CRISPY ROCK SHRIMP</b> SPICY AIOLI, MICRO CILANTRO	15
<b>STEAMED MUSSELS</b> POBLANO PEPPER, MUSTARD, WHITE WINE SAUCE, FRENCH FRIES	22
<b>CAJUN BEEF FILET</b> BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST	26
<b>CHICKEN PANCETTA MEATBALLS</b> ITALIAN CURED BACON, POMODORO SAUCE	15

### SOUP OR SALAD

<b>COBB SALAD</b> ROMAINE LETTUCE, CHICKEN, TOMATOES, BOILED EGG, BACON AVOCADO, BLUE CHEESE DRESSING	17
<b>OUR SIGNATURE CHICKEN TORTILLA SOUP</b> DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO	13
<b>ASIAN CHICKEN SALAD</b> ASIAN CABBAGE MIX, ORANGE, EDAMAME, ROASTED PEANUTS SESAME VINAIGRETTE, WONTON CHIPS	19
<b>TRADITIONAL CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTONS, CAESAR DRESSING <b>ADD: CHICKEN 8, SALMON 18, SHRIMP 12</b>	14

### HOUSE SPECIALTIES

<b>INNKEEPERS SPICY SAUSAGE PASTA</b> PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CREAM SAUCE	24
<b>GARLIC SHRIMP LINGUINI</b> JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, FRESH HERB	39
<b>TERIYAKI ATLANTIC SALMON</b> JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	37
<b>INDIAN STYLE CURRY CHICKEN</b> BONELESS THIGHS, WHITE RICE, NAAN, MANGO CHUTNEY	28
<b>SESAME CRUSTED SEARED AHI TUNA</b> JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	39
<b>GRILLED CHICKEN BREAST</b> ROSEMARY AU JUS, GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES	28
<b>MISSION INN CLASSIC</b> 1/3 LB BEEF PATTY, ICEBERG, TOMATO, PEPPER MAYO, KETCHUP, DILL PICKLES, CHEDDAR, BRIOCHE <i>UPGRADE TO A 1/2 LB PATTY FOR 2.50</i>	20
<b>SPRING CAPRESE BURGER</b> 1/2 LB BEEF PATTY, FRESH MOZZARELLA, PEPPER MAYO, SLICED TOMATOES, SPINACH-BASIL MIX, BRIOCHE BUN	23
<b>RIVERSIDE REUBEN SANDWICH</b> HOUSE-MADE CORNED BEEF, MARBLE RYE, 1,000 ISLAND, KOSHER SAUERKRAUT	18
<b>GRILLED CHICKEN SANDWICH</b> LETTUCE, TOMATO, SWISS CHEESE, SPICY AIOLI, BRIOCHE	19
<b>ROASTED TURKEY CLUB SANDWICH</b> LETTUCE, TOMATO, HARDWOOD BACON, AVOCADO, PEPPER MAYONNAISE, SOURDOUGH	19
<b>FRENCH DIP SANDWICH</b> SHAVED PRIME RIB, CARAMELIZED ONIONS, HORSERADISH CREAM, SOFT ROLL, AU JUS	19
<b>CHEF'S VEGETABLE PLATE</b> SEASONAL ASSORTMENT OF FARM FRESH VEGETABLES <i>(VEGAN, WHEAT FREE)</i> <b>ADD: CHICKEN 8, SALMON 12, SHRIMP 12</b>	33
<b>SPLIT PLATE</b>	12

### SIDES

<b>TRUFFLE FRIES</b>	10	<b>ROASTED ASPARAGUS</b>	10	<b>MASHED POTATOES</b>	7
<b>SWEET POTATO FRIES</b>	9	<b>GRILLED CIABATTA</b>	6	<b>WHITE RICE</b>	7

\*18% Gratuity for parties of 8+

*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.*

*March 18, 2022*