

Breakfast Menu

Wellness Cuisine

Kelly's Spa Breakfast

*Fresh Orange or Grapefruit Juice Granola Cereal with Fresh Seasonal Berries
Oat Bran Muffin with Apple Butter Coffee, Decaffeinated Coffee or Herbal Tea \$14.00*

Smoothie

*A Blend of Fresh Strawberries, Banana, Mango, and Passion Fruit \$9.50
186 Calories, 0.5 Grams of Fat, 2 Grams of Protein, 47 Grams of Carbohydrates*

Berry Yogurt Parfait

*Nonfat Yogurt mixed with Fresh Strawberries, Raspberries and Blueberries
topped with Granola (Honey Optional) \$15.00
176 Calories, 0.5 Grams of Fat, 7 Grams of Protein, 32 Grams of Carbohydrates*

Sliced Fresh Seasonal Fruit

*Served in a Half Cantaloupe, a mixture of the Freshest Seasonal Fruit, Low Fat Cottage Cheese,
and our own Blueberry Honey Dip, Accompanied by a Small Fresh Warm Croissant \$12.00
280 Calories, 2 Grams of Fat, 14 Grams of Protein, 43 Grams of Carbohydrates*

Tofu Scramble

*Diced Tofu with Shiitake Mushrooms, Green Onions, Tahini, Curry Powder Tamari Sauce
and Onion Sprouts \$16.00
78 Calories, 13 Grams of Fat, 11 Grams of Protein, 7 Grams of Carbohydrates*

Egg White Omelet

*Made with Crimini Mushrooms, Baby Spinach, Green Onions and Tomatoes
served with Diced Seasonal Melons \$14.25
129 Calories, 1 Grams of Fat, 20 Grams of Protein, 11 Grams of Carbohydrates*

The Mission

*Two Eggs Any Style with Smoked Applewood Bacon or Apple-Cinnamon Sausage,
served with Breakfast Potatoes and Choice of Toast \$12.00*

Eggs Benedict

*Poached Eggs and Canadian Bacon atop an English Muffin crowned with Hollandaise,
served with Breakfast Potatoes \$13.50*

Huevos Rancheros

*Two Eggs over Corn Tortilla, Mexican Cotija Cheese, Breakfast Potatoes,
Black Beans and Salsa Fresca \$11.00*

Steak and Egg Burrito

*Choice NY Steak Machaca, Scrambled Eggs and Queso Cotija wrapped in a Flour Tortilla,
Salsa Roja, Guacamole, Sour Cream and Cilantro \$13.50*

Chorizo and Potato Frittata

Three-Egg Frittata with Potatoes, Chorizo, Roasted Peppers and Jack Cheese \$12.00

California Fruit Plate

Seasonal Fruits and Berries with Lowfat Cottage Cheese \$12.00

Omelettes

(served with Breakfast Potatoes and Choice of Toast)

Riverside Omelette

Fresh Avocado, Tomato, Mushrooms and Monterey Jack Cheese \$12.25

Margherita Omelette

Oven-Dried Plum Tomatoes, Sweet Basil and Fresh Mozzarella Cheese \$11.00

Western Omelette

Diced Ham, Cheddar Cheese, Bell Peppers, Onion and Salsa Fresca \$12.50

"Keepers of the Inn" Duane and Kelly Roberts

In an effort to conserve water, we will gladly serve it upon request

From the Griddle

<i>Belgian Waffle with Seasonal Fresh Berries</i>	\$9.25
<i>Buttermilk Pancakes with Blueberries</i>	\$8.75
<i>French Brioche Toast</i>	\$8.00

Above items are served with Fresh Creamery Butter and Maple Syrup.

The Mission Inn Baked Goods

*Basket of Miniature Oat Bran Muffins and Croissants
with Apple Butter and Preserves \$6.75*

Bagel with Cream Cheese \$3.50

Croissants with Butter and Preserves \$3.75

Cereals, Fruits and Yogurt Selections

Oatmeal with Sliced Banana, Raisins and Brown Sugar \$6.50

Granola Cereal with Fresh Seasonal Berries \$7.50

Individually Boxed Cereal Selections (Two Boxes) \$5.00

Fresh Half Grapefruit \$4.25

Seasonal Melon \$5.50

Assorted Yogurts \$4.00

Seasonal Fresh Berries \$7.50

Side Orders

One Egg \$3.00

Smoked Applewood Bacon or Apple-Cinnamon Sausage \$5.00

Breakfast Potatoes \$3.25

Toast \$2.50

English Muffin \$3.00

Beverages

Fresh Orange or Grapefruit Juice \$4.00

Tomato, Cranberry or Apple Juice \$4.00

Lowfat or Skim Milk \$3.75

Regular or Decaffeinated Coffee \$2.75

Selection of Herbal and Breakfast Teas \$2.75

Cappuccino, Caffè Latte, Caffè Mocha (Regular or Decaffeinated) \$4.75

Espresso (Regular or Decaffeinated)

Single \$3.25

Double \$4.25

Hot Chocolate \$3.75

In an effort to conserve water, we will gladly serve it upon request

For parties of 8 or more, an 15% gratuity will be added

Express Lunch
Chef's Inspiration of the Day
Choice of Dessert
Iced Tea, Soft Drink, Brewed Regular or Decaffeinated Coffee
\$19.00

ENJOY OUR LUNCH BUFFET

Includes a non-alcoholic beverage
\$18.00

STARTERS

Mission Inn Tortilla Soup

*Fresh Roasted Tomato Soup with South of the Border Seasonings
 Garnished with Diced Chicken Breast, Avocado, Queso Cotija and Tortilla Strips \$6.95*

Chef's Daily Soup Creation \$6.50

Monday ~ Cream of Broccoli * **Tuesday** ~ Beef and Vegetable * **Wednesday** ~ Creamy Tomato-Basil Bisque
Thursday ~ Chicken, Noodles and Vegetables * **Friday** ~ Clam Chowder * **Saturday** ~ Cream of Mushroom

Crispy Calamari and Asian Style Slaw

*Fried Calamari Served with Shaved Napa Cabbage, Scallions, Daikon Radish,
 Fresh Mint, Yellow and Red Peppers Tossed with Honey Lime Vinaigrette
 served with Roasted Garlic Chili Aioli \$10.50*

Chicken Kebobs

*Grilled Marinated Chicken Thigh Meat Skewer
 served with Spicy Curry Yogurt and Cucumber \$9.95*

Stuffed Portobello Mushroom

*Oven Roasted Portobello Mushroom, stuffed with Goat Cheese, Roasted Pepper and Fresh Herbs
 Topped with Arugula and Sherry Jus \$9.95*

Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp with Spicy Cocktail Sauce \$14.50

Iceberg Wedge Salad

*served with Fried Heirloom Tomato Crescents,
 Crisp Pancetta Bacon and Buttermilk Blue Cheese Dressing \$7.95*

ENTREE SALADS

Kelly's Spa Salad

*Charbroiled, Sliced 8 oz. USDA Choice New York Steak over a Bed of Arugula, Belgian Endive,
 Apples and Crumbled Gorgonzola Cheese, Balsamic Vinaigrette \$19.95*

Cobb Salad

*Cobb Salad with Rotisserie Chicken, Applewood Smoked Bacon,
 Tomato, Avocado, Hard-Boiled Egg, Green Onions and Crumbled Blue Cheese
 Choice of: Ranch, Italian or Blue Cheese Dressing \$16.50*

Oriental Chicken Salad

*Napa Cabbage and Romaine Lettuce with Scallions, Fried Won Ton Strips
 Rice Noodles, Mandarin Orange Segments, Scallions and Grilled Breast of Chicken
 Tossed with Ginger Plum Dressing \$16.50*

Mission Inn Caesar Salad

*Romaine Lettuce tossed with Traditional Caesar Dressing,
 Homemade Garlic Croutons and Aged Reggiano Cheese Shavings
 Grilled Chicken Breast \$13.50 ~ Grilled Jumbo Gulf Shrimp \$16.00*

Tostada Grande

*A Crisp Flour Tortilla Shell filled with Rice, Beans, Red Cabbage, Romaine and Iceberg Lettuce
 garnished with Grilled Vegetable Medley, Pico de Gallo, Queso Fresco and sliced Avocado
 served with Honey-Lime Margarita Citrus Dressing \$12.00
 Grilled Chicken Breast \$14.00 ~ Grilled USDA Choice Filet Mignon \$17.00*

PASTA

Penne Pasta with Spicy Italian Sausage

*Spicy Italian Sausage, Sautéed with Fresh Garlic, Oregano, Fennel,
 Chili Flakes, and Onions, Simmered on a Tomato Basil Cream Sauce \$15.75*

Mission Inn Pasta

*Penne Pasta tossed with Tomato Confit, Broccoli, Asparagus, Kalamata Olives
 Garlic, Basil and Extra Virgin Olive Oil \$14.75*

"Keepers of the Inn" Duane and Kelly Roberts

In an effort to conserve water, we will gladly serve it upon request

SANDWICHES

Burger Sensations

*Our 100% Steak burgers are a combination of Rib Eye, New York Steak and Beef Tenderloin
"Freshly Ground on Our Premises" cooked medium to medium well, Enjoy!*

Mission Inn Steak Cheese Burger

One Half-Pound USDA Choice Steak "Freshly Ground on Our Premises" with Cheddar Cheese, Lettuce, Tomato, Onion and Kosher Dill Pickle served on Potato Bread Bun with Hand Cut French Fries \$12.95

Carne Asada Steak Burger

served with Guajillo Mayonnaise, Jalapeno Jack Cheese, Shredded Lettuce and Pico de Gallo on Potato Bread Bun with Hand Cut French Fries \$12.95

Saga Blue Cheese and Bacon Steak Burger

Ground Steak, Saga Blue Cheese, Pancetta Bacon, Tomato and Onion with Red Wine Demi-Glace on a Wheat Bun served with Sweet Potato Fries \$13.95

Kelly's Spa Salmon Burger

Pan-Seared Salmon, Spinach and Onion Patty on a Multi-Grain Bun with Remoulade Sauce, Micro Greens and Fresh Fruit Garnish \$13.95

Fresh-Made Onion Rings may be substituted for sides \$2.00

Wellness Cuisine

Garden of the Sky Vegetarian Burger

*Grilled Portabella Mushrooms, Goat Cheese, Grilled Mixed Vegetables, Pickled Red Onions, Beef Steak Tomatoes and Micro Greens on a Thin toasted Whole Wheat Bun and Sliced Seasonal Fruit ~\$18.95~
(391 Calories)*

Kelly's New York Spa Salad

*Charbroiled, Sliced 8 oz USDA Choice New York Over a Bed of Arugula, Belgian Endive, Apples and Baby Greens with Crumbled Gorgonzola cheese and Balsamic Vinaigrette ~\$19.95~
(814 Calories)*

Oriental Chicken Salad

*Napa Cabbage and Romaine Lettuce with Scallions, Fried Wonton Strips, Rice Noodles, Mandarin Orange Segments and Grilled Breast of Chicken, Tossed with Ginger Plum Dressing ~\$16.50~
(174 Calories)*

Salad Niçoise

*Grilled Fresh Ahi Tuna on Baby Greens with Hard Boiled Eggs, Tomatoes, Fresh Green Beans, Capers, Niçoise Olives. ~\$18.95~
(352 Calories)*

Caesar Salad

*Crisp Romaine Lettuce with Parmesan Cheese, Tear Drop Tomatoes, Whole Wheat Croutons and Caesar Dressing ~\$9.00~
(528 Calories)*

Chicken Salad Croissant

Jumbo Croissant filled with Chicken Salad, Romaine Lettuce, Tomato and Cucumber \$11.50

Monte Cristo Sandwich

Thinly Sliced Ham, Turkey and Swiss Cheese served with Seasonal Fruit Salad, Powdered Sugar, and Maple Syrup \$14.95

Mission Inn Club Sandwich

Grilled Breast of Chicken, with Smoked Applewood Bacon, Lettuce and Tomato served with French Fries \$11.95

LUNCH ENTREES

Atlantic Salmon

Crispy-Skin Filet of Salmon served with Wilted Spinach Jasmine Rice and Red Wine Vinaigrette \$17.00



Tempura Style Alaskan Halibut

Golden, Tempura-Battered Halibut with Remoulade Sauce, served with French Fries \$17.95

Rotisserie Chicken

Half Rotisserie Chicken in Natural Juices, served with Garlic Mashed Potatoes and Seasonal Vegetables \$14.95

Steak and Fries

Blue Cheese Crusted 8 oz. USDA Choice New York Steaks served with Hand Cut French Fries or Sweet Potato Fries, Mixed Baby Greens Salad Brandied Peppercorn Sauce \$19.95

Quesadilla Ranchera

*A Large Flour Tortilla with Melted Monterey Cheese, Salsa Fresca, Sour Cream and Diced Avocado Grilled Breast of Chicken \$11.75
Grilled USDA Choice Filet Mignon \$14.50*



Comfort Foods

Alfredo Gutierrez, Executive Chef

In an effort to conserve water, we will gladly serve it upon request

For parties of 8 or more, and 15% gratuity will be added

DINNER MENU

WE ARE PROUD TO EXCLUSIVELY SERVE USDA CHOICE BEEF

SOUP

MISSION INN TORTILLA SOUP

FRESH ROASTED TOMATO SOUP WITH SOUTH OF THE BORDER SEASONINGS
GARNISHED WITH DICED CHICKEN BREAST, AVOCADO, QUESO COTIJA AND TORTILLA STRIPS \$6.95

DAILY SOUP ~ PLEASE INQUIRE

APPETIZERS

CRISPY CALAMARI AND ASIAN STYLE SLAW

FRIED CALAMARI SERVED WITH SHAVED NAPA CABBAGE, SCALLIONS, DAIKON RADISH,
FRESH MINT, YELLOW AND RED PEPPERS TOSSED WITH HONEY-LIME VINAIGRETTE
SERVED WITH ROASTED GARLIC CHILI AIOLI \$10.50

STUFFED PORTOBELLO MUSHROOM

OVEN ROASTED PORTOBELLO MUSHROOM, STUFFED WITH GOAT CHEESE,
ROASTED PEPPER AND FRESH HERBS
TOPPED WITH ARUGULA, AND SHERRY JUS \$9.95

JUMBO SHRIMP COCKTAIL

CHILLED JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE \$14.50

PAN-SEARED DUNGENESS CRAB CAKES

SERVED WITH FRESH AVOCADO RELISH, CRISP PLANTAIN AND CREAMY HORSERADISH \$14.00

SALADS

MISSION INN CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH TRADITIONAL CAESAR DRESSING,
HOMEMADE GARLIC CROUTONS AND AGED REGGIANO CHEESE SHAVINGS \$9.00

ICEBERG WEDGE SALAD

SERVED WITH FRIED HEIRLOOM TOMATO CRESCENTS,
CRISP PANCETTA BACON AND BUTTERMILK BLUE CHEESE DRESSING \$7.95

MIXED BABY FIELD GREENS

WITH CANDIED PECANS AND TEAR DROP TOMATOES

Wellness Cuisine

Cheese Plate

A Selection of Tuscan and Artisan Cheeses
Served with Dried Fruit, Gluten Free Crackers
and Tuscan Crostini

~\$15.00~
(1304 Calories)

Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese,
Tear Drop Tomatoes, Whole Wheat Croutons and
Caesar Dressing

~\$9.00~
(528 Calories)

Kelly's New York Spa Salad

Charbroiled, Sliced 8 oz USDA Choice New York
Over a Bed of Arugula, Belgian Endive, Apples and Baby
Greens with Crumbled Gorgonzola cheese and
Balsamic Vinaigrette

~\$19.95~
(814 Calories)

Grilled Fresh Atlantic Filet of Salmon

Served with Yukon Gold Potato Tart
and Fresh Asparagus and Asiago-Cream

~\$29.00~
(342 Calories)

Grilled Fresh Seabass

Served with Orzo Primavera and Saffron Broth

~\$30.00~
(283 Calories)

Filet Mignon

Charbroiled, USDA Choice 8 oz. Filet Mignon
Served with Truffled Fingerling Potatoes
and Wild Mushrooms Demi-Glaze

~\$35.00~
(321 Calories)

Garden of the Sky Vegetarian Burger

Grilled Portabella Mushrooms, Goat Cheese,
Grilled Mixed Vegetables, Pickled Red Onions,
Beef Steak Tomatoes and Micro Greens
on a Thin toasted Whole Wheat Bun
and Sliced Seasonal Fruit

~\$19.00~
(391 Calories)

"Keepers of the Inn" Duane and Kelly Roberts

In an effort to conserve water, we will gladly serve it upon request

ENTREES



PENNE WITH SPICY ITALIAN SAUSAGE

SPICY ITALIAN SAUSAGE, SAUTEED WITH FRESH GARLIC, OREGANO, FENNEL,
CHILI FLAKES AND ONIONS, SIMMERED ON A TOMATO BASIL CREAM SAUCE -\$18.00

LINGUINE AMATRICIANA

TOMATO, CARAMELIZED YELLOW ONIONS,
SMOKED BACON, PEPPER FLAKES, FRESH BASIL AND
PECORINO CHEESE—\$17.00 ADD CHICKEN-\$4.00

JUMBO SHRIMP PROVENÇAL

SAUTÉED JUMBO SHRIMP, DICED TOMATOES,
GARLIC AND FRESH HERBS OVER TRI-COLOR
GOAT CHEESE RAVIOLI -\$27.50

GRILLED FILET OF SEABASS

SERVED WITH MARBLED MASHED POTATOES,
CITRUS CREAM SAUCE, SEASONAL VEGETABLES AND
FRUIT RELISH \$30.00

PAN SEARED ATLANTIC SALMON

8 OZ. CRISPY-SKIN FILET OF SALMON SERVED WITH
WILTED SPINACH AND FENNEL ON LEMON RISOTTO
CAKE, RED WINE VINAIGRETTE \$26.00

COQ AU VIN

AIRLINE CHICKEN BREAST, PAN-ROASTED, ONIONS,
MUSHROOMS, APPLE WOOD BACON IN RED WINE
SAUCE ACCOMPANIED WITH GARLIC MASHED
POTATOES AND SEASONAL VEGETABLES-\$23.00



CHICKEN BREAST MARSALA

HOTEL-CUT CHICKEN BREAST WITH LINGUINE
PASTA, SEASONAL VEGETABLES, SHIITAKE
MUSHROOMS AND MARSALA SAUCE \$24.95

ROTISSERIE CHICKEN

HALF ROTISSERIE CHICKEN IN NATURAL JUICES,
SERVED WITH GARLIC MASHED POTATOES AND
SEASONAL VEGETABLES \$20.95

WE ARE PROUD TO EXCLUSIVELY SERVE USDA CHOICE BEEF

FILET MIGNON

8 OZ. USDA CHOICE FILET MIGNON
WITH WILD MUSHROOM DEMI-GLACE,
ROASTED FINGERLING POTATOES AND SEASONAL
VEGETABLES \$35.00

PRIME RIB OF BEEF

12 OZ. USDA CHOICE BONELESS PRIME RIB
BEEF IN NATURAL JUICES, GARLIC
MASHED POTATOES AND
SEASONAL VEGETABLES \$29.95

JOIN US ON SUNDAY FOR OUR

ELABORATE CHAMPAGNE BRUNCH

\$39.00

FRIDAY SEAFOOD BUFFET

SATURDAY PRIME RIB BUFFET

\$32.00



Comfort Foods

Alfredo Gutierrez, Executive Chef

In an effort to conserve water, we will gladly serve it upon request

For parties of 8 or more, an 15% gratuity will be added