



***The Inland Empire's Only AAA Four Diamond Restaurant
1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008***

Appetizers

Chilled Seafood Presentation, (Two person minimum)
*Array of Jumbo Gulf Shrimp,
Alaskan King Crab Legs, Australian Lobster Tail and Traditional Accompaniments*

Lobster Bisque Soup, with Chantilly Tarragon and Brandied Mushrooms

***Seven Onion Soup, Caramelized Onions in a Light Vegetable and Beef Consommé,
served with Baked Three Cheese Crouton***

***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***

Honey-Garlic Shrimp, Jumbo Gulf Shrimp Sautéed with Garlic and Honey

***Dungeness Crab Cake, Timbale of Crabmeat and Jumbo Sea Scallop
with Sautéed Artichoke Hearts, Lemon Thyme Beurre Blanc***

Shrimp Cocktail, Jumbo Gulf Shrimp with Spicy Cocktail Sauce

***Surf and Turf Carpaccio, House-Marinaded Sashimi Grade Ahi Tuna and Prime Filet Mignon,
Ginger-Wasabi Aioli Vinaigrette and Won Ton Chips***

***Lobster Tempura, Half Pound of Australian Lobster Tail prepared Tempura Style,
served with Orange-Chile Sauce (Serves Two)***

Salads

"Classic" Caesar Salad
Prepared Tableside

***Spinach Salad, Baby Spinach Leaves with Sautéed Tomato, Red Onion,
Shiitake Mushrooms and Pancetta with Warm Red Wine Vinaigrette***

***Heirloom Tomato Salad, Sliced Tomatoes, Micro Greens,
Balsamic Reduction and Goat Cheese Croutons***

***The Chopped Salad, Julienne Trio of Lettuces, Red Onion, Mushrooms, Green Olives,
Bacon, Hearts of Palm and Crumbled Blue Cheese tossed with Garlic Vinaigrette***

Vegetables and Accompaniments

Garlic Mashed Potatoes, Lightly Whipped with Pesto Oil

Extra Large Idaho Baked Potato, with Your Favorite Accompaniments

***Macaroni & Brie, Small Elbow Macaroni baked with Brie, Cream Cheese,
Sharp Cheddar Cheese and topped with Seasoned Bread Crumbs baked till Golden Brown***

Maui Onion Rings, prepared Tempura Style

Grilled Asparagus Spears, with Olive Oil, Shallots and Balsamic Vinegar

Exotic Mushrooms, Sautéed in Butter, Garlic and White Wine

Creamed Spinach, Sauteed with Butter, Cream and Shallots

Steamed Broccoli, with Olive Oil and Garlic

Lyonnaisse Potatoes, Sautéed with Caramelized Red Onion, Fresh Garlic and Chopped Parsley



**The Inland Empire's Only AAA Four Diamond Restaurant
1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008**

SERVING ONLY USDA PRIME BEEF
Less than one percent of All Beef attains this rating.

Entrées

Châteaubriand for Two
Prime Center Cut Beef Tenderloin carved Tableside,
presented with a Bouquetière of Chef's Vegetables and Garlic Mashed Potatoes,
Classic Bordelaise and Béarnaise Sauces

Filet Mignon, The Most Tender Center Cut, 8-oz.. or 12-oz..

Rib Eye, 16-oz., Succulent Eye of the Rib

New York Strip, 16-oz., Thick and Flavorful, Grilled Traditionally

Rib Chop, 25-oz., Rib Eye on the Bone, The Innkeeper's Selection

**Porterhouse, 20-oz., A Superior Cut, Best of all Steaks,
Flavorful Top of the Loin and the Buttery Soft Tenderloin**

**Hotel Cut Pan-Seared Free Range Chicken Breast 10-oz.,
with Sautéed Wild Mushrooms and Madeira Wine Reduction**

Double Cut Lamb Chops, Two Extra Thick Colorado Chops with Minted Glaze

Filet Mignon and Gulf Shrimp, Filet 6-oz.
with Bordelaise Sauce and Three Jumbo Gulf Shrimp Scampi Style

Filet Mignon and Australian Lobster Tail, Filet 6-oz. and Lobster Tail 8-oz.

Duane's Prime Steak of the Month..... "Ask your server for Details"

"Classic" Steak Diane
Prime Filet Mignon "Diane" served
with Grilled Asparagus Spears and Garlic Mashed Potatoes with Pesto Oil
Prepared Tableside

**Deep Sea Scallops, Jumbo Sea Scallops seared to perfection,
served with Roasted Red Pepper Coulis and Lemon Beurre Blanc**

**Shrimp Scampi, "Prepared Tableside" Five Jumbo Tiger Prawns Sautéed in White Wine, Garlic,
Shallots, Lemon and Butter, served with Jasmine Rice and Asparagus**

Fresh Swordfish, 10-oz., Grilled and accompanied with a Stone-Ground Mustard Sauce

Fresh Atlantic Salmon, 10-oz., Grilled, Traditionally, served with Dry Vermouth Reduction

Australian Lobster Tail, 16-oz., Grilled and served with a Herb Butter

Fresh Sashimi Grade Ahi, 10-oz., Seared Rare, served with a Ginger-Soy Beurre Blanc

Fresh Alaskan Halibut, 10-oz., Baked, Potato-Crusted and served with a Citrus-Dill Sauce

**RARE - Very Red, Cool Center; MEDIUM RARE - Red, Warm Center; MEDIUM - Pink Center;
MEDIUM WELL - Slightly Pink Center; WELL - Broiled Throughout, No Pink**

Variety of Steak Sauces available upon request.

The Herbs used in our cuisine are grown at the Mission Inn's "Garden of the Sky".

Executive Chef, Alfredo Gutierrez
Chef de Cuisine, Dios Baguyo