



**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*  
 \$32.00 per person

- Lobster Bisque Soup, with Chantilly Tarragon and Brandied Mushrooms*** 9.00
- Seven Onion Soup, Caramelized Onions in a Light Vegetable and Beef Consommé,  
 served with Baked Three Cheese Crouton*** 8.00
- 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*** 7.00
- Honey-Garlic Shrimp, Jumbo Gulf Shrimp Sautéed with Garlic and Honey*** 15.00
- Dungeness Crab Cake, Timbale of Crabmeat and Jumbo Sea Scallop  
 with Sautéed Artichoke Hearts, Lemon Thyme Beurre Blanc*** 15.00
- Shrimp Cocktail, Jumbo Gulf Shrimp with Spicy Cocktail Sauce*** 13.00
- Surf and Turf Carpaccio, House-Marinaded Sashimi Grade Ahi Tuna and Prime Filet Mignon,  
 Ginger-Wasabi Aioli Vinaigrette and Won Ton Chips*** 12.00
- Lobster Tempura, Half Pound of Australian Lobster Tail prepared Tempura Style,  
 served with Orange-Chile Sauce (Serves Two)*** 36.00

***Salads***

***“Classic” Caesar Salad***  
*Prepared Tableside*  
 \$10.00 per person

- Spinach Salad, Baby Spinach Leaves with Sautéed Tomato, Red Onion,  
 Shiitake Mushrooms and Pancetta with Warm Red Wine Vinaigrette*** 9.00
- Heirloom Tomato Salad, Sliced Tomatoes, Micro Greens,  
 Balsamic Reduction and Goat Cheese Croutons*** 9.00
- The Chopped Salad, Julienne Trio of Lettuces, Red Onion, Mushrooms, Green Olives,  
 Bacon, Hearts of Palm and Crumbled Blue Cheese tossed with Garlic Vinaigrette*** 9.00

***Vegetables and Accompaniments***

- Garlic Mashed Potatoes, Lightly Whipped with Pesto Oil*** 5.00
- Extra Large Idaho Baked Potato, with Your Favorite Accompaniments*** 6.00
- Macaroni & Brie, Small Elbow Macaroni baked with Brie, Cream Cheese,  
 Sharp Cheddar Cheese and topped with Seasoned Bread Crumbs baked till Golden Brown*** 7.00
- Maui Onion Rings, prepared Tempura Style*** 7.00
- Grilled Asparagus Spears, with Olive Oil, Shallots and Balsamic Vinegar*** 8.00
- Exotic Mushrooms, Sautéed in Butter, Garlic and White Wine*** 9.00
- Creamed Spinach, Sauteed with Butter, Cream and Shallots*** 6.00
- Steamed Broccoli, with Olive Oil and Garlic*** 5.00
- Lyonnais Potatoes, Sautéed with Caramelized Red Onion, Fresh Garlic and Chopped Parsley*** 6.00

*Duane R. Roberts, Keeper of the Inn*



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**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 \$90.00 per couple

<b>Filet Mignon, The Most Tender Center Cut, 8-oz..</b>	36.00
<b>12-oz..</b>	48.00
<b>Rib Eye, 16-oz., Succulent Eye of the Rib</b>	38.00
<b>New York Strip, 16-oz., Thick and Flavorful, Grilled Traditionally</b>	38.00
<b>Rib Chop, 25-oz., Rib Eye on the Bone, The Innkeeper's Selection</b>	41.00
<b>Porterhouse, 20-oz., A Superior Cut, Best of all Steaks, Flavorful Top of the Loin and the Buttery Soft Tenderloin</b>	43.00
<b>Hotel Cut Pan-Seared Free Range Chicken Breast 10-oz., with Sautéed Wild Mushrooms and Madeira Wine Reduction</b>	22.00
<b>Double Cut Lamb Chops, Two Extra Thick Colorado Chops with Minted Glaze</b>	39.00
<b>Filet Mignon and Gulf Shrimp, Filet 6-oz. with Bordelaise Sauce and Three Jumbo Gulf Shrimp Scampi Style</b>	44.00
<b>Filet Mignon and Australian Lobster Tail, Filet 6-oz. and Lobster Tail 8-oz.</b>	60.00
<b>Duane's Prime Steak of the Month..... "Ask your server for Details"</b>	(Market)

**"Classic" Steak Diane**  
Prime Filet Mignon "Diane" served  
with Grilled Asparagus Spears and Garlic Mashed Potatoes with Pesto Oil  
Prepared Tableside \$45.00 per person

<b>Deep Sea Scallops, Jumbo Sea Scallops seared to perfection, served with Roasted Red Pepper Coulis and Lemon Beurre Blanc</b>	32.00
<b>Shrimp Scampi, "Prepared Tableside" Five Jumbo Tiger Prawns Sautéed in White Wine, Garlic, Shallots, Lemon and Butter, served with Jasmine Rice and Asparagus</b>	34.00
<b>Fresh Swordfish, 10-oz., Grilled and accompanied with a Stone-Ground Mustard Sauce</b>	28.00
<b>Fresh Atlantic Salmon, 10-oz., Grilled, Traditionally, served with Dry Vermouth Reduction</b>	24.00
<b>Australian Lobster Tail, 16-oz., Grilled and served with a Herb Butter</b>	52.00
<b>Fresh Sashimi Grade Ahi, 10-oz., Seared Rare, served with a Ginger-Soy Beurre Blanc</b>	32.00
<b>Fresh Alaskan Halibut, 10-oz., Baked, Potato-Crusted and served with a Citrus-Dill Sauce</b>	32.00

**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