

DINNER MENU

WE ARE PROUD TO EXCLUSIVELY SERVE USDA CHOICE BEEF

SOUPS

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

CHEF'S DAILY SOUP CREATION

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 * **SUNDAY** ~ ONION SOUP

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

CHICKEN KEBOBS

GRILLED HERB AND OLIVE OIL MARINATED CHICKEN THIGH MEAT SKEWER
SERVED WITH SPICY CURRY YOGURT SAUCE AND A CUCUMBER-WATERCRESS SALAD

STUFFED PORTOBELLO MUSHROOM

OVEN ROASTED PORTOBELLO MUSHROOM, STUFFED WITH GOAT CHEESE,
ROASTED PEPPER AND FRESH HERBS
TOPPED WITH ARUGULA, OLIVE OIL AND SHERRY VINAIGRETTE

PENNE PASTA WITH SPICY ITALIAN SAUSAGE

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

JUMBO SHRIMP COCKTAIL

JUMBO SHRIMP, SPICED TOMATO BASE WITH DICED ONIONS,
AVOCADO, CUCUMBER AND A LIME MIST

PAN-SEARED DUNGENESS CRAB CAKES

SERVED WITH FRESH AVOCADO RELISH, CRISP PLANTAIN AND CREAMY HORSE RADISH

SALADS

MISSION INN CAESAR SALAD

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

ICEBERG WEDGE SALAD

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

MIXED BABY FIELD GREENS

WITH CANDIED PECANS AND TEAR DROP TOMATOES
CHOICE OF CREAMY HERBED GREEN GODDESS DRESSING, BALSAMIC VINAIGRETTE,
RANCH OR BUTTERMILK BLUE CHEESE DRESSING

"Keepers of the Inn" Duane and Kelly Roberts

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ENTREES

FILET MIGNON

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

PRIME RIB OF BEEF

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

*** CHICKEN BREAST MARSALA**

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

*** BRAISED PRIME BEEF SHORT RIBS**

PRIME BRAISED SHORT RIBS GLAZED WITH CABERNET REDUCTION,
SERVED WITH CREAMY POLENTA AND PANCETTA ROASTED VEGETABLES

*** PENNE PASTA WITH SPICY ITALIAN SAUSAGE**

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

CHEF'S INSPIRATION OF THE DAY

Uniquely Prepared

Seasonally Priced

ROTISSERIE CHICKEN

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

GRILLED FILET OF ALASKAN HALIBUT

SERVED WITH MARBLED MASHED POTATOES, CITRUS CREAM SAUCE,
SEASONAL VEGETABLES AND FRUIT SALSA

JUMBO SHRIMP PROVENÇAL

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

PAN SEARED ATLANTIC SALMON

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

LIGHTLY BREADED SEARED SAND DABS FILETS

SERVED WITH ROASTED FINGERLING POTATOES, SEASONAL VEGETABLES
CHARDONNAY LEMON CAPER BUTTER SAUCE

*** COMFORT FOODS**

Robert Gomez, Chef de Cuisine
Alfredo Gutierrez, Executive Chef