

## **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**

CHILLED JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE

#### **PAN-SEARED DUNGENESS CRAB CAKES**

SERVED WITH FRESH AVOCADO RELISH, CRISP PLANTAIN AND CREAMY HORSERADISH

### **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 DRESSING, BALSAMIC VINAIGRETTE,  
RANCH OR BUTTERMILK BLUE CHEESE DRESSING

**"Keepers of the Inn" Duane and Kelly Roberts**

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

## **DINNER MENU**

**WE ARE PROUD TO EXCLUSIVELY SERVE USDA CHOICE BEEF**

### **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



#### **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

## **CHICKEN CELEBRATION MENU**

OUR FANCY RESTAURANT-CUT CHICKEN BREAST IS DELIVERED FRESH TO THE HOTEL TO ENSURE THE  
FINEST FLAVOR AND TEXTURE POSSIBLE FOR THESE DISHES. THE BONELESS CHICKEN BREAST COMES WITH  
THE DRUMMETTE OF THE WING ATTACHED TO DIFFERENTIATE IT FROM OTHER CUTS OF CHICKEN.

### **PLEASE SELECT FROM ONE OF THE FOLLOWING PREPARATIONS**

GRILLED WITH FRUIT SALSA AND LEMON BUERRE BLANC

PAN-ROASTED PICCATA STYLE WITH LEMON, CAPERS AND BUTTER

GRILLED WITH BLACK BEAN CHIPOTLE SAUCE

PAN-ROASTED WITH STONE GROUND MUSTARD SAUCE

PAN-ROASTED CACCIATORA STYLE

WITH MUSHROOMS, ONIONS, TOMATOES AND HERBS WITH WHITE WINE

PAN-ROASTED COQ AU VIN STYLE

WITH BRAISED ONIONS, MUSHROOMS AND BACON IN RED WINE

ACCOMPANIED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES

#### **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



#### **COMFORT FOODS**

**Alfredo Gutierrez, Executive Chef**

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