

Express Lunch

Chef's Inspiration of the Day
Choice of Dessert
Iced Tea, Soft Drink, Brewed Regular or Decaffeinated Coffee

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

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

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

Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp with Spicy Cocktail Sauce

Iceberg Wedge Salad

served with Fried Heirloom Tomato Crescents,
Crisp Pancetta Bacon and Buttermilk Blue Cheese Dressing

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

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

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

Mission Inn Caesar Salad

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

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
Grilled Chicken Breast ~ Grilled USDA Choice Filet Mignon

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

Mission Inn Pasta

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

"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

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

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

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

"Garden of the Sky" Vegetarian Burger

Grilled Portobello Mushroom, Goat Cheese and Mixed Vegetable Spread, Pickled Red Onions, Beef Steak Tomato and Micro Greens on a Wheat Bun served with Mission Inn Cole Slaw and Fresh Fruit Garnish

Fresh-Made Onion Rings may be substituted for sides



Battered Fried Monte Cristo Sandwich

Thinly Sliced Ham, Turkey and Swiss Cheese served with Sliced Seasonal Fruit, Powdered Sugar, and Black Currant Jelly

Chicken Salad Croissant

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

Mission Inn Club Sandwich

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

LUNCH ENTREES

Steak and Fries

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

Rotisserie Chicken

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

Quesadilla Ranchera

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



Tempura Style Alaskan Halibut

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

Atlantic Salmon

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



Comfort Foods

Alfredo Gutierrez, Executive Chef

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