



DINNER MENU

STARTERS & SOUPS

FRIED CALAMARI \$14

Marinara, Parsley, Lemon

3-GRILLED SHRIMP COCKTAIL \$21■

Mission Inn Cocktail Sauce, Lemon Oil

ROASTED BRUSSELS \$13■●

Apples, Glazed Cider Vinaigrette, Pancetta, Fried Egg

MISSION INN TORTILLA SOUP \$10■

Chicken, Avocado, Queso Fresco, Tortilla Strips

SOUP OF THE DAY \$10

Chefs Selection of Freshly Made Soup

GARDEN

GARDEN MIX SALAD \$12■●

Tomato, Cucumbers, Alfalfa Sprouts, Balsamic Dressing

ICEBERG WEDGE SALAD \$13●

Cherry Tomato, Pancetta, Red Onion, Bleu Cheese Dressing

TRADITIONAL CAESAR SALAD \$12■●

Romaine Hearts, Parmesan, Herb Crouton, Caesar Dressing

ORANGE GROVE SALAD \$12■●

*Mixed Greens, Orange Segments, Toasted Almond,
Smoked Goat Cheese, Wheat Croutons,
Blood Orange Vinaigrette*

CHEESE & CHARCUTERIE

SELECTION OF ARTISAN CHEESES \$18●

SELECTION OF CHARCUTERIE \$18

COMBINATION CHEESE & CHARCUTERIE \$21

All Plates Come With Dried and Fresh Fruit, Honey, Lavash

BREAD & BUN

*Served with Fries,
Sweet Potato Fries, or Fruit*

MISSION INN CHEESEBURGER \$17■

*Niman Ranch Patty, Lettuce, Tomato,
Onion, Pickle, Cheese, Brioche*

TRADITIONAL CLUB SANDWICH \$15

*Smoked Turkey, Apple Wood Bacon, Mayo,
Lettuce, Tomato, Avocado, Sourdough*

"ORIGINAL GARDEN BURGER" \$17●

*Pickled Red Onion, Tomatoes,
Lettuce, Pesto Aioli, Wheat Bun*

PASTA

SPICY ITALIAN SAUSAGE \$18■

*Tomatoes, Parmesan, Garlic, Oregano,
Penne, Cream Sauce, Basil*

PENNE PRIMAVERA \$16■●

CHICKEN \$23 SEAFOOD \$26
*Asparagus, Broccoli, Tomato, Zucchini,
Parmesan, Olives, Butter Sauce, Penne*

LAMB RAGOUT \$18

*Braised Lamb, Peas, Carrots, Crème
Fraiche, Parsley, Pappardelle*

SIDES

FRENCH FRIES \$5■●

SWEET POTATO FRIES \$5■●

PARMESAN FRIES \$6■●

ROASTED ASPARAGUS \$6■●

SAUTEED MUSHROOMS \$6■●

GARLIC MASH POTATOES \$5■●

FINGERLING HERB POTATOES \$5■●

ONION RINGS \$6●

ROASTED ROOT VEGETABLES \$5■●

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.

■Gluten Free/Option Available

●Vegetarian/Option Available



SEA

GARLIC SHRIMP \$28

Shrimp, Tequila Garlic Butter Sauce, Poblano, Cilantro, Tomato, Queso Fresco, Linguini

SEARED WHITEFISH \$32

Quinoa, Tomato Flavors, Chickpeas, Cucumber, Parsley, Roasted Bell Pepper Sauce

SEARED AHI TUNA \$30

Avocado, Cucumber, Wakame, Nori, Ginger, Wontons, Sesame Seeds, Seasoned Sesame Oil, Togarashi, Rice

PAN-SEARED SALMON \$28

Herb Rice, Charred Zucchini, Cherry Tomatoes, Leek Butter Sauce

LAND

HERB ROASTED HALF CHICKEN \$24

Seasonal Roasted Vegetables, Garlic Mashed Potatoes, Chicken Jus

HOUSE FRIED CHICKEN \$26

Garlic Mashed Potatoes, Corn Succotash, Green Beans, Chicken Gravy

THE CLASSIC FILET MIGNON \$41

USDA Choice 7 oz. Filet, Sautéed Wild Mushrooms, Roasted Asparagus, Smashed Fingerling Potatoes, Beef Jus

14 oz USDA NEW YORK \$40

Roasted Red Potatoes, Brussels, Cauliflower, Pearl Onions, Compound Butter

16 oz USDA RIBEYE \$42

French Fries, Mustard Greens, Peppercorn Sauce

Add 5 Shrimp To Any Land Order \$15

Featured Cocktails from "If These Walls Could Talk"

"Queen of the Air" Gin, Crème De Violette Strawberry Puree, Simple Syrup and Maraschino Cherrie juice

"Barbara's Bradbury" Old Fashion Crown Royal, Grand Marnier, Dry Vermouth and Sweet vermouth

"The Perfect Ten Cocktail" Macallan 12-year-old Scotch Whiskey and Ginger Ale

"Original Champagne Cocktail" Champagne, Bitters and Sugar Cube

"Hand-Cuff Martini" Mount Gay Rum, Sweet Vermouth, Applejack Brandy, Lemon Juice and Grenadine

Please ask your server for our Margarita of the month

Full wine list available upon request

Non-Alcoholic Beverages

Mineral Water \$3.50 (500ml) \$6.00(Lt)

Juices \$4.00

Coffee & Tea \$3.00

Espresso \$3.25

Soft Drinks \$3.00

Jose Esparza - Chef de Cuisine

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