



LUNCH MENU

STARTERS & SOUPS

3- GRILLED SHRIMP COCKTAIL \$21■
Mission Inn Cocktail Sauce, Lemon Oil

MISSION INN SIGNATURE TORTILLA SOUP \$10
Grilled Chicken, Avocado, Queso Fresco, Tortilla Strips

SOUP OF THE DAY \$10
Chefs Selection of Freshly Made Soup

MARGHERITA FLATBREAD \$13●
*Buffalo Mozzarella, Marinated Tomato,
San Marzano Tomato Sauce, Basil*

SALADS

TRADITIONAL CAESAR \$12■●
*Romaine Hearts, Parmesan, Herb Crouton,
Caesar Dressing*
(Add Chicken \$5, 3-Shrimp \$9, Anchovies \$3, Salmon \$9)

COBB SALAD \$19■●
*Romaine Lettuce, Chicken, Egg, Tomatoes, Bleu Cheese,
Bacon, Avocado, Bleu Cheese Dressing*

ASIAN CHICKEN \$19■●
*Romaine, Red Cabbage, Oriental Dressing, Tangerines,
Chicken, Wontons, Green Onion, Sesame Seeds*

KALE SALAD \$19■●
*Kale, Cherry Tomato, Pita Chip, Red Wine Vinaigrette,
Shaved Parmesan, Shaved Red Onion, Egg, Diced Chicken*

GOURMET BURGERS & SANDWICHES

*Served with Fries, Sweet Potato Fries or *Onion Rings
(*Extra \$2.00)*

MISSION INN BURGER \$17■
*Green Leaf Lettuce, Tomato, Onion,
Pickles, Brioche Bun*

SALMON BURGER \$18■
*Mixed Greens, Pickled Red Onions,
Tartar Sauce, Brioche Bun*

ORIGINAL GARDEN BURGER \$17■●
*Pickled Red Onion, Tomatoes, Lettuce,
Pesto Aioli, Wheat Bun*

RUBEN SANDWICH \$16■
*Corned Beef, Sauerkraut, Russian Dressing,
Swiss Cheese, Rye Bread*

GRILLED CHICKEN \$16■
*Lemon Thyme Aioli, Arugula, Bacon,
Onion Sprouts, Wheat Bun*

TRADITIONAL CLUB SANDWICH \$15■
*Smoked Turkey, Apple Wood Smoked Bacon, Lettuce,
Tomato, Avocado, Sourdough*

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



PASTA

SPICY ITALIAN SAUSAGE \$18■

Tomatoes, Grated Parmesan Cheese, Garlic, Oregano, Penne Pasta, Cream Sauce

PASTA PRIMAVERA \$18■●

Garlic Butter Sauce, Broccoli, Asparagus, Kalamata Olives, Tomatoes, Parmesan

SEA

BATTERED WHITEFISH \$22

Coleslaw, Loaded Tartar Sauce, Old Bay Fries

PAN-SEARED SALMON \$23■

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

AHI TUNA NICOISE \$24■

Mixed Greens, Tomato, Egg, Green Beans, Capers, Olives, Choice of Dressing

LAND

KELLY'S NEW YORK \$26 ■

USDA Choice 8oz New York Steak, Belgian Endive, Apples, Mixed Greens, Blue Cheese, Balsamic

NEW YORK STEAK \$26■

USDA Choice Steak 8 oz., Bleu Cheese, Beef Jus, French Fries, Mixed Greens, Roasted Tomato

ROASTED HALF CHICKEN \$24■

Roasted Red Potatoes, Roasted Root Vegetables, Mustard Frill Greens, Honey Mustard Glaze

CALIFORNIA QUESADILLA \$17

Flour Tortilla, Grilled Chicken, Bacon, Tomato, Onion, Cilantro, Jack Cheese, Cheddar, Avocado, Sour Cream, Pico De Gallo

Non-Alcoholic Beverages

Mineral Water \$3.50 (500ml) \$6.00(Lt) Juices \$4.00 Coffee & Tea \$3 Espresso \$3.50 Soft Drinks \$3

Cappuccino/Cafe Latte \$5.00

Jose Esparza - Chef de Cuisine

Duane and Kelly Roberts
"Keepers of the Inn"

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