



May we recommend a glass of our Irvine & Roberts Wine, produced from the Hills in Ashland Oregon where the distinctive soils and climate produce wines with an extraordinary balance, flavor and intensity.

<b>IRVINE &amp; ROBERTS FAMILY VINEYARDS PINOT NOIR</b> <i>(Double Gold Medal Winner – Oregon Wine Experience/Received 89 Points from Wine Enthusiast)</i>	Glass....14	Bottle....45
<b>IRVINE &amp; ROBERTS FAMILY VINEYARDS CHARDONNAY</b>	Glass....12	Bottle....40
<b>ROBERTS RESERVE PINOT NOIR</b>	Glass....12	Bottle....40
<b>ROBERTS RESERVE CHARDONNAY</b>	Glass....10	Bottle....36

## DINNER MENU

### STARTERS & SOUPS

#### FRIED CALAMARI \$14

Spicy Aioli, 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

### 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

#### SOUP OF THE DAY \$10

Chefs Selection of Freshly Made Soup

### CHEESE & CHARCUTERIE

#### SELECTION OF ARTISAN CHEESES \$18●

#### SELECTION OF CHARCUTERIE \$18

#### COMBINATION CHEESE & CHARCUTERIE \$21

All Plates Come With Dried and Fresh Fruit, Honey

### SANDWICHES

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■●

Asparagus, Broccoli, Tomato, Zucchini,  
Parmesan, Olives, Butter Sauce, Penne

#### GARLIC SHRIMP PASTA \$28

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

### 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



**HOUSE SPECIALTIES**

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**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*

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**HERB ROASTED HALF CHICKEN \$24■**

*(Mary's Farm Free Range)*

*Seasonal Roasted Vegetables, Garlic Mashed Potatoes, Chicken Jus*

**TRADITIONAL FRIED CHICKEN \$26**

*(Mary's Farm Free Range)*

*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 BONELESS RIBEYE \$42■**

*Chipotle Mashed Potatoes, Roasted Asparagus, Peppercorn Sauce*

*Add 5 Shrimp to Any Land Order \$15*

***Our Saturday Night – Prime Rib Dinner Buffet  
is back by Popular Demand***

*Includes:  
Salad Bar*

*Hot items:  
Starch  
Vegetable*

*Free Range Chicken  
Chef's Choice: Seafood Entree  
Chef's Choice: Meat Entree  
Carving Station*

*Dessert Bar*

*\$42.50*

*Available 5pm-9pm*

Mineral Water \$3.50 (500ml) \$6.00(Lt) Juices \$4.00 Coffee & Tea \$2.15 Espresso \$1.75 Soft Drinks \$3.00

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