



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.

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

DINNER MENU

STARTERS & SOUPS

FRIED CALAMARI \$13.95
Spicy Aioli, Parsley, Lemon

3-GRILLED SHRIMP COCKTAIL \$21.50■
Mission Inn Cocktail Sauce, Lemon Oil

ROASTED BRUSSELS \$11.50■●
Apples, Glazed Cider Vinaigrette, Pancetta,
Fried Egg - optional \$2

MISSION INN TORTILLA SOUP \$9.95■
Chicken, Avocado, Queso Fresco, Tortilla Strips

SOUP OF THE DAY \$9.95
Chefs Selection of Freshly Made Soup

CHEESE & CHARCUTERIE

SELECTION OF ARTISAN CHEESES \$18.50●

SELECTION OF CHARCUTERIE \$18.50

COMBINATION CHEESE & CHARCUTERIE \$21.95

All Plates Come With Dried and Fresh Fruit, Honey

GARDEN

GARDEN MIX SALAD \$11-95■●
Tomato, Cucumbers, Alfalfa Sprouts, Balsamic Dressing

ICEBERG WEDGE SALAD \$13.50●
Cherry Tomato, Pancetta, Red Onion, Bleu Cheese Dressing

TRADITIONAL CAESAR SALAD \$12.95■●
Romaine Hearts, Parmesan, Herb Crouton, Caesar Dressing

ORANGE GROVE SALAD \$12.95■●
Mixed Greens, Orange Segments, Toasted Almond,
Smoked Goat Cheese, Wheat Croutons,
Blood Orange Vinaigrette

SANDWICHES

Served with Fries,
Sweet Potato Fries, or Fruit

CHEESEBURGER \$16.95■
Niman Ranch all Natural Beef Patty,
Lettuce, Tomato, Onion, Pickle, Cheese,
Brioche

TRADITIONAL CLUB SANDWICH \$15.50
Smoked Turkey, Apple Wood Bacon, Mayo,
Lettuce, Tomato, Avocado, Sourdough

“ORIGINAL GARDEN BURGER” \$16.95●
Pickled Red Onion, Tomatoes,
Lettuce, Pesto Aioli, Wheat Bun

PASTA

SPICY ITALIAN SAUSAGE \$18.95■
Tomatoes, Parmesan, Garlic, Oregano,
Penne, Cream Sauce, Basil

PENNE PRIMAVERA \$16.50■●
CHICKEN \$23.50 SEAFOOD \$26.50
Asparagus, Broccoli, Tomato, Zucchini,
Parmesan, Olives, Butter Sauce, Penne

GARLIC SHRIMP PASTA \$28.95
Shrimp, Tequila Garlic Butter Sauce,
Poblano, Cilantro, Tomato, Queso Fresco,
Linguini

SIDES

FRENCH FRIES \$4.95■●
SWEET POTATO FRIES \$5.95■●
PARMESAN FRIES \$6.50■●
ROASTED ASPARAGUS \$7.50■●
SAUTEED MUSHROOMS \$6.95■●
GARLIC MASH POTATOES \$4.95■●
FINGERLING HERB POTATOES \$4.95■●
ONION RINGS \$4.95●
ROASTED ROOT VEGETABLES \$5.50■●

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

SEARED WHITEFISH \$32.95

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

SEARED AHI TUNA \$31.95

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

PAN-SEARED SALMON \$29.95

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

ROTISSERIE CHICKEN \$24.95

(Mary's Farm Free Range)

Half-Chicken served with Chipotle Mashed Potatoes, Sautéed Green Beans, Sun Dried Tomatoes, Natural Jus and Garlic Paste Aioli

TRADITIONAL FRIED CHICKEN \$25.95

(Mary's Farm Free Range)

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

THE CLASSIC FILET MIGNON \$42.50

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

14 oz USDA NEW YORK \$41.95

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

16 oz USDA BONELESS RIBEYE \$42.50

Chipotle Mashed Potatoes, Roasted Asparagus, Peppercorn Sauce

Add 5 Shrimp to Any Land Order \$15

January Promotions

Monday

Order first entrée and receive the second at %50 off

Tuesday

*Enjoy 50% discount when ordering a bottle of wine of \$100 or more.
One free dessert to share with two entrées*

Wednesday

Family Chicken Dinner \$49.95 (serves four)

Includes:

Crispy Hand-Breaded, Buttermilk Fried Chicken, Creamy Mashed Potatoes, Country Gravy, Fluffy Buttermilk Biscuits, Fresh Coleslaw, Corn on the Cob - Freshly Baked Apple Pie or Ice Cream

Thursday

Plated Prime Rib Dinner \$39.95

Friday

Free Appetizer with Two Entrées

Mineral Water \$3.50 (500ml) \$6.00(Lt) Juices \$4.10 Coffee & Tea \$2.15 Espresso \$1.75 Soft Drinks \$3.00

Duane and Kelly Roberts
"Keepers of the Inn"