



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
IRVINE & ROBERTS FAMILY VINEYARDS ROSE	Glass....12	Bottle....39
ROBERTS RESERVE PINOT NOIR	Glass....12	Bottle....40
ROBERTS RESERVE CHARDONNAY	Glass....10	Bottle....36

DINNER MENU

Serving the Finest Quality Fresh Ingredients
We Procure Mary's Farm Free Range Natural, USDA Choice Beef and White Mexican Shrimp

STARTERS & SOUPS

- FRIED CALAMARI \$13.95**
Spicy Aioli, Parsley, Lemon
- 3-GRILLED SHRIMP COCKTAIL \$21.50■**
Mission Inn Cocktail Sauce, Lemon Oil
- CRISPY FRIED BRUSSELS \$11.50■●**
Apples, Glazed Cider Vinaigrette, Pancetta,
Fried Egg - optional \$2
- MISSION INN TORTILLA SOUP \$9.95■**
Chicken, Avocado, Queso Fresco, Tortilla Strips

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

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

SANDWICHES

- Served with Fries,
Sweet Potato Fries, or Fruit
- MISSION INN 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

- INNKEEPERS PENNE \$18.95■**
Italian Sausage, Tomatoes, Parmesan,
Garlic, Oregano, Spicy Cream Sauce, Basil
- PENNE PRIMAVERA \$17.95■●**
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.



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

GRILLED FILET MIGNON \$42.50■

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

GRILLED NEW YORK \$41.95■

14oz USDA, Roasted Red Potatoes, Brussels, Cauliflower, Pearl Onions, Compound Butter

GRILLED BONELESS RIBEYE \$42.50■

16oz USD, Chipotle Mashed Potatoes, Roasted Asparagus, Peppercorn Sauce

Add 5 Shrimp to Any Land Order \$15

"IF THESE WALLS COULD TALK" \$13

"Queen of the Air"

Gin, Crème De Violette, Strawberry Puree, Simple Syrup and Maraschino Cherry Juice Amelia Earhart: Pilot; Guest of the Hotel in 1936

"The Perfect Ten"

Macallan 12-year-old Scotch Whiskey and Ginger Ale Robert Redford: Actor, and Director; Guest of the Hotel in 1969

"Rob Roy"

Glenlivet, Sweet Vermouth and Bitters W.C. Fields: Actor and Comedian; Guest of the Hotel in 1917

"Sidecar"

Brandy, Triple Sec and Lemon Juice Henry Ford: First Ride Car; Guest of the Hotel in 1913

"Horse's Neck"

Buschmills, Ginger Ale and Bitters Will Rogers: The American Cowboy; Guest of the Hotel in 1933

"Original Champagne Cocktail"

Champagne, Bitters and Sugar Cube Bette Davis: Actress; Married at the Hotel in 1945

"Gingers Martini"

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"