



## DINNER MENU

### Monday and Tuesday

#### STARTERS

---

<b>FRIED CALAMARI</b> SPICY AIOLI, PARSLEY, LEMON	<b>\$14</b>
<b>SHRIMP COCKTAIL</b> COCKTAIL SAUCE	<b>\$21</b>
<b>GARDEN MIX SALAD</b> TOMATO, CUCUMBERS, ALFALFA SPROUTS, BALSAMIC DRESSING	<b>\$12</b>
<b>TRADITIONAL CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN, HERB CROUTON, CAESAR DRESSING	<b>\$12</b>
<b>CHICKEN TORTILLA SOUP</b> DICED CHICKEN, AVOCADO, TORTILLA STRIPS AND QUESO FRESCO	<b>\$12</b>

#### HOUSE SPECIALTIES

---

<b>SPICY ITALIAN SAUSAGE</b> TOMATOES, PARMESAN, GARLIC, OREGANO, PENNE, CREAM SAUCE, BASIL	<b>\$21</b>	
<b>GARLIC SHRIMP LINGUINI</b> SHRIMP, GARLIC BUTTER SAUCE, POBLANO, CILANTRO, TOMATO	<b>\$28</b>	
<b>SEARED WHITEFISH</b> JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE	<b>\$32</b>	
<b>PAN-SEARED SALMON</b> JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE	<b>\$32</b>	
<b>TRADITIONAL FRIED CHICKEN</b> GARLIC MASHED POTATOES, CORN SUCCOTASH, GREEN BEANS, CHICKEN GRAVY	<b>\$26</b>	
<b>7 OZ. GRILLED FILET MIGNON</b> USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	<b>\$52</b>	
<b>14 OZ. USDA NEW YORK</b> USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	<b>\$44</b>	
<b>16 oz USDA BONELESS RIBEYE</b> USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	<b>\$42</b>	
<b>MISSION INN CHEESEBURGER</b> NIMAN RANCH PATTY, LETTUCE, TOMATO, ONION, PICKLE, CHEESE, BRIOCHE	<b>\$17</b>	
<b>PARMESAN GARLIC FRIES</b> \$7	<b>ROASTED ASPARAGUS</b> \$9	<b>GARLIC MASHED POTATOES</b> \$6

#### A TASTE OF LAS CAMPANAS

---

<b>ENCHILADAS</b> - CORN TORTILLAS, CHOICE OF SALSA VERDE OR SALSA ROJA, CHEESE \$16	<b>CHICKEN</b> \$18	
<b>FAJITAS</b> – FRESH PEPPERS, ONIONS AND GARLIC ON A HOT SKILLET	<b>CHICKEN</b> \$22	<b>SHRIMP</b> \$29
<b>CHILE VERDE</b> – SLOW ROASTED PORK, TOMATILLO SALSA, ONIONS & CILANTRO		<b>\$20</b>
<b>LAS CAMPANAS BURRITO</b> – A LA CARTE FLOUR TORTILLA, MARINATED BEEF, PINTO BEANS, CILANTRO AND ONIONS		<b>\$15</b>
<b>SOFT TACOS ((3))</b> – CHOICE OF TORTILLA, PICO DE GALLO, QUESO FRESCO, GUACAMOLE, SOUR CREAM, SHREDDED CHICKEN		<b>\$16</b>
<b>CARNITAS TACOS (3)</b> - CHOICE OF TORTILLA, PICO DE GALLO, QUESO FRESCO, GUACAMOLE, SOUR CREAM, SHREDDED PORK		<b>\$17</b>
<b>FISH TACOS (2)</b> - GRILLED SALMON, CORN TORTILLA, MEXICAN COLESLAW, CHIPOTLE AIOLI, SLICED AVOCADO		<b>\$19</b>

#### DESSERTS \$10

---

<b>NEW YORK CHEESE CAKE</b>	<b>STRAWBERRY CREPE</b>	<b>RASPBERRY CHEESECAKE</b>	<b>CUPCAKE-INFUSED ICE CREAM</b>
-----------------------------	-------------------------	-----------------------------	----------------------------------

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

*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.*