



DINNER MENU

STARTERS

FRIED CALAMARI - SPICY AIOLI, PARSLEY, LEMON	\$14
MAUI FRIED ONION RINGS - SERVED WITH CHILI AIOLI AND RANCH	\$10
SHRIMP COCKTAIL -COCKTAIL SAUCE	\$21
DUNGENESS CRAB CAKE (3OZ) – SRIRACHA AIOLI, AVOCADO AND PINEAPPLE RELISH	\$14
GARDEN MIX SALAD - TOMATO, CUCUMBERS, ALFALFA SPROUTS, RADISH, BALSAMIC DRESSING	\$12
TRADITIONAL CAESAR SALAD - ROMAINE HEARTS, PARMESAN, HERB CROUTON, CAESAR DRESSING	\$12
WEDGE SALAD - BABY ICEBERG, TOMATO, BLUE CHEESE, BACON, BLUE CHEESE DRESSING, HARD BOILED EGG	\$14
CHICKEN TORTILLA SOUP - DICED CHICKEN, AVOCADO, TORTILLA STRIPS AND QUESO FRESCO	\$12
CHICKEN PANCETTA MEATBALLS - CHICKEN, ITALIAN CURED BACON, MARINARA, GRILLED CIABATTA	\$13
CRISPY ROCK SHRIMP TEMPURA - SPICY AIOLI, LEMON	\$13

HOUSE SPECIALTIES

INNKEEPERS SPICY PENNE -PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, PARMESAN, GARLIC, OREGANO, CREAM SAUCE, BASIL	\$22
LINGUINI PRIMAVERA -SEASONAL VEGETABLES, PARMESAN, PARMESAN, BUTTER, GARLIC, SHALLOTS, TOUCH OF CREAM	\$22
ADD CHICKEN \$6 ADD SHRIMP \$9	
GARLIC SHRIMP LINGUINI – LINGUINI, SHRIMP, GARLIC BUTTER SAUCE, POBLANO, CILANTRO, TOMATO	\$29
SEARED WHITEFISH- JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE	\$33
PAN-SEARED SALMON -JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE	\$33
TRADITIONAL FRIED CHICKEN - GARLIC MASHED POTATOES, CORN SUCCOTASH, GREEN BEANS, CHICKEN GRAVY	\$26
USDA PRIME 7 OZ. CENTER CUT FILET MIGNON - ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	\$55
14 OZ. USDA NEW YORK -USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	\$45
16 OZ. USDA BONELESS RIBEYE - USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE	\$43
MISSION INN CIOPPINO- SHRIMP, CALAMARI, MUSSELS, SALMON, WHITE FISH, SAFFRON TOMATO BROTH	\$33
ADD PASTA \$6	
PARMESAN GARLIC FRIES \$7 ROASTED ASPARAGUS \$9 GARLIC MASHED POTATOES \$7	

CHEESE PLATTER WITH CHARCUTERIE \$27

ASSORTED CHEESES, CAPICOLA, SOPRESSATA, SALAMI, CANDIED WALNUTS, HOMEMADE BERRY COMPOTE, GRILLED CIABATTA

IRVINE & ROBERTS WINE TASTING \$12

CHARDONNAY 3OZ, PINOT NOIR 3OZ

DESSERTS \$10

NEW YORK CHEESE CAKE	STRAWBERRY CREPE	RASPBERRY CHEESECAKE	CUPCAKE-INFUSED ICE CREAM
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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.