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| FRIED CALAMARI Spicy Aioli, Parsley, Lemon | |
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| SHRIMP COCKTAIL Cocktail Sauce | |
| GARDEN MIX SALAD Tomato, Cucumbers, Alfalfa Sprouts, Balsamic Dressing | \$12 •• |
| CHICKEN TORTILLA SOUP Diced Chicken, Avocado, Tortilla Strips and Queso Fresco | |

| | | HOUSE SPECIALTIES | |
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| TRADITIONAL CAESAR | SALAD Romaine Hearts, | Parmesan, Herb Crouton, Caesar Dressing | \$12 = |
| Add Chicken - \$7 | Add Shrimp - \$9 | Add Salmon - \$10 | |
| COBB SALAD Romaine | Lettuce, Diced Baked Chicke | en, Egg, Tomatoes, Bleu Cheese, Bacon, Avocado, Bleu Cheese Dressing | \$17 = |
| ASIAN CHICKEN SALAD | Romaine, Red Cabbage, | , Diced Chicken, Sesame Dressing, Tangerines, Wontons, Green Onion | \$18 |
| SPICY ITALIAN SAUSAG | GE Tomatoes, Parmesan, | Garlic, Oregano, Penne, Cream Sauce, Basil | \$18 - |
| SHRIMP SCAMPI LING | UINI Shrimp, Garlic But | ter Sauce | \$28 |
| SEARED WHITEFISH | Jasmine Rice, Sautée | ed Green Beans, Carrots, Lemon Butter Sauce | \$32 - |
| PAN-SEARED SALMON | l Jasmine Rice, Sautéed G | Green Beans, Carrots, Lemon Butter Sauce | \$28 - |
| TRADITIONAL FRIED C | HICKEN Garlic Mashed Po | otatoes, Corn Succotash, Green Beans, Chicken Gravy | \$26 |
| MISSION INN CHEESEE | BURGER Niman Ranch Pa | tty, Lettuce, Tomato, Onion, Pickle, Brioche Bun | \$17 |
| TRADITIONAL CLUB SA | ANDWICH Smoked Tur | key, Apple Wood Bacon, Mayo, Lettuce, Tomato, Avocado, Sourdough | \$15 |
| 16 oz USDA BONELESS | RIBEYE USDA Choice, Ro | pasted Asparagus, Mashed Potatoes, Bordelaise | \$42 - |
| KELLY'S NEW YORK | 8 OZ USDA Choice, B | elgian Endive, Apples, Mixed Greens, Blue Cheese, Balsamic | \$28 |
| MISSION INN CHEESEE | BURGER Niman Rand | ch Patty, Lettuce, Tomato, Onion, Pickle, Cheese, Brioche | \$17 = |

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| | ENCHILADAS - Corn Tortillas, Choice of Salsa Verde or Salsa Roja, | Cheese \$15.95 | (| Chicken | \$17.95 | |
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| FAJITAS - Fresh Peppers, Onions and Garlic on a Hot Skillet | | Chicken \$21.95 | | Shrimp | \$28.95 | |
| CHILE VERDE - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro, Mexican Rice | | | | | | |
| LAS CAMPANAS BURRITO - A La Carte, Flour Tortilla, Marinated Beef, Pinto Beans, Cilantro & Onion | | | | | | |
| SOFT TACOS (3) –Choice of Tortillas, Pico de Gallo, Queso Fresco, Guacamole, Sour Cream Shredded Chicken | | | | | | |
| | | Vegetarian \$15. | .95 | Carnitas | \$16.95 | |
| FISH TACOS (2) –Grilled Salmon, Corn Tortilla, Mexican Coleslaw, Chipotle Aioli, Sliced Avocado | | | | | | |
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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.