

LUNCH

AT THE INN

SOUP

Soup of the Day • 8

SALADS

Spinach • 11 ^{V, GF}

Almonds • Golden Raisins • Red Onions •
Goat Cheese • Prickly Pear Vinaigrette

Add Chicken • \$4 • Add Shrimp • \$8

Caesar Salad • 14

Romaine Lettuce • Parmesan Reggiano •
Herbed Crouton • Anchovy • Caesar Dressing

Southwestern Quinoa Salad • 18 ^{GF}

Arugula • Quinoa • Peppers • Tomato •
Jalapeño • Black Beans • Corn • Feta Cheese •
Southwest Vinaigrette •

California Cobb Salad • 18 ^{GF}

Romaine Lettuce • Grilled Chicken Breast •
Avocado • Bacon • Sliced Egg •
Crumbled Blue Cheese

SPECIALTIES

Mahi Mahi Tacos • 16 ^{GF}

Blackened Mahi Mahi • Desert Slaw • Avocado • Cilantro • Pico de Gallo

Chicken Tinga Tostada • 15 ^{GF}

Chipotle Chicken • Queso Fresco • Lettuce • Sour Cream • Tostada

Jambalaya Pasta • 25

Chicken • Andouille Sausage • Shrimp • Tomato • Bell Pepper • Onion •
Cajun Butter • Pappardelle Pasta

SANDWICHES

The Inn Burger • 19

8 oz. House Made Patty • BBQ Aioli • Bacon Jam • Havarti Cheese • Brioche Bun • Choice of Side

The Mission Garden Burger • 18 ^V

House Made Vegan Black Bean Patty • Sundried Tomato Pesto • Arugula •
Whole Grain Bun • Choice of Side

Turkey Avocado Club • 17

Smoked Bacon • Lettuce • Tomato • Cheddar • Swiss • Basil Aioli • Croissant • Choice of Side

Cuban Sandwich • 18

Ham • Roasted Pork • Pickle • Swiss Cheese • Whole Grain Mustard • Cubano Bread • Choice of Side

Fried Chicken Sandwich • 19

Lettuce • Pepper Jam • Smoked Gouda Pimento Cheese • Brioche Bun • Choice of Side

Side Options: Sea Salt French Fries • Sweet Potato French Fries • Fresh Fruit • Cole Slaw • House Salad

V—Vegetarian, GF—Gluten Free

**** Our menu prices do not include Gratuity or Tax**

Consuming Uncooked Meats, Poultry or Seafood may increase your risk of foodborne illness

“With a Softer Footprint” we reduce our environmental impact through our sustainable menu development practices