

DINNER

AT THE INN

STARTERS

SHRIMP COCKTAIL

SOUTHWEST COCKTAIL SAUCE, LEMON

\$19

BLUE CHEESE STUFFED DATES

PROSCIUTTO WRAPPED, BALSAMIC
REDUCTION

\$16 GF

SALADS

TOMATO CAPRESE

ROMA TOMATO, FRESH MOZZARELLA
BASIL, EVOO, BALSAMIC

\$15 V,GF

SPINACH

ALMONDS, RAISINS, RED ONION GOAT
CHEESE, PRICKLY PEAR VINAIGRETTE

\$12 V,GF

ENDIVE

RED ENDIVE, ROMA TOMATO, POINT REYES
BLUE CHEESE CRUMBLES, CHIVES, DIJON
VINAIGRETTE

\$14 V

MAIN COURSE

10 OZ. WAGYU RIBEYE

SMOKED GOUDA POLENTA CAKE GRILLED
TOMATO & SPINACH, CHIMICHURRI SAUCE

\$71 GF

8OZ. PRIME ANGUS FILET MIGNON

CRAB, ASPARAGUS, BERNAISE

\$52

ORGANIC JIDORI CHICKEN CUTLET

TOMATO & CUCUMBER RELISH CHERRY
CURRIED COUS COUS, HERB YOGURT SAUCE

\$36

PALM BEACH GRILLED MAHI MAHI

CRAB & POTATO HASH, CORN BISQUE BALSAMIC
DRIZZLE

\$40 GF

JAMBALAYA PASTA

CHICKEN, ANDOUILLE SAUSAGE SHRIMP
TOMATO, BELL PEPPER
ONION, CAJUN BUTTER, PAPPARDELLE PASTA

\$42

PASTA PRIMAVERA

PENNE, ASPARAGUS, ONION, RED AND GREEN
PEPPER, SPINACH, MARINARA

\$34 GF

V - VEGETARIAN, GF - GLUTEN FREE
CONSUMING UNCOOKED MEATS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
OUR MENU PRICES DO NOT INCLUDE GRATUITY OR TAX

BREAKFAST

AT THE INN

OMLETTES

THREE FARM FRESH EGGS, OR EGG WHITES
,SERVED WITH POTATOES CHOICE OF MEAT, TOAST

DEATH VALLEY OMLETTE

CHORIZO, TOMATO, ONION, JALAPENO
CILANTRO, QUESO FRESCO

\$16

CHEF'S "CHOOSE THREE"

BACON, SAUSAGE, CHEDDAR, SWISS
SHAVED PARMESAN, TOMATO, ONION
MUSHROOM, SPINACH, AVOCADO
SUNDRIED TOMATO

\$17

SIDES

OATMEAL, BROWN SUGAR & RAISINS	\$8.00
ASSORTED CEREAL	\$8.00
BACON, HAM, LINK SAUSAGE	\$6.00
TOAST, ENGLISH MUFFIN	\$5.00
HOUSE MADE DATE BREAD	\$6.00
FLAVORED GREEK YOGURT	\$6.00
SEASONAL BERRIES	\$9.00

BEVERAGES

100 % RAINFOREST ALLIANCE COFFEE	\$4.50
MILK	\$5.00
ICE TEA, HOT TEA	\$4.50
ASSORTED JUICES	\$6.00

HOUSE SPECIALTIES

THE OASIS CLASSIS

TWO EGGS ANY STYLE, BREAKFAST
POTATOES, CHOICE OF MEAT, TOAST

\$18

INN BENEDICT

CANADIAN BACON, ENGLISH
MUFFIN
HOLLANDAISE, BREAKFAST
POTATOES

\$19

THE CONTINENTAL

FRESH MELON, BERRIES YOGURT
DATE BREAD

\$15 V

CROISSANT SANDWICH

FRIED EGG, CHEDDAR CHEESE
BREAKFAST
POTATOES, CHOICE OF MEAT

\$16

49'ER FLAPJACKS

CREPE STYLE, DEGLET NOOR DATE
BUTTER
MAPLE SYRUP, CHOICE OF MEAT

\$16

AVOCADO TOAST

AVOCADO, HEIRLOOM TOMATO
ARUGULA
TRUFFLE OIL, CAPERS, MULTI GRAIN
TOAST

\$16 V

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LUNCH

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SALADS

CAESAR

ROMAINE LETTUCE, PARMESAN
REGGIANO CHEESE, HERB
CROUTON, ANCHOVY CAESAR
DRESSING

ADD CHICKEN + \$10
ADD SHRIMP + \$12

\$16

SPECIALTIES

JAMBALAYA PASTA

CHICKEN, ANDOUILLE SAUSAGE
SHRIMP, TOMATO, BELL PEPPER
ONION, CAJUN BUTTER

\$28

SIDES

SEA SALT FRENCH FRIES

SWEET POTATO FRIES

FRESH FRUIT

COLE SLAW

SANDWICHES

THE MISSION GARDEN BURGER

BLACK BEAN PATTY, SUNDRIED
TOMATO PESTO, ARUGULA
WHOLE GRAIN BUN
CHOICE OF SIDE

\$18 V

TURKEY AVOCADO CLUB

SMOKED BACON, LETTUCE,
TOMATO, CHEDDAR, SWISS, BASIL
AIOLI, CROISSANT
CHOICE OF SIDE

\$17

GRILLED CHICKEN SANDWICH

LETTUCE, SMOKED GOUDA
PIMENTO CHEESE, BRIOCHE BUN
CHOICE OF SIDE

\$19

THE INN BURGER

1/2 POUND ANGUS BEEF PATTY
SAFFRON AIOLI, ROASTED GRAPE
TOMATOES, ARUGULA, PICKLED RED
ONION, SMOKED GOUDA
CHOICE OF SIDE

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