

Starters & Lighter Fare

SOUP OF THE DAY \$6 cup - \$8 Bowl
Locally sourced ingredients in concert with our own home made stocks

CLASSIC CAESAR SALAD \$8 small - \$13 Large
Crisp Romaine Hearts, Classic Caesar Dressing, Garlic Croutons, Parmesan Reggiano

CLASSIC CHEF'S SALAD \$15
Smoked Turkey, Honey Baked Ham, Baby Swiss, Tillamook Cheddar, Egg, Vine Ripened Tomato, Choice of dressing

MISSION INN SALAD \$11
Petite Artisan Lettuces, Heirloom Tomato, Candied Walnuts, Dried Cranberries, Buttermilk Bleu Cheese, Orange- Shallot Vinaigrette

STRAWBERRY FIELDS \$14
Baby Spinach, Plant City Strawberries, Mandarin Oranges, Goat Cheese, Candied Pecans

SALAD ACCOMPANIMENTS

Herb Grilled or Blackened

<i>Gulf Shrimp</i>	<i>\$5 per</i>	<i>Atlantic Salmon</i>	<i>\$6</i>
<i>Chicken</i>	<i>\$7</i>	<i>Tuna Salad</i>	<i>\$5</i>

Handhelds

All Handhelds Served with House Made Kettle Chips. Substitute Fries \$3

EL CAMPEON QUESADILLA \$16
Southwestern Spiced Chicken, Cheddar Jack Cheese, Chipotle Aioli, served with Pico de Gallo and Sour Cream
add guacamole \$4

DELI BOARD \$12
Build your own deli sandwich

BREADS
White, Wheat, Rye

ANGUS (BEUCHER) BURGER \$16
6oz Brioche Kaiser, Vine Ripened Tomato, Crisp Lettuce, Purple Onion

CHEESES
American, Baby Swiss, Tillamook Cheddar

Add - Garlicky Mushrooms \$1, Caramelized Onion \$1
Applewood Bacon (2) \$3, Cheese: \$2
(American, Baby Swiss, Tillamook Cheddar, Bleu Cheese)

PROTEINS
Smoked Turkey, Honey Baked Ham, Roast Beef, Corned Beef, Bacon, Tuna Salad

SANDWICH OF THE DAY \$Priced Daily

GRILLED JUMBO ALL BEEF HOT DOG \$8
Grilled All Beef Hot Dog on a fresh Bun, Served with Chips
add chili \$2 | add sauerkraut \$1

Sides

\$5 each

French Fries | Kettle Chips | Mediterranean Pasta Salad

If you have any concerns regarding food allergies, please alert your server and we will make every accommodation possible.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
For your convenience, a 20% gratuity is added to parties of 8 or more.
Take out service available. Gratuity and tax are additional. Florida law prohibits smoking indoors. Revised 9.1.2021



Desserts

DAILY DECADENT SELECTIONS

\$7.99

Ask our server about today's sweet offerings.

Beverages

HOUSE WINE SELECTION \$6.50 glass
Your choice of Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot will be a great match for any menu selection.

DOMESTIC BEERS OF CHOICE \$5.00
Budweiser, Bud Light, Miller Lite and Coors Light

IMPORT BEERS OF CALL \$6.50
Corona Extra and Heineken

WATER
Sparkling Sam Pelligrino - \$3.75 | Bottled Water \$3.00

SOFT DRINKS \$2.75
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper and Brisk Lemonade.

COFFEE AND TEA \$2.75
Enjoy our specialty brewed iced tea or our house coffee and hot teas..

CHAMPAGNE SPLIT \$11.00
Toast a glass to a special occasion.

COCKTAILS
Order your favorite drink using our fine call brands.

You're Invited

Sunday Champagne Brunch

Join us every Sunday at La Hacienda for our full breakfast buffet, smoked fish display, pâté, two carving stations, domestic and imported cheese and meats, salad station and all of our signature desserts.

Also try our other fine dining options or room service.

NICKER'S

Lunch and Dinner

Saturday Night Prime Rib & Seafood Buffet

EL CONQUISTADOR

Dinner is served nightly beginning at 5 p.m.

LA MARGARITA LOUNGE

Cocktails and Light Dinner beginning at 4 p.m.

POOL BAR & GRILL

Lunch poolside - Limited times. Weather permitting

Consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-bourne illness, especially if you have certain medical conditions.

Take out service available. Gratuity and tax are additional. Florida law prohibits smoking indoors. Revised 9.1.2021