



SATURDAY NIGHT SPECIAL SUMMER DINNER

FIRST COURSE

Kale Caesar

Kale, Hearts of Romaine, Parmesan Reggiano, Focaccia Croutons, Classic Caesar Dressing

ENTRÉES

Choose one of the following

Roast Prime Rib of Beef Au Jus

Slow Roasted Choice Black Angus Rib Eye, Roasted Garlic & Rosemary Jus Lie, Sauce Raifort
Served with a Baked Klamath Potato and Jardinière Vegetables

BBQ North Atlantic Salmon

Caramelized Dry Rub, Sweet Potato Hash, Key Lime Butter Sauce

Herb Seared Springer Mountain Free Range Chicken

Mushroom Ravioli, Thyme Jus

DESSERTS

Choose one of the following

New York Cheesecake

Strawberry Compote, Chantilly Cream

White Chocolate Bread Pudding

Bourbon Sauce

Chocolate Flourless Torte

(GF) - add \$2

Key Lime Pie

Graham Cracker Crust, Raspberry Coulis
add \$2

\$39.95 per person

Tax and gratuity are additional.

Mission Inn Resort supports local fisheries and promotes sustainable fishing and agricultural practices whenever possible. If you have any concerns regarding food allergies, please alert your server and we will make every accommodation possible. Food Allergy Notice: Please be aware that food prepared here may contain these ingredients: Milk, Eggs, Nuts, Wheat, Soy, Tree Nuts, Fish & Shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% service charge is added to parties of 8 or more.