



Soups & Starters


French Onion Soup Au Gratin
Caramelized Vidalia Onions, Chardonnay,
Fresh Thyme, Swiss Gruyere, Provolone 11

Cuban Style Black Bean Soup
Chorizo, Rice, Purple & Green Onions. *GF* - 9

Spinach & Artichoke Dip
Crisp Fried, Salt & Pepper Housemade Pita Chips 14

Chicken Wings (10)
Choice of Buffalo, BBQ, Teriyaki, Garlic-Parmesan
or Jerk, served with Crisp Celery and Carrots 18


Shrimp Cocktail
Vine Ripened Tomato, Avocado, English Cucumbers
and Egg, Classic Louie Dressing. *GF* - 14

 **Camilo's Empanadas**
Angus Beef, Chorizo, Potato, Creamy
Avocado Salsa Verde. 14

Charcuterie Board
Artisan Cheese, Cured Meats, Dried Fruits,
Mostarda, Artisan Breads 22

Salads

Artisan Greens Salad
Petite Baby Greens, Belgian Endive, Vine Ripened Tomato,
English Cucumbers, Carrots & Beets,
Choice of Dressing *GF* - 9

 **Caprese Salad**
Heirloom Tomatoes, Fresh Mozzarella, First Press Olive Oil,
Balsamic Syrup, Fresh Basil *GF* - 14

Chilled Titanic Iceberg Wedge
Housemade Buttermilk Bleu Cheese Dressing, Gorgonzola,
Applewood Bacon, Bruschetta, Tomatoes, Shaved Purple Onion,
Egg, Fresh Snipped Chive *GF* - 14

Classic Caesar Salad
Crisp Hearts of Romaine, Classic Caesar Dressing,
Focaccia Croutons *GF* - SM 5 / LG 9

Enhancements: add to any entrée or salad

Atlantic Salmon - 4oz *GF* - 15

Chicken Breast - 7oz
Herb Seared or Cajun Blackened *GF* - 8

Gulf White Jumbo Shrimp
Herb Seared or Cajun Blackened *GF* - 3 each

Choice Sirloin Steak - 8oz
Herb Grilled *GF* - 22

Flatbreads & Pizza

"Margarita" Flatbread
Fresh Mozzarella, Bruschetta Style Tomatoes,
Sweet Basil Pesto. 17

Build Your Own Pizza
Hand-Tossed Artisan Dough – Housemade Pizza Sauce
Mozzarella & Provolone Cheese Blend 16

Accompaniments

Proteins - Italian Sausage, Pepperoni, Applewood Bacon, Grilled Chicken, Smoked Ham - 3 each

Veggie Toppings - Sliced Tomatoes, Red Onions, Bell Peppers, Cremini Mushrooms, Black Olives, Pineapple, Banana Peppers - 2 each

GF - Gluten Free | *V* - Vegetarian ask about today's options | Tax and gratuity are additional | Take out service available

 **Signature Item**

La Margarita

Burgers & Sandwiches

All Handheld Sandwiches served with a choice of Seasoned Fries or Simple Salad

American Kobe Short Rib Burger
 ½ pound American Kobe Beef served with Crisp Lettuce,
 Vine Ripened Tomato, Purple Onion and Pickle
 on a Toasted Brioche Kaiser. 18

Turkey Burger
 Served with Crisp Lettuce, Vine Ripened Tomato
 and Purple Onion on a Toasted Brioche Kaiser 13

Blackened Mahi Sandwich
 Fresh Gulf Mahi served with Crisp Lettuce,
 Vine Ripened Tomato and Purple Onion
 on a Toasted Brioche Kaiser with Creole Remoulade. 18

Howey Hot Chicken Sandwich
 Buttermilk Fried, Honey Mustard on a Pretzel Roll 15

Black Bean Burger
 Served with Crisp Lettuce, Vine Ripened Tomato and
 Purple Onion on a Toasted Brioche Kaiser 12

Accompaniments
 Applewood Bacon - 3 | Caramelized Onion - 1
 Avocado - 3 | Garlicky Mushrooms - 1

Cheeses
 American, Sharp Cheddar, Baby Swiss, Colby Bleu - 1 each

Entrées

Cedar Plank Salmon
 Sun Dried Tomato Pesto, Roasted Garlic Scented Couscous,
 Pomegranate Molasses, Roasted Cauliflower GF - 35

Crowned Tenderloin Tips
 Flash Seared in a Hunter Style Sauce with
 Caramelized Onion and Garlicky Mushrooms,
 served over Crisp Truffle Scented
 Red Bliss Potatoes 24

Macadamia Nut Encrusted Chicken
 Pineapple, Coconut, and Sweet Thai Chili Glaze,
 Mango Pico de Gallo, Jasmine Rice 23

Chicken Piccata
 Chardonnay, Lemon, Garlic and Capers over Fresh Fettuccine
 in a Pesto Cream with Parmesan Reggiano 22

Fish & Chips
 North Atlantic Cod, Steak Fries, Slaw, Malt Vinegar Syrup 19

Desserts

**Selection of Handcrafted
 Ice Cream and Sorbet GF - 11**

“24” Carrot Spice Cake
 Sweet Spices, Coconut and plenty of Carrots 12

Chocolate Flourless Torte GF - 11

Molten Chocolate Lava Cake
 Chocolate Genoise, Warm Liquid Chocolate Ganache Center,
 Madagascar - Vanilla Bean Ice Cream 11

White Chocolate Cheesecake
 Rich Creamy White Chocolate Cheesecake
 wrapped in White Chocolate Chips 12

Key Lime Pie
 Real Key Limes, Graham Cracker Crust, Raspberry Coulis. 11

Dark Chocolate Earthquake
 A Cracked Tower of Rich Dark Chocolate, wrapped around
 a Dark Chocolate Cake, Mousse and Fudge 12

Flight of Fancy
 Today's Sweet Selection of Epicurean Delights. priced daily

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 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. A \$3 charge is applied to all shared plates. — Revised 9.7.22