



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



Mission Inn Resort & Club | Howey-in-the-Hills, Florida | missioninnresort.com | 352-324-3101



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 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

GF - Gluten Free | V - Vegetarian ask about today’s options | Tax and gratuity are additional | Take out service available
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 1.1.23