

MISSION GRILLE

Lunch Menu

Starters

ROASTED TOMATO BISQUE
basil oil | parmesan crostini - 10

FRENCH ONION SOUP
brioche crouton | gruyere cheese - 10


HUMMUS & PITA CHIPS 
local olive oil - 7

SALT & PEPPER PRAWNS
scallions | chili | sea salt - 15

LOCAL ORGANIC GREENS
honey crisp apples | redwood hills feta
candied walnuts | pomegranate vinaigrette - 12

CAESAR SALAD
garlic croutons | romaine - 12
add 38 north chicken - 17

Entrée Salads

 SEARED AHI TUNA SALAD
wild arugula | quail eggs | green beans
kalamata olives | sweet 100 tomatoes
lemon vinaigrette - 20

ASIAN CHICKEN SALAD
local greens | soba noodles | cashews
wonton crisps | miso vinaigrette - 17

CHOPPED SALAD
38 north chicken | hobbs bacon | avocado
sweet 100 tomatoes | point Reyes blue
green goddess dressing - 16

FATTOUSH SALAD
38 north chicken | romaine | kalamata olives
sweet 100 tomatoes | redwood hills feta
mint | cucumber | cilantro | pita chips
lemon vinaigrette - 17

Mission Grille Entrées

38 NORTH CHICKEN
gigande beans | hobbs ham hock
sweet 100 tomatoes | wild arugula
natural jus - 22

RIGATONI
framani italian sausage | fresh ricotta
tomato basil sauce - 17

LOCH DUART SALMON
ginger fried rice | blue lake beans
crispy skin | thai red curry - 26

“STEAK FRITES”
brandt family prime top sirloin | herb butter
shoestring potatoes | truffled watercress salad - 24

Sandwiches

MARRIOTT BURGER
angus chuck | hobbs bacon
white cheddar | soft brioche bun | fries - 14

DUNGENESS CRAB MELT
brioche | tomato | white cheddar
cup of tomato bisque - 18

BBQ PULLED PORK SLIDERS
spicy slaw | soft brioche buns | fries - 16

CLASSIC CLUB
roast turkey | hobbs bacon
house made chips - 14

 FRESH MOZZARELLA &
ROAST RED PEPPER SANDWICH
wild arugula | basil pesto
balsamic syrup | focaccia - 16

Dessert

VANILLA CRÈME BRULEE
biscotti cookies - 10

HOT FUDGE SUNDAE
toasted pecans - 10

NEW YORK CHEESECAKE
cherries jubilee - 10

MARQUIS CHOCOLATE CAKE
buttercream - 12

LOCAL ARTISAN CHEESE PLATE
honeycomb - 14

Beverages

evian | san pellegrino 500 ML - 6

evian | san Pellegrino 1L - 9

izze specialty sodas - 5

mission grille iced tea | with lemonade - 5

illy coffee - 5

tazo teas - 5

illy espresso - 5

illy latte | cappucino - 6

California Wines

FERRARI-CARANO, FUME BLANC
Sonoma 11

ESTANCIA, PINOT GRIGIO
Northern California 10

KENWOOD, CHARDONNAY
Yulupa 9

SONOMA CUTRER, CHARDONNAY
Sonoma 15

BERINGER, WHITE ZINFANDEL
Napa 9

HANGTIME, PINOT NOIR
Russian River 12

CHATEAU SOUVERAIN, MERLOT
Napa 12

ST. FRANCIS ZINFANDEL
Sonoma 12

KENDWOOD, CABERNET
Yulupa 9

FRANCIS FORD COPPOLA, CABERNET
Napa 14

An automatic 18% gratuity will be applied
to parties of six or more



These items have been selected to meet the diverse
dietary needs of our guests. Your server will be happy
to answer any questions you may have.