

STARTERS

MEXICAN TORTILLA SOUP 11
| *gf, v, spa* add chicken 4

FRIED BRUSSEL SPROUTS 13
pickled raisins, Marcona almonds,
whiskey mustard sauce | *gf, v*

CRAB CAKES 17
chipotle aioli, roasted corn salsa

CLASSIC SHRIMP COCKTAIL* 18
house-made cocktail sauce, lemon | *gf, spa*

**AVOCADO CHIMICHURRI
CROSTINI** 15
diced avocado, chimichurri, micro
cilantro, seedy baguette | *v, spa*

SALADS

add chicken breast 9 | Baja prawns 11 | salmon 10 | flat iron steak 14

“THE ROYCE” SALAD 14
avocado, bacon, red leaf, house made
ranch

CLASSIC CAESAR 13
romaine, creamy dressing, torn croutons,
black peppercorn

**HEIRLOOM TOMATO AND FRESH
MOZZARELLA** 14
pesto vinaigrette, balsamic reduction | *gf,
spa*

SEAFOOD SALAD* 26
fried calamari & shrimp, baby greens,
cilantro, citrus shoyu vinaigrette

EDAMAME HUMMUS 14
toasted sesame seeds, olive oil, sea salt,
red bell pepper and carrot spears, grilled
pita | *v, spa*

GUACAMOLE AND CHIPS 14
pico de gallo, corn and taro root chip
| *gf, v, spa*

BOURBON GLAZED WINGS* 18
orange bourbon sauce, blue cheese
dressing, carrots and celery | *gf*

STEAMED MANILLA CLAMS* 17
garlic butter, white wine, chives, parsley,
lemon, toasted baguette

THE INN FRIES 14
Dijon mustard sauce, truffle cream aioli

COBB SALAD* 18
chicken breast, romaine, applewood
bacon, egg, avocado, tomato, cucumber,
Oregon blue dressing

MARKET SALAD 15
mixed greens, pickled beets, toasted
almonds, goat cheese, orange vinaigrette
| *gf, spa*

HAMACHI PROTEIN BOWL* 22
pickled cucumber, avocado, edamame,
carrot, sesame seed, scallion, shoyu
| *spa*

ENTRÉES

THE INN BURGER* 18
Grass-fed beef, house-made thousand
island, cheddar, lettuce, tomato, onion,
brioche bun

REUBEN 17
smoked corned beef, Swiss cheese,
sauerkraut, thousand island, marble rye

ANCHO CRUSTED AHI* 18
smoked paprika aioli, lettuce, tomato,
avocado, grilled sourdough

BAJA FISH TACOS* 18
grilled or blackened local fish, corn
tortillas, cabbage, crema Agria, roasted
tomato salsa, lime wedge, street corn | *gf*

**BLACK BEAN AND HOISIN
MUSHROOM WRAP** 17
ginger, garlic, bell peppers | *v, spa*

THREE CHEESE MACARONI 17
chicken breast 9 | Baja shrimp 11 |
mushroom and truffle oil 5

**HARVEST VEGETABLE
POT PIE** 26
celery root cream, salted puff pastry
chicken breast 9 | Baja shrimp 11

**PIMENTO GRILLED CHEESE AND
TOMATO BISQUE** 16
grilled sour dough, pimento spread

AU JUS SLIDERS* 16
Angus beef, crispy onion strings, Swiss
cheese

CHAR GRILLED CHICKEN* 17
pesto aioli, lettuce, tomato, fresh
mozzarella, ciabatta roll

**ROASTED TURKEY
SANDWICH** 16
toasted wheat bread, cheddar, avocado,
mayo, BLT

CLASSIC OMELETTE* 18
your choice of 3 items, mixed greens,
roasted shallot vinaigrette | *gf, spa*

VEGETABLE CURRY BOWL 22
Malaysian curry, seasonal vegetables,
brown rice | *gf, v, spa*
chicken breast 9 | Baja shrimp 11

ROASTED VEGETABLE PASTA 21
blistered tomatoes, asparagus, wild
mushrooms, ricotta cheese, torn basil
chicken breast 9 | Baja shrimp 11

Spa | Recommended Heathy Choice | The Spa at The Inn is a holistic healing destination for
body & mind | To learn more or book a treatment, visit www.theinnatrsf.com/spa

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions*

