

DINNER MENU

4-9PM

831-574-8344 · MISSIONBISTROCARMEL.COM

❖ FOR THE TABLE ❖

ARTICHOKE & CORN FRITTERS

Watsonville organic artichoke, organic mixed greens, fresh corn, chipotle aioli

14.95

BURRATA ROMANA

cow's milk burrata cheese, Roma tomatoes, toasted ciabatta crostini

14.95

CHIPS, SALSAS & GUAC

organic mango salsa, roasted tomato salsa, pico de gallo & housemade guacamole

12.95

COCONUT SHRIMP

mango-habanero sauce

12.95

CRAB CAKES

two crab cakes over mixed greens & chipotle aioli

18.95

BATTERED FRIES

6.95

GARLIC FRIES

tossed with parmesan cheese & fresh garlic

7.95

❖ SOUP AND SALADS ❖

BURATTA SALAD

organic mixed greens, heirloom tomatoes, creamy mozzarella, toasted focaccia croutons, basil, balsamic, extra virgin olive oil

15.95

~ Add: Chicken +6.95, Prawns +8.95, Salmon +13.95 ~

WEDGE SALAD

Iceberg lettuce, blue cheese Bacon, red onions, blue cheese or ranch dressing

10.95

~ Add: Chicken +6.95, Prawns +8.95, Salmon +13.95, Skirt Steak +9.95 ~

CAESAR SALAD

chopped organic romaine, toasted focaccia croutons, fresh parmesan, housemade creamy Caesar dressing

10.95

~ Add: Chicken +6.95, Prawns +8.95, Salmon +13.95 ~

ORGANIC MIXED GREENS SALAD

organic mixed greens, tomatoes, cucumber, organic mango chutney, candied walnuts, beets, balsamic vinaigrette

12.95

~ Add: Chicken +6.95, Prawns +8.95, Salmon +13.95 ~

SOUP DU JOUR

6.95

❖ PASTAS ❖

BOLOGNESE MAMA MIA

grass fed ground angus beef, Italian sausage, marinara sauce, organic spaghetti pasta, parmesan cheese

21.95

SPAGHETTI CARBONARA

Garlicy cream sauce, bacon, peas, organic pasta

23.95

~ Add: Chicken +6.95, Prawns +8.95 ~

SHORT RIB RAVIOLI

black angus beef short rib stuffed ravioli, tomatoes, parmesan cheese, shallot-garlic & Sherry cream sauce

25.95

❖ SEAFOOD ❖

BLACKENED SALMON

Yukon gold scalloped potatoes, sautéed organic seasonal vegetables, mango salsa, lemon buerre blanc

28.95

SEABASS MASTERPICE

Corn & herb crusted wild seabass, red corn Chilaquiles and layered potatoes, lemon butter tomatillo sauce

34.95

SEAFOOD SKILLET

salmon, halibut, prawns, garlic, poached potato, garlic white wine sauce, garlic bread

29.95

❖ ENTRÉES ❖

PRIME RIB DINNER

Our famous USDA Prime Rib, choice of potatoes, creamed spinach, house made creamed horseradish and au jus

MP

~ Choice of 10oz or 12oz ~

CHEF HECTOR FAJITAS

corn tortillas, Mexican rice, pinto beans, roasted tomato salsa, guacamole, sour cream, pico de gallo salsa

~ Chicken 19.95, Steak 22.95, Prawns 24.95, or choose any two for 28.95 ~

PRIME RIB BEEF BOURGUIGNON

Pieces of USDA Prime Rib in a red wine stew, baby potatoes, carrots, onions, and mushrooms

28.95

RED WINE LAMB SHANK

16oz. 4 hour braised New Zealand lamb shank, cabernet wine reduction demi-glace, parmesan polenta, & seasonal organic vegetables

34.95

❖ DESSERTS ❖

CRÈME BRULEE

NEW YORK CHEESECAKE
triple berry coulis

BREAD PUDDING

with brandy-caramel sauce

MISSION
BISTRO

CALIFORNIA & INTERNATIONAL CUISINE