

# MOUNTAIN ROOM

## >>> LIGHTER FARE <<<

### SEAFOOD RISOTTO

Clams, Calamari, Bay Shrimp, Peas,  
Parmesan, & Blistered Orange-Saffron Oil  
\$14.50 Calories 680 +

### HOUSE SMOKED SALMON

Micro Arugula, Heirloom Tomatoes, Max's Grilled Sourdough  
\$16.50 Calories 540

### CALIFORNIA ARTISANAL CHARCUTERIE

Santa Barbara Olives, Sourdough Crisps  
\$11.25 Calories 420 L

### MAMMOTH ALE STEAMED CLAMS

Local Tomatoes, Shallots, Tarragon, Parsley & Sourdough  
\$17.50 Calories 1020

## >>> SOUP AND SALAD <<<

### SOUP OF THE DAY

Chef's Daily Creation  
Cup \$7.00 Bowl \$8.25  
Calories Vary 42 - 360 V / L / +

### CLASSIC FRENCH ONION SOUP

Our Famous Mountain Room Recipe  
\$8.50 Calories 670

### MOUNTAIN ROOM GREENS

Tomato, Red Onion, Cucumber,  
House Made Champagne Dressing  
\$8.25 Calories 210 V / L / +

### LITTLE GEM WEDGE SALAD

House Made Blue Cheese Dressing,  
Pickled Red Onions, Applewood Bacon  
\$12.50 Calories 341 L / +

### CLASSIC CAESAR SALAD

Romaine, Parmesan, Herb Crouton,  
Classic Caesar Dressing  
Small \$8.50 Entrée \$12.50  
Add Grilled Chicken Breast \$4.00  
Calories 560 & 860 L

## >>> SIGNATURE ENTRÉES <<<

### PAN ROASTED FILET OF RAINBOW TROUT

Summer Vegetables, Basmati Rice,  
Romesco Verde Sauce  
\$27.00 Calories 760 +

### ROASTED MARY'S FREE RANGE CHICKEN

Olive Oil Roasted Summer Vegetable,  
Corn Polenta, Tarragon-Dijon Jus  
\$21.25 Calories 780 L / +

### CAULIFLOWER "AL PASTOR"

Sweet Corn Polenta, Cotija Cheese, Aioli,  
Tajin Grilled Summer Squash  
\$19.75 Calories 770 V / L / +

### THE MOUNTAIN ROOM BURGER

100% Angus Beef Patty, Max's Bun, Lettuce, Tomato,  
Onion, Pickle, Maple-Bacon Jam, Cheddar Cheese,  
served with House Made Potato Chips  
\$17.25 Calories 1500 L

### Grilled Pork Chop Paillard

California Stone Fruit, Arugula, Smoked Pecans,  
Shaved Parmesan, Bourbon-Molasses Mustard  
\$26.00 Calories 550 L

## >>> MARKED AND MASTERED <<<

### FILET MIGNON

6 oz. Choice Cut  
Roasted Asparagus, Whipped Potatoes,  
and Béarnaise Sauce  
\$36.75 Calories 1170

Sommelier's Suggestion – Franciscan Cabernet Sauvignon

### GRILLED STRIP STEAK

10 oz. Choice Cut  
Grilled Beefsteak Tomato, Whipped Potato,  
and Maître d' Butter  
\$33.00 Calories 870

Sommelier's Suggestion – Federalist "Honest" Blend

### RIB EYE STEAK

12 oz. Choice Cut  
Creamed Spinach, Baked Russet Potato,  
and Chasseur Sauce  
\$38.00 Calories 1200  
Sommelier's Suggestion – Paso Creek Merlot

### GRILLED SALMON

6 oz. Filet  
Creamy Sweet Corn Polenta, Roasted Asparagus,  
and Blackberry Zinfandel Sauce  
\$30.00 Calories 410  
Sommelier's Suggestion – Sonoma Cutrer Chardonnay



The Monterey Bay Aquarium's Seafood Watch® program helps consumers and businesses choose seafood that's caught or farmed in ways that support a healthy ocean, now and for future generations.



Did you know that the famous Yosemite photographer Ansel Adams lived out the remainder of his days in Monterey, CA? Visit the Ansel Adams Gallery in Yosemite Village to see his amazing work.

DUE TO THE DROUGHT IN CALIFORNIA, OUR RESTAURANTS SERVE WATER ON REQUEST.

18% Gratuity will be added to parties of 7 or more

Wine Corkage \$16 per .750 ml ~ Split plate fee \$4.75 per entrée

V - Vegetarian Preparation; vegan option may be available L = Item contains 80% Local Sourced or Sustainable Ingredients

+ = Made or may have been made without gluten ingredients (Even foods commonly prepared without gluten containing ingredients may not be "gluten free".

Our recipes are prepared in open kitchens where cross-contact is possible and where ingredient substitutions are sometimes made.)

\*Items denoted with an asterisk may contain raw or under-cooked animal-derived foods.

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

(FDA Consumer Advisories 3-603.11) Menu Revision 28/07/2017

Additional nutritional information available upon request.

## >>> MOUNTAIN ROOM COCKTAILS <<<

<b>MARMALADE MARGARITA</b> Riazul Plata Tequila, Triple Sec, Lime Juice, Orange Marmalade	13.75	<b>PEACH MULE</b> Deep Eddy Peach Vodka, Combier Peche de Vigne, Mint, Ginger Beer	12.00
<b>PINEAPPLE GINGER MOJITO</b> Bacardi Rum, Kings Ginger Liqueur, Pineapple Syrup, Mint Leaves	8.50	<b>BOURBON BAKED APPLE</b> Knob Creek Bourbon, Unfiltered Apple Juice, Spiced Syrup, Ginger Beer	11.25
<b>NEGRONI</b> Beefeater Gin, Sweet Vermouth, Campari	8.25	<b>AMERICAN ROYAL</b> Campari, Sweet Vermouth, Sparkling Wine, Fever Tree Club Soda	8.00
<b>GLACIER MARTINI</b> Gin or Vodka, Blue Curacao, Peach Schnapps, Fresh Lemon	9.25	<b>HONEY BADGER</b> Bombay Sapphire Gin, Lemon Juice, Honey Syrup	10.00
<b>RYE OLD FASHIONED</b> Bulleit Rye, Angostura Bitters, Lemon, Orange	9.00	<b>LEISURELY RUSH</b> Absolut Vodka, Lemon Juice, Strawberry, Rhubarb Bitters, Sparkling Wine	8.50
<b>MOUNTAIN ROOM MANHATTAN</b> Knob Creek Bourbon, Sweet Vermouth, Bitters and Kirsch-Soaked Cherries	13.25	<b>FRED COLLINS FIZZ</b> Bulleit Rye Bourbon, Triple Sec, Lemonade, Fever Tree Club Soda	11.00
		<b>CONTINENTAL DRIFT</b> Patron Silver Tequila, Pallini Limoncello, Lime Juice, Aperol Float	14.00

## >>> WINE LIST <<<

WHITE WINE	Glass / Bottle	RED WINE	Glass / Bottle
M. CHAPOUTIER BELLERUCHE, ROSE Rhone Valley, France	8 / 32	FEDERALIST "HONEST", BLEND California	8.25 / 33
ROBERT MONDAVI, FUMÉ BLANC Napa Valley, California	30	BOGLE, PETITE SYRAH California	26
ESTANCIA, PINOT GRIGIO California	6.50 / 26	MEIOMI, PINOT NOIR California	10 / 40
CHATEAU STE. MICHELLE, RIESLING Columbia Valley, Washington	6.50 / 26	BERINGER FOUNDERS' ESTATE, MERLOT California	24
BENZIGER, SAUVIGNON BLANC North Coast, California	6.50 / 26	RAVENSWOOD, "OLD VINE" ZINFANDEL Lodi, California	7 / 28
CLOS DU BOIS, SAUVIGNON BLANC North Coast, California	28	GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE" Sonoma Valley, California	39
JOSH CELLARS, CHARDONNAY California	7.25 / 29	FRANCISCAN, CABERNET SAUVIGNON Napa Valley, California	11 / 44
SIMI, CHARDONNAY Sonoma, California	9 / 36	BERINGER, CABERNET SAUVIGNON Knights Valley, California	56
SONOMA CUTRER, CHARDONNAY Russian River Ranches, California	11 / 44	STAGS' LEAP, CABERNET SAUVIGNON Napa Valley, California	80

## FEATURED RED WINE

<b>WILD HORSE, PINOT NOIR</b> Central Coast, California 11 / 44	<b>CHATEAU ST. JEAN, CABERNET SAUVIGNON</b> California 7.50 / 30	<b>PASO CREEK, MERLOT</b> Paso Robles, California 9 / 36
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## SPARKLING

<b>MIONETTO, BRUT PROSECCO</b> Veneto, Italy 8/32	<b>GLORIA FERRER, BLANC DE NOIRS</b> Sonoma County, California 11 / 44	<b>CHANDON, BRUT CLASSIC</b> Napa Valley, California 48
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## >>> DRAUGHT & BOTTLED BEER <<<

16oz DRAUGHT		12oz BOTTLE	
COORS LIGHT	5.25	O'DOULS <small>NON ALCOHOLIC</small>	4.50
SIERRA NEVADA PALE ALE	6	BUDWEISER	4.50
TIOGA HALF DOME CALIFORNIA WHEAT	6	BLUE MOON	6
		CORONA EXTRA	6
		HEINEKEN	6
		GUINNESS	6

## >>> BEVERAGES <<<

PEET'S COFFEE	\$2.90	ACQUA PANNA .750 ml	\$6.00
TEA – ICED or HOT	\$3.25	S.PELLEGRINO .750 ml	\$6.00
SODA	\$3.00	MARTINELLI'S SPARKLING CIDER .750 ml	\$11.00
JUICE & MILK	\$2.80		