



>>> **FIRST COURSES** <<<

ONION SOUP GRATINÉE

Caramelized Onions, Wine-Fortified Broth, Sourdough Crouton and Swiss Cheese
8.25

SOUP OF THE DAY

Chef's Daily Creation
Cup 6 ~ Bowl 7.75

HOUSE DINNER GREENS - GF

Local Lettuce, Seasonal Vegetable Garnish and House-Made Honey-Balsamic Dressing
8.25 ~ with Entrée 7

BEET & KALE SALAD- GF

Tuscan Kale, Roasted Beets, Candied Walnuts, Feta Cheese and Champagne Vinaigrette
Small 10 ~ Entrée Size 14

CLASSIC WEDGE - GF

Crispy Iceberg Wedge, Bacon, Sweet Red Onion and Chunky Blue Cheese Dressing
Small 10 ~ Entrée Size 14

CAESAR

Crisp Romaine, Shredded Asiago, House-Made Sourdough Croutons and Classic Anchovy-Garlic Dressing
Small 8 ~ Entrée Size 12

>>> **LIGHTER FARE** <<<

SPINACH & ARTICHOKE DIP

Roasted Garlic, Artichoke, Cream Cheese, Sourdough Crostini
11.25

COCONUT SALMON CAKES

Coconut-Crusted Salmon Cake and Sweet Chili Sauce
14.50

CHICKEN CAESAR

Large Classic Caesar Salad and Grilled Chicken Breast
16

GRASS FED BEEF BURGER*

Fresh Ground Mariposa County Grass-Fed Beef Burger, Bacon, Swiss Cheese, Whole Wheat Bun, House-Made Pickles and Rustic Potato Chips
17

>>> **CHEF'S SELECTIONS** <<<

CIDER-BRINED PORK CHOP - GF

Grilled Center Cut Chop, Cranberry-Apricot Compote, Beluga Lentils and Savoy Spinach
24
Pairs well with Conundrum White Wine Blend, California

CHICKEN MARSALA

Grilled Sliced Boneless Breast, Marsala Wine Sauce, Saffron Rice and Market Vegetables
21.25
Pairs well with Wild Horse Pinto Noir, California

LAMB SHANK - GF

California Cabernet and Herb-Braised, Preserved lemon Gremolata, Garlic Mashed Potatoes and Roasted Winter Root Vegetable
30
Pairs well with Gundlach Bunschu Mountain Cuvée, California

SALMON OF THE DAY

Monterey Bay Aquarium-Recognized Sustainably-Farmed Verlasso Salmon Daily Preparation and Accoutrements
30
Please ask your server for the recommended pairing

RAINBOW TROUT AMANDINE - GF

Boneless Ruby Trout Fillet, Brown Butter, Toasted Almonds, Beluga Lentils and Market Vegetables
27.00
Pairs well with Sonoma-Cutrer Chardonnay, California

MARY'S ROAST DUCK - GF

Locally Raised Free-Range Herb and California Citrus-Roasted Duck, Sauce Bigarade, Rice Pilaf and Market Vegetables
28
Pairs well with Paso Creek Merlot, California

GNOCCHI SAUTÉE

Butternut Squash, Savoy Spinach, Roasted Garlic, Walnuts and Mushroom Medley
19.75
Pairs well with Estancia Pinot Grigio, California

>>> **MOUNTAIN ROOM CLASSICS** <<<

All steaks served with baked russet potato and market vegetables

PETITE FILET MIGNON* - GF

6 oz Choice Cut and Béarnaise Sauce
32
Pairs well with Beringer Cabernet, California

FLAT IRON STEAK* - GF

8 oz Choice Cut and Blue Cheese Butter
26
Pairs well with Franciscan Cabernet, California

RIB EYE STEAK* - GF

12 oz Choice Cut and Marsala Sauce
35.50
Pairs well with Wild Horse Pinot Noir, California

>>> **DRINKS** <<< COFFEE 2.80 ~ SODA 3 ~ TEA 3 ~ JUICE & MILK 2.70

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 \$15 per 750ml ~ Split plate fee \$4.75 per entrée

GF Gluten-Free preparation (Please ask server about additional options)

*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)
Additional nutritional information available upon request.

We are proud to serve produce and meats from local and sustainable sources. We feature certified, organic produce from T&D Willey Farms of Madera California, approximately 50 miles from Yosemite National Park. Our decade long partnership with Tom & Denise Willey ensures that we are able to compose our menu from their current seasonal harvest. Open Space Meats provides us with locally raised grass fed beef, the Pitman Family Farm of Sanger California is our source for sustainable and free range poultry, from the Lundberg Family Farms of Sacramento Valley comes organic and heirloom rice varieties and we adhere to the Monterey Bay Aquarium recommendations for sustainable seafood offerings.