

MOUNTAIN ROOM

>>> LIGHTER FARE <<<

WARM LEMON AND PARSLEY MONTEREY CALAMARI

White Bean-Heirloom Tomato Panzanella, Applewood Bacon
\$15.25 Calories 760 - L

HOUSE SMOKED SALMON

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

CALIFORNIA ARTISANAL CHARCUTERIE

Santa Barbara Olives, Sourdough Crisps
\$13.50 Calories 420 - L

CALIFORNIA ALE STEAMED MUSSELS

Local Tomatoes, Shallots, Tarragon, Parsley &
Sourdough
\$17.50 Calories 1070

SPINACH-ARTICHOKE SKILLET BREAD

Baked-in Fresh Pull Apart Rolls, Mozzarella
\$11.75 Calories 408

>>> SOUP AND SALAD <<<

SOUP OF THE DAY

Chef's Daily Creation ~ Your Server Will Present
Cup \$7.00 ~ Bowl \$8.25
Calories Varies 42 - 360 - V / L / +

CLASSIC FRENCH ONION SOUP

\$8.50 Calories 670

MOUNTAIN ROOM GREENS

Tomato, Red Onion, Cucumber, House Made
Champagne Dressing
\$8.50 Calories 210 - V / L / +

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 <<<

ROASTED HONEY MARINATED TRUE COD

Asparagus, Buttered Basmati Rice, Preserved Lemon
\$32.00 Calories 770 - +

GRILLED GARLIC & THYME RUBBED VEAL PAILLARD

Summer Vegetable, Whipped Potato, Tomato Jam
\$26.00 Calories 780 - L / +

ROASTED TANDOORI CAULIFLOWER

Fresh Chickpeas, Japanese Eggplant, Basmati Rice, Garlic Yogurt Sauce
\$20.75 Calories 891 - L / +

ROASTED MARY'S FREE RANGE CHICKEN

Olive Oil Roasted Summer Vegetable, Corn Polenta, Roasted Chicken Jus
\$22.00 Calories 640 - L / +

>>> MARKED AND MASTERED <<<

Served with Maitres d' Butter (410 Calories)

Add Blue Cheese or Tomato Jam (60 calories) \$2.00

FILET MIGNON

6 oz. Choice Cut

\$36.00

Calories 430

RIB EYE STEAK

12 oz. Choice Cut

\$36.75

Calories 660

STRIP STEAK

8 oz. Choice Cut

\$32.00

Calories 480

CEDAR PLANK SALMON

6 oz. Filet

\$28.25

Calories 360

Sides - Choose Two

Basmati Rice Cal. 110

Asparagus Gribiche Cal. 610

Baked Russet Potato Cal. 430

Classic Creamed Spinach Cal. 250

Whipped Potato Cal. 380

Thyme Roasted Woodland Mushrooms Cal. 290

Creamy Sweet Corn Polenta Cal. 110

Grilled Beefsteak Tomato Cal. 280



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.



YOSEMITE
NATIONAL PARK



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)

Additional nutritional information available upon request.

>>> MOUNTAIN ROOM COCKTAILS <<<

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

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

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

16oz DRAUGHT		12oz BOTTLE	
COORS LIGHT	5.25	O'DOULS NON ALCOHOLIC	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		

Full Alcohol List Available. Please inquire with your server