

MOUNTAIN ROOM

>>> STARTERS <<<

ARTICHOKE BRUSCHETTA

Roasted Artichokes, Marinated Tomatoes,
Basil, Lemon Zest w/ Reggiano Parmesan on a Demi Baguette
\$11.75 Calories 920 V

HOUSE SMOKED SALMON

Oven Dried California Tomatoes, Lemon Dressing,
Served w/ Garlic Focaccia
\$17.50 Calories 510 L

CALIFORNIA ARTISANAL CHARCUTERIE

Assorted Salami, Santa Barbara Olives,
Cornichons, & Sourdough Crisps
\$11.25 Calories 420 L

LOBSTER BEIGNETS

Fresh Lobster Fritters, Chipotle Aioli,
and Micro Greens
\$14.50 Calories 900

>>> SOUP AND SALAD <<<

SOUP OF THE DAY

Chef's Daily Creation
Cup \$7.00 Bowl \$7.75
Calories Vary 42 - 360

CLASSIC FRENCH ONION SOUP

Our Famous Mountain Room Recipe
\$8.25 Calories 670

MOUNTAIN ROOM GREENS

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

CLASSIC STEAKHOUSE WEDGE

Baby Iceberg, House Made Blue Cheese Dressing,
House Smoked Bacon
\$13.25 Calories 880 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 <<<

CAMPFIRE TROUT

Cast Iron Roasted w/ Thyme, Smoked Lemon,
Roasted Red Bliss Potatoes, & Baby Carrots
\$29.25 Calories 770 +

SEARED SALMON*

Sweet Corn Masa, Local Roasted Tomatoes,
Salsa Cruda, & Zucchini
\$27.00 Calories 1270 +

ROASTED FREE RANGE CHICKEN

Aztec Blend Rice, Fire Roasted Tomatillos,
Corn & Mushrooms w/ Chicken Jus
\$21.25 Calories 750 L / +

GRILLED PORTOBELLO MUSHROOM

Sweet Corn Masa, Fire Roasted Tomatillos,
Corn & Mushrooms,
Spicy Aioli, & Cotija Cheese
\$19.75 Calories 770 V

THE MOUNTAIN ROOM BURGER*

100% Angus Beef Patty, Lettuce, Tomato, Home
Made Fire Pickle, Cheddar Cheese, Balsamic Onion
Confit, & House Smoked Bacon, served with House
Made Potato Chips
\$17.25 Calories 1670

GRILLED PORK MOLE*

Aztec Blend Rice, California Roasted Tomatoes, &
Zucchini
\$26.00 Calories 880

>>> MARKED AND MASTERED <<<

FILET MIGNON*

6 oz. Choice Cut
w/ Smoked Tomato Coulis
\$38.95 Calories 590 +

RIB EYE STEAK*

12 oz. Choice Cut
w/Balsamic Onion Confit & Cabernet Reduction
\$39.00 Calories 1550

GRILLED NY STRIP STEAK*

10 oz. Choice Cut
w/ Wild Mushroom Demi Glace
\$33.00 Calories 1180

Sommelier's Suggestion – Franciscan Cabernet

Sommelier's Suggestion – Paso Creek Merlot

Sommelier's Suggestion – Federalist "Honest" Blend

Our Steaks are accompanied by Garlic Mashed Potatoes and Baby Carrots



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 <<<

<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, Spiced Syrup, 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, Triple Sec, 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 CORONA EXTRA 6
SIERRA NEVADA PALE ALE 6	BUDWEISER 4.50 HEINEKEN 6
TIOGA HALF DOME CALIFORNIA WHEAT 6	BLUE MOON 6 GUINNESS 6

>>> BEVERAGES <<<

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