

MOUNTAIN ROOM

>>> STARTERS <<<

ARTICHOKE BRUSCHETTA

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

HOUSE SMOKED SALMON

Oven Dried California Tomatoes, Spicy Lemon Aioli
Served w/ Garlic Focaccia
18.00 Calories 510 V

CALIFORNIA ARTISANAL CHARCUTERIE

Assorted Salami, Santa Barbara Olives,
Cornichons, and Sourdough Crisps
\$11.50 Calories 420 L

LOBSTER BEIGNETS

Fresh Lobster Fritters, Chipotle Aioli
and Micro Greens
16.00 Calories 900

>>> SOUP AND SALAD <<<

SOUP OF THE DAY

Chef's Daily Creation
Cup \$7.00 Bowl \$8.50
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
\$8.50 V / L / + Calories 210

CLASSIC CAESAR SALAD

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

CLASSIC STEAKHOUSE WEDGE

Baby Iceberg, House Made Blue Cheese Dressing &
Bacon
\$13.50 L / + Calories 880

>>> SIGNATURE ENTRÉES <<<

CAMPFIRE TROUT

Cast Iron Roasted w/ Thyme, Smoked Lemon,
Roasted Red Bliss Potatoes & Baby Carrots
\$30.50 + Calories 770

SEARED SALMON*

Sweet Corn Masa, Local Roasted Tomatoes,
Salsa Cruda & Zucchini
\$27.50 + Calories 1270

ROASTED FREE RANGE CHICKEN

Aztec Blend Rice, Fire Roasted Tomatillos, Corn &
Mushrooms w/ Chicken Jus
\$23.50 L / + Calories 750

GRILLED PORTOBELLO MUSHROOM

Sweet Corn Masa, Fire Roasted Tomatillos,
Corn & Mushrooms, Spicy Aioli & Cotija Cheese
\$21.00 V Calories 770

THE MOUNTAIN ROOM BURGER

100% Angus Beef Patty, Lettuce, Tomato, Barrel
Pickle, Cheddar Cheese, Balsamic Onion Confit &
Bacon, served with House Made Potato Chips
\$17.50 Calories 1670

GRILLED PORK MOLE*

Aztec Blend Rice, California Roasted Tomatoes &
Zucchini
\$26.50 Calories 880

>>> MARKED AND MASTERED <<<

FILET MIGNON*

6 oz. Choice Cut
w/ Smoked Tomato Coulis
\$39.00 + Calories 590
Sommelier's Suggestion—Franciscan Cabernet

RIB EYE STEAK*

12 oz. Choice Cut
w/ Balsamic Onion Confit & Cabernet Reduction
\$40.00 Calories 1550
Sommelier's Suggestion—Paso Creek Merlot

GRILLED NY STRIP STEAK*

10 oz. Choice Cut
w/ Wild Mushroom Demi Glace
\$37.00 Calories 1180
Sommelier's Suggestion—Ravenswood "Old Vine"

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 is caught or farmed in ways that support a healthy ocean, now and for future genera-



YOSEMITE
HOSPITALITY
A Subsidiary of Aramark



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% Locally 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 undercooked 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 4-26-18

Additional nutritional information available upon request.

>>> MOUNTAIN ROOM COCKTAILS <<<

MARMALADA MARGARITA Riazul Plata Tequila, Triple Sec, Lime Juice, Orange Marmalade	14.50	PEACH MULE Deep Eddy Peach Vodka, Combiar Peche de Vigne, Mint, Ginger Beer	12.75
STRAWBERRY DAIQUIRI Cruzan Rum, Triple Sec, Strawberries, Lime Juice	10.00	AMPERSAND COCKTAIL Tanqueray No. 10, Salignac, Grand Marnier, Sweet Vermouth, Orange Bitters	14.25
PINEAPPLE GINGER MOJITO Bacardi Rum, Kings Ginger Liqueur, Pineapple Syrup, Mint Leaves	9.25	AMERICAN ROYAL Campari, Sweet Vermouth, Sparkling Wine, Fever Tree Club Soda	9.00
NEGRONI Beefeater Gin, Sweet Vermouth, Campari	9.25	HONEY BADGER Bombay Sapphire Gin, Lemon Juice, Honey Syrup	10.75
GLACIER MARTINI Gin, or Vodka, Blue Curacao, Peach Schnapps, Fresh Lemon	10.50	LEISURELY RUSH Absolut Vodka, Lemon Juice, Strawberry, Rhubarb Bitters, Sparkling Wine	10.00
MOUNTAIN ROOM MANHATTAN Knob Creek Bourbon, Sweet Vermouth, Bitters & Luxardo Cherry	14.00	FRED COLLINS FIZZ Bulleit Rye Bourbon, Triple Sec, Lemonade, Fever Tree Club Soda	11.75
CAMPFIRE OLD FASHIONED Woodford Reserve, Simple Syrup, Cardamom Bitters, Black Walnut Bitters, Luxardo Cherry, Lemon & Orange Peel	14.75	CONTINENTAL DRIFT Patron Silver Tequila, Pallini Limoncello, Lime Juice, Aperol Float	14.75

>>> WINE LIST <<<

WHITE WINE	glass/bottle	RED WINE	glass/bottle
M. CHAPOUTIER BELLERUCHE, ROSE Rhone Valley, France	8.50 / 33	7 MOONS, BLEND California	8.50 / 34
ROBERT MONDAVI, FUMÉ BLANC Napa Valley, California	32	BOGLE, PETITE SYRAH California	27
ESTANCIA, PINOT GRIGIO California	6.75 / 27	ESTANCIA, PINOT NOIR California	25
CHATEAU STE. MICHELLE, RIESLING Columbia Valley, Washington	6.75 / 27	MEIOMI, PINOT NOIR California	11 / 42
BENZIGER, SAUVIGNON BLANC North Coast, California	6.75 / 27	WILD HORSE, PINOT NOIR Central Coast, California	12 / 46
CLOS DU BOIS, SAUVIGNON BLANC North Coast, California	29	RAVENSWOOD, "OLD-VINE" ZINFANDEL Lodi, California	7.50 / 29
JOSH CELLARS, CHARDONNAY California	7.25 / 29	GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE" Sonoma Valley, California	40
FLOR DE CAMPO, CHARDONNAY California	9.50 / 38	FRANCISCAN, CABERNET SAUVIGNON Napa Valley, California	12 / 46
CONCANNON, CHARDONNAY Monterey County, California	12 / 46	ROBERT MONDAVI, CABERNET SAUVIGNON Napa Valley, California	58
SPARKLING WINE	glass/bottle	STAG'S LEAP ARTEMIS, CABERNET SAUVIGNON Napa Valley, California	84
RINONDO, PROSECCO SPAGO NERO Veneto, Italy	8.50 / 33	JOSH CELLARS "CRAFTSMAN COLLECTION" CABERNET SAUVIGNON, California	8 / 32
GLORIA FERRER, BLANC DE NOIRS Sonoma County, California	12 / 46	PASO CREEK, MERLOT Paso Robles, California	9.50 / 37
CHANDON, BRUT CLASSIC Napa Valley, California	48		

>>> DRAUGHT & BOTTLED BEER <<<

16OZ DRAUGHT				12 OZ BOTTLE			
BUDWEISER	6.25	STELLA ARTOIS	7.00	O'DOULS NON-ALCOHOLIC	5.25	CORONA EXTRA	5.75
SIERRA NEVADA PALE ALE	7.00	MAMMOTH DOUBLE NUT BROWN	7.00	COORS LIGHT	5.25	HEINEKEN	6.00
TIOGA SEQUOIA HALF DOME	7.00	DUST BOWL HOPS OF WRATH IPA	7.00	BLUE MOON	6.00	GUINNESS	6.00

>>> NON-ALCOHOLIC <<<

STARBUCKS COFFEE	3.25	ACQUA PANNA 750mL	6.00
TAZO TEA—ICED or HOT	3.25	SAN PELLEGRINO 750mL	6.00
SODA	3.00	MARTINELLI'S SPARKLING CIDER 750mL	11.00
JUICE & MILK	3.25		

Full Alcohol List Available, Please Ask Your Server