



ESTABLISHED 1927

The Dining Room has been described as one of the most beautiful in any national park. The massive stone pillars and peeled sugar pine columns (with steel I-beam cores) alternate with the immense 24 foot windows giving the room its grand look and feel. You may be asking yourself, just how big is the Dining Room? Its dimensions come in at an impressive 130 feet long, 51 feet wide, and 34 feet high.

EGGS and SUCH

EGGS BENEDICT*

*Spinach, Canadian Bacon, Tomato, Hollandaise Sauce,
Potatoes or Fruit*

19

ROYAL ARCHES BREAKFAST*

*Two Eggs Cooked Your Way, Potatoes or Fruit,
Choice of Breakfast Meat and Toast*

17.50

TWO EGGS COOKED YOUR WAY*

Potatoes or Fruit and Toast

12.50

THREE EGG OMELET

Vegetarian or Ham and Cheese, Potatoes or Fruit

18.75

BREAKFAST MEAT

Ham, Bacon, or Traditional Sausage

6

DAILY BREAKFAST BUFFET

A Selection of Fresh Fruit, Cold Cereals, Oatmeal, Majestic Signature Bakeries, Eggs Benedict, Scrambled Eggs, Country Potatoes, Bacon, Sausage, Waffles and Buttermilk Pancakes. Includes Juice and Coffee

ADULTS – 29

CHILDREN – 14.50

CHILDREN 4 AND UNDER EAT FREE

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG)
+ = Made or may be made without gluten ingredients (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.)

YOSEMITE HOSPITALITY’S ENVIROMENTAL MANAGEMENT SYSTEM IS COMMITTED TO REDUCING WATER. WATER IS SERVED UPON REQUEST.

18% Gratuity will be added to parties of 6 or more Wine corkage \$20.25 per 750ml Split plate fee \$5.25 per entrée

*Items denoted with an asterisk may contain raw or undercooked animal-derived foods.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

(FDA Consumer Advisories 3-603.11).

Additional Nutritional information available upon request.



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Even though the Dining Room is massive in scale holding about 300 guests, the original plans called for the room to hold 1000 diners. Architect Gilbert Stanley Underwood was instructed to scale the space down to its current size. Ironically, the kitchen had already begun construction and wasn't able to be scaled back in proportion to the Dining Room making the kitchen roughly 50 square feet larger than the Dining Room.

GRIDDLE and SPECIALTIES

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Juice, Seasonal Fruit Medley, Coffee, Tea or Hot Chocolate

15.50

PANCAKES

Traditional or Blueberry, Maple Syrup

15

CINNAMON APPLE FLAPJACK

Raspberry Purée

16.50

RAISIN BRIOCHE FRENCH TOAST

Maple Syrup

15

SIDES

House-Made Corned Beef Hash	6.25	Bagel and Cream Cheese	5.25
Vegetable Hash	6.25	Muffin (<i>Bran or Blueberry</i>)	5.25
Breakfast Meat	6	Toast	4
Breakfast Potatoes	5.25	Berries	11.50
One Egg	5.25	Seasonal Fruit Medley	11.50
Two Eggs	6.25	Grapefruit (Half)	5.50
Cold Cereal	7.50	Steel Cut Oatmeal	8.25

BEVERAGES

Mimosa	13.50	Milk	4.25
Bloody Mary	14.00	<i>Whole, 2%, Nonfat</i>	
Espresso	4.75	Juice	5.25
Freshly Brewed Coffee	4.25	<i>Orange, Grapefruit, Apple, Pineapple, Cranberry, Tomato, V8®</i>	
Cappuccino, Latte or Mocha	5.25	Fountain Drink	2.75
Assorted Hot Teas	5	<i>Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Mug Root Beer, Mountain Dew</i>	
Fresh Brewed Iced Tea	4.25		
Hot Chocolate	5.25		

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