



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.

STARTERS

CRISPY CALAMARI

Tomato Horseradish Sauce

\$15.50

WARM CRAB FLORENTINE DIP (GF)

Cream Cheese, Spinach, Artichoke, Crostini

\$18.75

MAJESTIC FLATBREAD

Havarti Cheese, Pesto, Mushrooms

\$11.50

TRUFFLE DEVEILED EGGS (GF)

Parsley Oil, Arugula, Crispy Prosciutto

\$11.50

SOUPS and SALADS

VEGETARIAN ONION SOUP

GRATINÉE(+)

Three Cheeses, Sourdough Croutons

\$11.50

MAJESTIC CAESAR(+)

Sourdough Croutons, Parmesan, Bacon Crumbles, Egg and Classic Caesar Dressing

\$14.50

Add Grilled Chicken Breast \$4.50

Add Balsamic Grilled Portobello \$7.25

TODAY'S SOUP

Your Server Will Present

Cup \$7.25 Bowl \$10

SOUTHWESTERN GRILLED CHICKEN(+)

Field Greens, Roasted Corn, Black Beans, Avocado, Tomato, Olives, Cilantro-Lime Vinaigrette

\$21

MAJESTIC GREEN SALAD(+)

Cucumber, Tomato, Carrot, Peppercorn Ranch

\$14.50

Add Grilled Chicken Breast \$4.50

Add Balsamic Grilled Portobello \$7.25

OREGON PINK BAY SHRIMP COBB(+)

Organic Greens, Bacon, Blue Cheese, Olives, Egg, Tomato, Avocado, Louie Dressing

\$21.75

BEVERAGES

Coffee

\$4.25

Featuring Peet's

Espresso

\$4.50

Cappuccino, Latte

\$5.25

Mocha

\$5.25

Brewed Black Iced Tea

\$4.25

Hot Tea

\$5

Featuring Mighty Leaf

Hot Cocoa

\$5.25

Italian Soda

\$5.25

Vanilla, Chocolate, Orange, Cherry, Sugar-free Strawberry, Hazelnut

Milk

\$4.25

Whole, 2%, Nonfat, Almond and Soy

Juice

\$5.25

Orange, Grapefruit, Pineapple, Apple, V8, Cranberry, Tomato

Fountain Drink

\$2.75

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Mug Root Beer, Mtn. Dew

French Soda

\$5.75

Any Italian soda with Half & Half added



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ENTREES

Add a Petite Green Salad or Caesar Salad ~ \$7.50

THE MAJESTIC BURGER*

1/2 lb. Hand Pressed Patty, Home-made Poppy Seed Bun, Fries

\$18

*Add Cheese, Bacon or Guacamole \$1.50 Each
Choice of Cheddar, Swiss, Jack or Blue Cheese*

VEGETARIAN BURGER

Garden Burger Patty, Portobello on Home-made Poppy Seed Bun, Fries

\$20

Add Cheese, Bacon or Guacamole \$1.50 Each

CHILLED DIESTEL RANCH TURKEY CLUB HOAGIE (+)

Bacon, Mayonnaise, Lettuce, Tomato, Potato Salad

\$19.50

CHILLED VEGETABLE ANTIPASTI WRAP

Flour Tortilla, Mozzarella, Marinated Vegetables, Hummus, Potato Salad

\$15.50

SPICY PULLED BBQ PORK (+)

Home-made Poppy Seed Bun, Tapatio® BBQ Sauce, Cole Slaw, Crispy Onions, Potato Salad

\$20

PASTRAMI REUBEN

Rye Bread, Sauerkraut, Russian Dressing, Fries

\$20

GRILLED CHICKEN BREAST SANDWICH(+)

Home-made Poppy Seed Bun, Mango Chutney, Lettuce, Tomato, Potato Salad

\$22.50

MAJESTIC CHEESESTEAK

Shaved Prime Rib, Grilled Peppers and Onions, Sliced Provolone, Fries

\$21.50

FETTUCCHINE PESTO ALFREDO (+)

Broccoli, Tomato, Scallion, Spinach, Garlic, Parmesan

\$21.50

Add Mary's™ Free Range Chicken \$4.50

SAUTÉED RAINBOW TROUT ALMONDINE (+)

Rice Pilaf, Seasonal Vegetables, Sherry Brown Butter

\$23

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.