

## WINE LIST

	Gls / Btl
<b>Riondo</b> , Prosecco	9 / 40
<b>M. Chapoutier</b> , “Belleruche Rose”	8 / 36
<b>Benziger Family</b> , Sauvignon Blanc	7 / 32
<b>Flor de Campo</b> , Chardonnay	8 / 36
<b>Concannon</b> , Chardonnay	6 / 27
<b>7 Moons</b> , Red Blend	8 / 36
<b>Josh</b> , Cabernet Sauvignon	9 / 40
<b>Chateau St. Jean</b> , Cabernet Sauvignon	7 / 32
<b>Meomi</b> , Pinot Noir	9 / 40

Corkage Fee 13 / 750 ml

## BEER LIST

We proudly present  
Mammoth Brewing Company’s  
fine handcrafted, locally produced,  
freshly delivered, regionally inspired beers.

**Tuolumne Meadows IPA**  
**Yosemite Pale Ale**  
**Double Nut Brown**  
**Sierra Nevada Pale Ale**  
5.50

**O’Doul’s Non-Alcoholic**  
5.25

**Budweiser or Miller Lite**  
5.00

## BEVERAGES

<b>Pepsi Sodas</b> 0-220 cal	2.00
<b>Peet’s Coffee</b> , regular or decaf, 12 oz, 5 cal	2.25
<b>Hot Tea</b> 5 cal	2.25
<b>Milk</b> , 2% or soy, 130-170 cal	2.00
<b>Hot Chocolate</b> , whipped cream, 125 cal	2.50
<b>Juice</b> , orange, apple, cranberry, tomato 140 cal	2.75
<b>Iced Tea</b> 5 cal	2.25

## WELCOME TO DINNER TUOLUMNE MEADOWS LODGE

Dinner served 545 pm to 8 pm

Reservations strongly recommended.  
Please visit the front desk for reservations.

### Mains

**All Entrees Include Salad & Roll with Butter**  
a la carte salad 260 cal – 7.00

**Pan Roasted Mountain Trout\* 740 cal**  
Lemon Caper Butter, Rice Pilaf,  
Seasonal Roasted Vegetable, Toasted Almonds  
**20.00**

**Shrimp Fra Diavolo Linguine\* 678 cal**  
Chile Infused Tomato Sauce, Shrimp, Sherry, Fresh Herbs, Linguine  
**28.50**

**Citrus-Honey Glazed Chicken 487 cal**  
Pan Roasted Organic Chicken, Citrus-Honey Glaze,  
Rice Pilaf, Seasonal Roasted Vegetable  
**23.50**

**Tuolumne Garden Curry 582 cal**  
Roasted Red Potatoes, Cauliflower, Tofu, Seasonal Roasted Vegetable,  
Cilantro, Green Coconut Curry Sauce  
**19.50**

**Grilled Flat Iron Steak\* 785 cal**  
Beef Demi Glace, Garlic Roasted Red Potatoes,  
Seasonal Roasted Vegetable  
**27.50**

\*Denotes items that either are or may be made using gluten-free ingredients; best practices are used to minimize cross-contamination, yet we are not a certified gluten-free facility. Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if their foods are consumed raw or under cooked.(FDA Consumer Advisories 3.603.11)

**18% Gratuity will be added to parties of 6 or more – Split Plate Fee 7.75**

## SOUP OF THE DAY

**Cup** \$6.25      **Bowl** \$8.00  
calorie count varies 42 - 360

## FROM THE GRILL

All sandwiches include choice of Chips,  
Salad or Seasonal Fruit

**Beyond Burger 423-539 cal**  
Vegan Patty, Tomato, Lettuce, Onion, Pickle, Bun  
**13.50**

**Meadow Cheese Burger 772-989 cal**  
6oz Beef Patty, Bacon, Onions, Lettuce, Tomato,  
Pickle, Bun, Cheddar cheese  
**16.50**

**Junior Meadow Cheese Burger 536-755 cal**  
4oz Beef Patty, Lettuce, Tomato,  
Pickle, Bun, Cheddar cheese  
**10.50**

### FOR TOMORROW’S ADVENTURE... BOX LUNCH 10.00

Choice of turkey or peanut butter & jelly on  
whole wheat bread or vegetarian with hummus, lettuce,  
avocado on a whole wheat wrap.  
Includes fresh fruit, cookie, water.  
Place your order tonight by 8 pm at the Front Desk

## DESSERT

**Traditional Bread Pudding 340 cal**  
Chocolate Sauce  
**8.00**

**Warm Apple Pie 330 cal**  
Caramel Sauce  
**7.00**  
Add Vanilla Bean Ice Cream 65 cal 1.00

**New York Cheese Cake 440 cal**  
Berry Compote  
**9.25**

**Scooped Ice Cream 130 cal**  
Vanilla Bean  
**6.25**