High Sierra Camp Menu
Set Menu Served Family Style

**Hot Drinks**
*Available at 7:00 a.m.*
Coffee, Tea, Hot Chocolate

**Breakfast**
*Served at 7:30 a.m.*
Oatmeal
Brown Sugar, Golden Raisins & Almonds
Cold Cereal
Fresh California Fruit
Apple Wood Smoked Bacon or Country Sausage
High Mountain Pancakes or French Toast
Eggs – Chef’s Choice

**Pack Lunch**
*Ordered the night before*
An Apple or Orange, Trail Mix, Cookies, & a Powdered Beverage Mix
plus
Choice of Sandwich

**Smoked Turkey**
Sliced Turkey Breast, 7 Grain Bread
Cheese, Lettuce, Tomato

**Vegetarian**
Seasonal Vegetables, Mixed Greens, Cheese
Hummus

**Peanut Butter & Jelly**
7 Grain Bread
**Hot Drinks**
*Available at 6:00 p.m.*

Coffee, Tea, Hot Chocolate

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**Weekly Dinner**
*Served at 6:30 p.m.*

**Starts with:**
- Fresh Baked Bread
- Mixed Greens Salad
- Soup of the Day

**Entree of the Night:**
- **Monday**
  - Chicken Breast (8oz)
- **Tuesday**
  - Spaghetti (6oz) & Meatballs (4oz)
- **Wednesday**
  - Wild Alaskan Salmon (8oz)
- **Thursday**
  - Pork Roast (8oz)
- **Friday**
  - Chicken Breast (8oz)
- **Saturday**
  - Flat Iron Steak (8oz)
- **Sunday**
  - Turkey (8oz)

The entree is accompanied by:
- **California Vegetables & Potatoes or Rice**

Finish your meal with a homemade dessert
Examples: Summer Fruit Cobbler, Chocolate Cake, Cookies

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Vegetarian and vegan options are available for registered guests and are chef’s choice. Special dietary needs can be accommodated as requested with pre-arrangement at least **two weeks** in advance through reservations.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Nutritional Information Available Upon Request