



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 Cal. 570

Warm Crab Florentine Dip (GF)

Cream Cheese, Spinach, Artichoke, Crostini

18.75 Cal. 570

Majestic Flatbread

Havarti Cheese, Pesto, Mushrooms

11.50 Cal. 520

Truffle Deviled Eggs (GF)

Parsley Oil, Arugula, Crispy Prosciutto

11.50 Cal. 590

Soups & Salads

French Onion Soup (V, +)

Caramelized Onion Broth,
Sour Dough Crouton, Gruyere Cheese

11.50 Cal. 940

Majestic Caesar(L, +)

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

14.50 Cal. 750

Add Grilled Chicken Breast **6.25** Cal. 940

Add Balsamic Grilled Portobello **7.25** Cal. 820

Soup Inspiration

Made Daily by the Chef Using
Seasonal Ingredients

7.25 Cup 10.00 Bowl Cal. *Varies*

Southwestern Grilled Chicken(+)

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

21.00 Cal. 520

Majestic Green Salad(+)

Cucumber, Tomato, Carrot, Peppercorn Ranch

14.50 Cal. 280

Add Grilled Chicken Breast **6.25** Cal. 470

Add Balsamic Grilled Portobello **7.25** Cal. 350

Oregon Pink Bay Shrimp Cobb (+)

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

21.75 Cal. 880

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

5.00

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, 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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Entrées

Add a Petite Green Salad or Caesar Salad **7.50**

The Majestic Burger*

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

18.00 Cal. 920

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

Vegetarian Burger (V)

Garden Burger Patty, Portobello, House-made Poppy Seed Bun, Fries

20.00 Cal. 900

Add Cheese, Bacon, or Guacamole **\$1.50** Each

Chilled Diestel Ranch Turkey Club Hoagie (+)

Bacon, Mayonnaise, Lettuce, Tomato, Potato Salad

19.50 Cal. 930

Chilled Vegetable Antipasti Wrap (V)

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

15.50 Cal. 570

Spicy BBQ Pulled Pork (+)

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

20.00 Cal. 1390

Pastrami Reuben

Sauerkraut, Russian Dressing, Rye Bread, Fries

20.00 Cal. 710

Grilled Chicken Breast Sandwich (+)

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

22.50 Cal. 670

Majestic Cheesesteak

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

21.50 Cal. 900

Fettuccine Pesto Alfredo (+)

Broccoli, Tomato, Scallion, Spinach, Garlic, Parmesan

21.50 Cal. 720

Add Mary's™ Free Range Chicken **6.25** Cal. 830

Sautéed Rainbow Trout Almondine (+)

Rice Pilaf, Seasonal Vegetables, Sherry Brown Butter

23.00 Cal. 990

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