

# MOUNTAIN ROOM

## >>> SIGNATURE ENTRÉES <<<

<b>GRILLED PORTOBELLO MUSHROOM</b>	V, L	Cal 600	\$22.50
Ancient Grains, Roasted Tomatoes, Chimichurri, Spicy Aioli, Cotija Cheese			
<b>CAMPFIRE TROUT</b>	+	Cal 770	\$32.50
Roasted Creamer Potatoes, Asparagus, Smoked Lemon			
<b>PAN ROASTED SKIN ON SALMON*</b>	+	Cal 1170	\$33.50
Roasted Potatoes, Asparagus, Chimichurri			
<b>CHICKEN MOLE</b>	L	Cal 1090	\$24.50
Mary's Free Range Chicken Breast, Ancient Grains, Grilled Corn, Mole Sauce, Cotija Cheese			
<b>WAGYU BURGER*</b>	L	Cal 1510	\$28.75
1/2lb Burger, Brie Cheese, Heirloom Tomatoes, Baby Arugula, French Onion Aioli, Terra Chips			
<b>FILET OSCAR*</b>	L	Cal 1200	\$49.00
6oz Filet, Crab Cake, Asparagus, Béarnaise Sauce, Delmonico Potato			

## >>> STEAKS AND CHOPS <<<

SERVED WITH GRILLED BABY BELL PEPPERS, DELMONICO POTATO, AND ROASTED GARLIC PUREE

<b>"COWBOY" STEAK*</b> Cal 2170 L	<b>FILET MIGNON*</b> Cal 1030 L
18oz Bone in Ribeye, Tobacco Onions, House Made Steak Sauce	6oz Cut, Asparagus, Red Wine Demi-Glace
\$50.00	\$37.00
<b>PRIME NEW YORK STEAK*</b> Cal 1870 L	<b>KUROBUTA PORK CHOP*</b> Cal 1620 L
16oz Prime Center Cut, Chive-Truffle Butter, Red Wine Sauce	Grilled 14oz Bone in Chop, Poblano Bacon Jam
\$52.00	\$33.00

## >>> SIDES <<<

<b>GRILLED MINI PEPPERS</b> Cal 130	<b>ASPARAGUS</b> Cal 140	<b>ROASTED CREAMER POTATOES</b> Cal 590
<b>ANCIENT GRAINS</b> Cal 150	<b>DELMONICO POTATOES</b> Cal 440	<b>GRILLED CORN</b> Cal 540
\$4.00	\$5.00	\$6.00



**YOSEMITE  
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The Monterey Bay Aquarium's Seafood Watch® program helps consumers and businesses choose seafood that is caught or farmed in ways that support a healthy ocean, now and for future generations.

Did you know that the famous Yosemite photographer Ansel Adams lived out the remainder of his days in Monterey, CA? Visit the Ansel Adams Gallery in Yosemite Village to see his amazing work.

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## >>> STARTERS <<<

<b>TOMATO OLIVE BRUSCHETTA</b>	<i>V, L</i>	Cal 610	\$12.50
Heirloom Tomatoes, Kalamata Olives, Garlic, Olive Oil, Fresh Basil			
<b>STEAKHOUSE SHRIMP COCKTAIL</b>		Cal 510	\$17.00
Gulf Shrimp, Cocktail Sauce, Smoked Sea Salt			
<b>LOBSTER MACARONI AND CHEESE FRITTERS</b>		Cal 690	\$15.75
Cheese & Lobster Filling, Shaved Parmesan, Balsamic Reduction, Truffle Oil			
<b>GRILLED ARTICHOKE</b>	<i>L, +</i>	Cal 540	\$12.50
Meyer Lemon Aioli			

## >>> SOUPS & SALADS <<<

<b>CLASSIC FRENCH ONION SOUP</b>	<i>L</i>	Cal 710	\$9.00
Sherry, Sweet Onions, Gratin with Swiss Cheese, Crouton			
<b>TOMATO BISQUE</b>	<i>V, L, +</i>	Cal 300	Cup \$7.75
Creamy Tomato Soup with Basil			
		Cal 450	Bowl \$8.25
<b>MOUNTAIN ROOM GREENS</b>	<i>V, L, +</i>	Cal 30	\$8.50
Baby Greens, Heirloom Tomatoes, Cucumber, Carrot, White Balsamic Vinaigrette			
<b>WEDGE SALAD</b>	<i>L, +</i>	Cal 230	\$13.25
Baby Iceberg, Heirloom Tomatoes, Hard Boiled Egg, Smoked Bacon, Blue Cheese Dressing			
<b>STEAKHOUSE CAESAR</b>	<i>L</i>	Cal 390	Small \$8.50
Hearts of Romaine, Parmesan, Crostini, White Anchovy			
		Cal 660	Entrée \$12.50



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Our restaurants serve water on request

18% Gratuity will be added to parties of 7 or more

Wine Corkage \$15 per 750 mL ~ Split plate fee \$4.50 per entrée

V-Vegetarian Preparation; Vegan option may be available L-Item contains 80% Locally Sourced or Sustainable Ingredients

+ -Made or may have been made without gluten ingredients. Even 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.

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

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

especially if you have certain medical conditions.