



**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.

## **Eggs & Such**

### **Eggs Benedict\***

Spinach, Canadian Bacon, Tomato, Hollandaise Sauce,  
Potatoes or Fruit

**19.00** Cal 1000

### **Royal Arches Breakfast\***

Two Eggs Cooked Your Way, Potatoes or Fruit,  
Choice of Breakfast Meat and Toast

**17.50** Cal 660

### **Two Eggs Cooked Your Way\***

Potatoes or Fruit and Toast

**12.50** Cal 800

### **Three Egg Omelet**

Vegetarian or Ham and Cheese, Potatoes or Fruit

**18.75** Cal 1230

### **Breakfast Meat**

Ham, Bacon, or Traditional Sausage

**6.00** Cal 240

## **Daily Breakfast Buffet**

A Selection of Fresh Fruit, Cold Cereals, Oatmeal, Majestic Signature Bakeries, Eggs Benedict, Scrambled Eggs, Country Potatoes, Bacon, Sausage, Waffles and Buttermilk Pancakes. Includes Juice and Coffee

**Adults 29.00**

**Children 14.50**

Children under 4 eat free

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.



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Even though the Dining Room is massive in scale holding about 300 guests, the original plans called for the room to hold 1000 diners. Architect Gilbert Stanley Underwood was instructed to scale the space down to its current size. Ironically, the kitchen had already begun construction and wasn't able to be scaled back in proportion to the Dining Room making the kitchen roughly 50 square feet larger than the Dining Room.

## Griddle & Specialties

### Continental Breakfast

Assorted Breakfast Pastries, Juice, Seasonal Fruit Medley, Coffee, Tea or Hot Chocolate  
**15.50** Cal 460

### Pancakes (V)

Traditional or Blueberry, Maple Syrup  
**15.00** Cal 810

### Cinnamon Apple Flapjack (V)

Raspberry Purée  
**16.50** Cal 4380

### Raisin Brioche French Toast (V)

Maple Syrup  
**15.00** Cal 2510

## Sides

<b>House-Made Corned Beef Hash</b>	6.25	Cal 180	<b>Bagel &amp; Cream Cheese</b>	5.25	Cal 430
<b>Vegetable Hash</b>	6.25	Cal 220	<b>Muffin</b>	5.25	Cal 300
<b>Breakfast Meat</b>	6.00	Cal 190	<b>Toast</b>	4.00	Cal 380
<b>Breakfast Potatoes</b>	5.25	Cal 380	<b>Berries</b>	11.50	Cal 50
<b>One Egg</b>	5.25	Cal 77	<b>Seasonal Fruit Medley</b>	11.50	Cal 30
<b>Two Eggs</b>	6.25	Cal 154	<b>Grapefruit (Half)</b>	5.50	Cal 110
<b>Cold Cereal</b>	7.50	Cal 280	<b>Steel Cut Oatmeal</b>	8.25	Cal 800

## Beverages

<b>Mimosa</b>	13.50	<b>Milk</b>	4.25
<b>Bloody Mary</b>	14.00	Whole, 2%, Nonfat	
<b>Espresso</b>	4.75	<b>Juice</b>	5.25
<b>Freshly Brewed Coffee</b>	4.25	Orange, Grapefruit, Apple, Pineapple, Cranberry, Tomato, V8®	
<b>Cappuccino, Latte or Mocha</b>	5.25	<b>Fountain Drink</b>	2.75
<b>Assorted Hot Teas</b>	5.00	Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Mug Root Beer, Mountain Dew	
<b>Fresh Brewed Iced Tea</b>	4.25		
<b>Hot Chocolate</b>	5.25		

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