



## Salads

### Ahwahnee House Salad *(L,V,H,+)*

Scarborough Farms Lettuces, Dried Cranberries  
Cucumber, Sweet Onions, Valoresso Cheese  
Raspberry Vinaigrette

**14.50** Cal. 330

### Caesar Salad *(L)*

Young Hearts of Romaine, Shaved Parmesan  
Bacon Crumbles, Hard Boiled Egg  
Classic Caesar Dressing, Anchovies

**14.50** Cal. 750

### Mixed Chicories *(L,VG,H,+)*

Shaved Fennel, Orange, Valbresso Feta  
Candied Walnuts, Pomegranate Vinaigrette

**15.50** Cal. 290

### 3 Beet Salad *(L,V,H)*

Red, Striped, & Golden Beets  
Scarborough Greens, Burrata Cheese, Basil  
Heirloom Tomatoes, Balsamic Red Reduction

**15.50** Cal. 750

## Soups

### French Onion Soup *(V,+)*

Caramelized Onion Broth  
Sour Dough Crouton, Gruyere Cheese

**11.00** Cal. 940

### Soup Inspiration

Made Daily by the Chef Using  
Seasonal Ingredients

**7.25 Cup 10.00 Bowl** Cal. Varies

## Appetizers

### Crispy Dungeness Crab Cake *(S)*

Pickled Root Vegetables  
Honey Chipotle Vinaigrette

**20.50** Cal. 790

### Duck Confit Lumpia *(L)*

Mary's™ Free Range Duck  
Thai Sweet Chili Vinaigrette

**19.50** Cal. 900

### Roasted Cauliflower *(L,+)*

Yellow Curry Coconut Cream  
Cantonese Hazelnuts, Basil, Lime

**16.50** Cal. 370

### Pan Seared Sea Scallops *(L,S)*

Maple-Corn Fritter, Parsnip Puree  
House Bourbon Cured Bacon, Brown Butter

**19.50** Cal. 930

**Coffee** 4.00

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

**Milk** 4.00

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



## Entrées

### **Falafel Cake** (O,L,V,VG,H,+)

Coconut Cream Tzatziki, Roasted Red Bell Pepper Hummus  
Marcona Almond-Mint Pesto, Grilled Flat Bread

**30.00** Cal. 450

### **Willie Bird Smoked Duck Breast Carbonara** (V,H)

Sugar Snap Beans, Heirloom Tomatoes, Soft Poached Egg, Garganelli Pasta  
Duck Cracklings, White Wine Cream, Grana Padano Cheese

**36.00** Cal. 1240

### **Pan Roasted Mary's Free Range Chicken** (H,L,O,+)

Sweet Potato Puree, Asparagus, Natural Reduction, Roasted Garlic, Charred Lemon

**33.00** Cal. 560

### **Poached Filet of Salmon** (H,S,+)

Poached in Extra Virgin Olive Oil  
White Polenta, Escarole, Beurre Rouge, Micro Greens

**35.00** Cal. 510

### **Pan Seared Ono** (H,S,+)

Ratatouille Couscous, Rainbow Chard, Pancetta, Basil Tapenade, Chive Oil

**43.50** Cal. 510

### **Pretzel-Parmesan Pork Chop Milanese** (S,H,+)

Cherries, Cucumber, Heirloom Tomatoes, Wild Baby Arugula  
Lemon, Cherry Vinaigrette

**38.00** Cal. 450

### **Braised Californian Lamb Osso Buco**

Fiscalini Cheddar Polenta, Grilled Asparagus  
Marcona Almond-Orange Gremolata, Golden Raisin Natural Lamb Jus

**42.50** Cal. 1000

### **Brandt Ranch Prime Rib** (+, \*)

12 oz. Slow Roasted Brandt Ranch™ Prime Rib, Fiscalini Mash Potatoes  
Carrots & Balsamic Glazed Brussels Sprouts, Yorkshire Pudding, Au Jus

**48.50** Cal. 1670

### **Grilled Porter-House Steak** (L,+,\* )

Grilled 22 Oz. Porter-house Steak, Jumbo Guinness Battered Onion Rings  
Shaft Bleu Mash Potatoes, Forest Mushroom Glacé

**58.50** Cal. 1270

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 Environmental Managements System is committed to reducing water. Therefore, water is served upon request.**

18% Gratuity will be added to parties of 6 or more Wine corkage \$19.50 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.