



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. 347

### Butter Bean Hummus Dip

Cumin, Tahini, Lemon, Papadum

House Made Bread

**12.50** Cal. 518

### Ahwahnee Flatbread (L,S)

Alfredo, Mushrooms, Tomato Pork Belly Jam

Caramelized Onions, Arugula

**12.50** Cal. 833

### Smoke Salmon Rillettes

Capers, Dill, Onion, Mustard, Arugula, Baguette

**14.50** Cal. 692

## Soups & Salads

### French Onion Soup (V,+)

Caramelized Onion Broth,

Sourdough Crouton, Gruyere Cheese

**11.50** Cal. 887

### Autumn Chopped Chicken Salad (+)

Chicken Breast, Kale, Mixed Greens, Roasted Winter Vegetables, Legumes, Fiscalini White Cheddar, Bacon Lardons, Gaylord Garlic Mustard Vinaigrette, Crostini

**21.00** Cal. 840

### Soup Inspiration

Made Daily by the Chef Using Seasonal Ingredients

**7.25 Cup 10.00 Bowl** Cal. Varies

### Dungeness Crab Louie Wedge (L,S,+)

Organic Ice Berg, Bacon, Shaft Blue Cheese, Egg Tomato, Avocado, Louie Dressing

**21.75** Cal. 616

### Ahwahnee Green Salad (+)

Cucumber, Tomato, Carrot, Peppercorn Ranch

**14.50** Cal. 250

Add Grilled Chicken Breast **6.25** Cal. 420

Add Balsamic Grilled Portobello **7.25** Cal. 290

### Ahwahnee Caesar (L,+)

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

**14.50** Cal. 940

Add Grilled Chicken Breast **6.25** Cal. 1110

Add Balsamic Grilled Portobello **7.25** Cal. 980

## Beverages

<b>Peet's Coffee</b>	<b>4.00</b>
<b>Espresso</b>	<b>4.50</b>
<b>Cappuccino or Latte</b>	<b>5.25</b>
<b>Mocha</b>	<b>5.25</b>
<b>Brewed Black Iced Tea</b>	<b>4.25</b>
<b>Hot Tea</b> (Mighty Leaf)	<b>5.00</b>
<b>Hot Cocoa</b>	<b>5.25</b>
<b>Italian Soda</b>	<b>5.25</b>
Vanilla, Chocolate, Orange, Cherry, Sugar-free Strawberry, Hazelnut	

<b>Milk</b>	<b>4.00</b>
Whole, 2%, Nonfat, Almond, Soy	
<b>Juice</b>	<b>5.25</b>
Orange, Grapefruit, Pineapple, Apple, V8, Cranberry, Tomato	
<b>Fountain Drink</b>	<b>2.75</b>
Pepsi, Diet Pepsi, Sierra Mist, Lemonade Mug Root Beer, Mtn. Dew	
<b>French Soda</b>	<b>5.75</b>
Any Italian Soda with Half & Half Added	



## Entrées

### **The Ahwahnee Burger (L,\*)**

1/2 lb. Hand Pressed Patty, House Made Potato Bun, Skin on Fries  
Lettuce, Tomato, Onion and Pickle

**18.50** Cal. 1010 - 1745

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

### **Vegetarian Burger (V)**

Garden Burger Patty, Portobello, Brioche Bun, Skin on Fries  
Lettuce, Tomato, Onion and Pickle

**19.50** Cal. 740

Add Cheese, Pork Belly, or Guacamole **\$1.50** Each

### **Chilled Diestel Ranch Turkey Club Hoagie (+)**

Bacon, Mayonnaise, Lettuce, Tomato, House Made Sourdough Hoagie, Potato Salad

**19.50** Cal. 1060

### **Chilled Roasted Autumn Vegetable Wrap (V)**

Tomato Basil Tortilla, Butter Bean Hummus, Roasted Vegetables, Arugula, Kale, Pesto, Potato Salad

**15.50** Cal. 860

### **Spicy BBQ Pulled Pork (+)**

Gold BBQ Sauce, Cole Slaw, Bread and Butter Pickles, Crispy Onions, House Made Potato Bun, Skin on Fries

**20.00** Cal. 1390

### **Pastrami Reuben (+)**

Sauerkraut, Gruyere, Russian Dressing, Rye Bread, Skin on Fries

**20.00** Cal. 1250

### **Chicken Almond Croissant (+)**

Grilled Chicken, Roasted Fuji Chutney, Brie, Arugula, House Made Croissant, Skin on Fries

**18.50** Cal. 1121

### **Ahwahnee Cheesesteak (+)**

Shaved Prime Rib, Grilled Peppers & Onions, Sliced Provolone, House Made Sourdough Hoagie, Skin on Fries

**21.50** Cal. 900

### **Seven Cheese Lasagna (V)**

Grilled Artichoke, Heirloom Tomatoes, Kalamata Olives, Roasted Red Bell Peppers, Garlic

**18.50** Cal. 1516

### **Mary's Free Range Chicken Pot Pie (+)**

Pulled Chicken, Peas, Carrots, Butternut Squash, Fingerling Potatoes, Maple Mustard Cream

**24.00** Cal. 1195

### **Niscoise (H,\*,+)**

Seared Ahi Tuna, Haricot Vert, Castelvertrano Olives, Hard Boiled Egg, Watermelon Radish, Lemon Vinaigrette

**24.00** Cal. 840

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 WASTE WATER. 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.