

## Salads

**The Ahwahnee House Salad** ... \$14.50  
Mixed Greens, Cucumber, Tomato, Carrots & White Balsamic Vinaigrette

**Steakhouse Chop Salad** \$14.50  
Iceberg Lettuce, Bacon Lardons, Tomatoes, Radish & Blue Cheese Dressing

**Caesar Salad** ..... \$14.50  
Romaine Lettuce, Shaved Parmesan, Croutons, & Caesar Dressing

Add Chicken \$6.25, Chilled Shrimp \$10, Steak \$12

## Starters

**Lamb Lollipops** ..... \$25  
Lamb Chops, Vanilla Cherry Chutney, Arugula & Mint

**Burrata** ..... \$16  
Burrata, Heirloom Tomatoes, Pesto, Apricot Balsamic & Sourdough Crostinis  
+ Add Prosciutto for an additional \$4

**Shrimp Cocktail** ..... \$19.50  
Jumbo Shrimp, House Cocktail Sauce & Grilled Lemons

## Entrées

**Brandt Ranch Roasted Prime Rib Carvery\*** .. \$48.50  
12 oz. Slow Roasted Brandt Ranch™ Prime Rib, Creamy Horseradish, Fiscalini Mash Potatoes

**Rotisserie Chicken (H,L,O,+)** ..... \$33  
Slow Roasted Mary's Chicken, Marsala Jus, Charred Broccolini, Roasted Cipollini Onions & Creamy Mascarpone Polenta

**Primavera Pasta (V)** ..... \$18.50  
Fettuccini, Squash, Cherry Tomatoes, Broccolini, Pesto Sauce & Garlic Bread  
+ Add Chicken \$6.25 or Shrimp \$10

**Locally Sourced Seafood (S,L)** ..... \$35  
Lemon Caper Beurre Blanc, Herbed Wild Rice & Baby Squash Medley

**Harissa Roasted Eggplant (VG)** ..... \$30  
Tahini Sauce, Rainbow Baby Carrots & Quinoa Pilaf

## Children's Menu

**Children's Chicken Tenders** ..... \$9.25  
Chicken Tenders, Mashed Potatoes & Sautéed Baby Carrots

**Beef Hot Dog** ..... \$7.25  
Includes Fries & Seasonal Fruit Cup

## Desserts

**Boysenberry Pie** ..... \$12.50

**Lemon Blueberry Cheesecake** ..... \$12.50

**Chocolate Cake** ..... \$12.50

**Häagen-Dazs Ice Cream** ..... \$11.50

Vanilla, Chocolate, Strawberry or Raspberry Sorbet

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG) \*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.