

# Soup & Salads

**Ahwahnee House Salad (VG)** ..... \$14.50  
 Mixed Greens, Cucumber, Tomato, Carrots & Balsamic Vinaigrette  
 + Add: Chicken \$6.25 | Shrimp \$10 | Steak \$12

**Caesar Salad** ..... \$14.50  
 Romaine Lettuce, Shaved Parmesan, Croutons, & Caesar Dressing  
 + Add: Chicken \$6.25 | Shrimp \$10 | Steak \$12

**Roasted Cauliflower Soup (V)** ..... \$8.50  
 Brown Butter and Scallions

# Ahwahnee Lunch

**Winter Grilled Cheese** ..... \$16  
 Granny Smith Apples, Young Gouda Cheese, Prosciutto, Baby Arugula & Red Wine Onion Marmalade

**Jalapeno Cheddar Sausage** ..... \$16  
 Jalapeno Cheddar Sausage, Beer Mustard, Sweet & Sour Slaw, served on an Artisan Bun

**The Ahwhahnee Burger** ..... \$18.50  
 8 oz. Angus Ground Beef, Lettuce, Tomato, Red Onion, Pickles, Cheddar Cheese  
 + Add: Bacon \$2

**Chicken Salad Sandwich** ..... \$17.50  
 Mary's Farms Chicken, Creamy Orange Poppy Dressing, Celery, Toasted Pecans, Cranberries, Romaine Lettuce served on a Grilled Croissant

All Sandwiches Served With Choice of House Made Chips or French Fries. Substitute With a Side Salad For 5.25

**Fettuccini (V)**  
 Fettuccini, Butternut Squash, Cherry Tomatoes, Spinach, Pesto Sauce & Garlic Bread  
 \$18.50  
 + Add Chicken \$6.25 | Add Shrimp \$10 +

# Children's Menu

Choice of Fries, Salad or Fruit

**Chicken Tenders** ..... \$9.25

**Grilled Cheese (V)** ..... \$9.00

**Cheeseburger** ..... \$9.25  
 Choice of Fries, Salad or Fruit

# Desserts

**Ahwahnee Boysenberry Pie** ..... \$12.50  
 Boysenberry Compote & Fresh Mixed Berries

**Ahwahnee Ice Cream (\*)** ..... \$10.00  
 Seasonal House-Made Flavors

**Assortment of Cookies** ..... \$8.25  
 Chocolate Chip, Snickerdoodle & Chocolate Crinkle

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.