

Starters

Lamb Lollipops \$25
Vanilla Cherry Chutney, Arugula, Mint

Shrimp Cocktail \$19.50
Jumbo Shrimp, Cocktail Sauce, Grilled Lemon

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)
Brown Butter and Scallions
\$8.50

Entrées

Brandt Ranch Roasted Prime Rib Carvery (*)

12 oz. Slow Roasted Brandt Ranch™ Prime Rib, Creamy Horseradish, Spinach, Fiscalini Mashed Potatoes
\$48.50

Mary's Roasted Chicken \$33
Slow Roasted, Marsala Jus, Caramelized Cipollini Onions, Grimmway Carrots & Parsnips, Creamy Mascarpone Polenta

Chicken Fettuccini \$31
Fettuccini, Butternut Squash, Cherry Tomatoes, Baby Spinach, Pesto Sauce & Garlic Bread
+ Substitute Shrimp For An Additional \$4

Locally Sourced Seafood (S,L) \$35.
Lemon Caper Beurre Blanc, Wild Rice Pilaf & Cider Glazed Brussel Sprouts

King Oyster Mushroom (VG, GF) \$35
Pan Roasted, Smoky Red Pepper Sauce, Garlic Potato Confit & Caramelized Rainbow Cauliflower

Children's Menu

Cheeseburger \$9.25
Choice of Fries, Salad or Fruit

Pasta (V) \$8.25
Marinara Sauce & Parmesan Cheese

Chicken Tenders \$9.25
Choice of Fries, Salad or Fruit

Desserts

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

Chocolate Decadence Cake (GF) \$12.50
Dark Chocolate Mousse, Black Currant Bavarian & Coulis, Fresh Raspberries

Caramel Pecan Cheesecake \$12.50
Italian Cream Cheese, Topped with Spiced Candied Pecans, Caramel Sauce

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

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