

The Ahwahnee Dinner Buffet

5:30PM to 8:30PM

Soup of the Day

Seasonal Handcrafted Soup

Ahwahnee House Salad (V)

Mixed Greens, English Peas, Cucumbers, Shaved Radish, Lemon Dill Vinaigrette, Feta Cheese

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, House Dressing

Shrimp Salad (GF, H)

Cucumber, Tomato, Fresh Herbs, Lemon Wedge

Brandt Ranch Roasted Prime Rib (L,GF,*)

Slow Roasted and Rubbed with Herbs, Horseradish Cream, Natural Jus

Diestel Carved Turkey (L,O)

Choice of Thyme Gravy or Ancho Bar-B-Que Sauce

Locally Sourced Seafood (S,L)

Seared, Sustainably Caught and Raised Seafood

Savory Vegan Entrée (VG,H)

Healthy, Natural, Plant Forward

Central Valley Vegetables & Classic Sides

Mélange of Salinas Valley Vegetables, Comfort Style Sides

Battered Chicken Tenders

Hand Breaded, Lightly Seasoned

Homemade Macaroni & Cheese

Rich and Creamy Cheese Sauce, Topped with Buttered Panko Bread Crumbs

Chef's Indulgent Creations

Housemade Tarts, Cakes, and Chocolate Delights

Adults \$59.00 Children \$29.50

CHILDREN 4 AND UNDER EAT FREE

Beverages

Drip Coffee	\$4	Tea	\$4.75
Juice	\$5.25	Hot Chocolate	\$5.25
Orange, Grapefruit			
Soft Drink			\$2.75
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper			

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