

**AHWAHNEE LUNCH MENU**

**11:30AM TO 2:00PM**

*Soup, Salads & Starters*

**Ahwahnee Bread (V)** ..... \$12.00  
100 year old sourdough, Osmo black sea salt butter

**Cobb Salad** ..... \$24.00  
chopped romaine hearts, cherry tomatoes, herb  
grilled chicken breast, Neuske bacon, cage-free  
eggs, fresh chives, cucumbers, pickled onions, Point  
Reyes blue cheese dressing

**Ahwahnee Seasonal Salad** ..... \$14.50  
watermelon, arugula, Valbreso feta, mint, white  
balsamic vinaigrette

**Tiger Shrimp Ceviche** ..... \$19.50  
cucumber chili marinade, salsa fresca, house-made  
tortilla chips

**Ahwahnee Caesar Salad** ..... \$16.50  
chopped romaine hearts, cherry tomatoes, grilled  
asparagus, classic dressing, ciabatta crouton, grated  
parmesan  
+ Add: *Chicken* \$6.25 | *Shrimp* \$10 | *Steak* \$12

**Side Salad** ..... \$8.50  
mixed greens, tomatoes, cucumbers, choice of  
dressing

**Soup of the Day** ..... \$10.50  
seasonal hand-crafted soup

**French Onion Soup (V)** ..... \$13.00  
caramelized onions, sourdough baguette, gruyere,  
snipped chives

*Ahwahnee Lunch*

All Sandwiches Served with Choice of House Made Chips, Seasoned Potato Wedges, or Vegan Potato Salad (VG). Substitute with a Side Salad For 5.25

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

8 oz. angus ground beef, lettuce, tomato, red onion, house pickles, cheddar cheese  
\$22.50

+ Add: *bacon* \$2 | *avocado* \$2 \* *Gluten Free Upon Request* +

**Turkey Sandwich (H)** ..... \$20.00  
toasted multigrain ciabatta,  
roasted turkey breast,  
whipped Laura Chenel goat  
cheese, fresh berry compote,  
greens

**Seasonal Grilled Cheese** .... \$22.00  
crusty sourdough, Nueske's  
bacon, Young Gouda cheese,  
red wine Onion marmalade,  
baby arugula

**The Ahwahnee Vegan  
Burger (VG)** ..... \$21.50  
kidney and black bean patty,  
Tabasco Veganaise, arugula,  
tomato, crispy onions, vegan  
brioche bun,

**Seafood Pasta (S)**

bay scallops, calamari, tiger shrimp, spinach, mushrooms, pearl onions, sweet peppers, creamy white wine garlic sauce,  
crushed pepper flakes, house baked garlic knot  
\$29.00

+ *Vegetarian Option Available* \$26.00 +

**Steak Frites (L,S)**

8 oz. Roaring Springs Ranch bavette steak, truffled garlic butter, arugula, battered french fries  
\$34.00

*Children's Menu 12 & Under*

Choice of Fries, Salad or Fruit  
**Chicken Tenders (CP)** ..... \$11.50      **Grilled Cheese (V)** ..... \$9.25      **Cheeseburger (CP,L)** ..... \$9.75

*Desserts*

**Ahwahnee Boysenberry Pie**

boysenberry compote, fresh mixed berries  
\$13.50

+ *à la mode* \$3.50 +

**Grand Marnier Crème Brûlée (GF)** ..... \$14.50  
chocolate dipped candied orange

**Peach Cobbler** ..... \$13.50  
brown sugar crumble, vanilla bean ice-cream, peach  
tuile

**Ahwahnee Ice Cream (GF,\*)** ..... \$10.00  
two scoops of ice cream, house-made biscotti

**Black Cherry Cheesecake (GF)** ..... \$13.50  
swirled vanilla-black cherry cheesecake, fresh  
cherry compote

*Beverages*

**Soft Drink** ..... \$4.00  
Pepsi, Diet Pepsi, Sierra Mist,  
Mug Root Beer, Mtn Dew

**Tea** ..... \$4.75

**Milk** ..... \$4

**Café Mocha** ..... \$5.50

**Drip Coffee** ..... \$4.75

**Hot Chocolate** ..... \$5.25

**Cappuccino** ..... \$5.50

**Café Latte** ..... \$5.50

**Juice** ..... \$6.25

Orange, Grapefruit, Apple,  
Cranberry, Lemonade

*\*18% Gratuity will be added to parties of 6 or more \* Split Plate Fee of \$5.25 per entrée \* Wine corkage fee of \$25 per 750ml*

**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. (FDA Consumer Advisories 3-603.11). Additional Nutritional information available upon request.**