



**THE  
MOUNTAIN ROOM**  
YOSEMITE VALLEY LODGE

## APPETIZERS

### MUSSELS AND CLAMS

- PEI Mussels, Little Neck Clams, Gilroy garlic, red ale, heirloom tomato, tarragon, garlic bread –  
\$17.50

### **Gf** SWEET AND SPICY LAMB MEATBALL

- Lime juice, gochujang, chili threads –  
16.00

### LOCAL **BAKED LAURA CHENEL GOAT CHEESE**

- lavender, honey, toast crisps –  
\$15

### LOCAL **MARKET BREAD BASKET**

- assorted fresh baked rolls, seasonal whipped butter –  
\$6.50

## SOUPS AND SALADS

### LOCAL **FRENCH ONION SOUP**

- California coastal sweet onions, baked with garlic crostini, Gruyere cheese –  
\$11.50

### **CHIEF'S SOUP**

- see server for today's market fresh creation –  
\$7.25

### LOCAL **Gf** ICEBERG WEDGE

- baby iceberg, bacon, marinated cherry tomato & shallots, pickled red onions, Pt Reyes blue cheese –  
\$13

### LOCAL **V Gf** MOUNTAIN HOUSE SALAD

- local Arcadian greens, tomato, cucumber, spiced pepitas, white balsamic –  
\$11

**Gf** **V** » Gluten Free/ Vegetarian/ Vegan »

LOCAL » contains 80% Locally sourced or sustainable ingredients »

» Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions »

## PRIME STEAKS

🌱 Featuring hand-cut local grass-fed California beef. All steaks are served with our Delmonico potatoes, seasonal roasted vegetables, demi-glace

<b>PRIME SIRLOIN CAP STEAK 6OZ</b>	<b>\$38.50</b>
<b>FILET MIGNON 6OZ</b>	<b>\$44</b>
<b>RIBEYE 12OZ</b>	<b>\$64</b>

### ENHANCE YOUR STEAK

– Melted Pt Reyes Blue Cheese \$6 –

– Brandy Peppercorn Sauce \$5 –

– Demi-Glace \$5 –

– Béarnaise \$4 –

## ENTRÉES

### 🌱 12OZ KUROBUTA PORKCHOP

– poblano bacon jam, delmonico potato, seasonal vegetables –  
\$37

### UPPER FALLS BURGER

– 8oz Wagyu beef, bacon, pepper jack cheese, arugula, fig jam, aioli, brioche bun, fries –  
\$30

### 🌱 SALMON

– 6oz. sustainable salmon filet, achiote adobo sauce, saffron rice, market vegetables –  
\$39

### 🌱 RAINBOW TROUT

– saffron rice, seasonal roasted vegetables, chimichurri –  
\$36.50

### LOCAL MARY'S CHICKEN

– saffron rice, seasonal roasted vegetables, mole, cotija, pickled onion –  
\$32

### LOCAL 🌱 MUSHROOM BOURGUIGNON

– Chef's blend mushroom stew, pearl onions, carrots, vegan polenta, parsnip crisp –  
\$26.50

» 18% Gratuity will be charged on parties of 7 or more »

» Wine Corkage \$17.50 per 750 ml Split Plate Fee \$6 per Entrée »