



**THE
MOUNTAIN ROOM**
YOSEMITE VALLEY LODGE

Appetizers

Gf Chilled Shrimp

- 2 ea. Colossal shrimp, Heirloom tomato, curry leaf salsa •
25

Gf Grilled Octopus

- Agua Chile, red onion, cucumber, radish •
17.50

LOCAL  Gigante Bean and Artichoke Dip

- served warm with tortilla chips •
15
• Add Cucumber + \$2 •

V Tempura Fried Oyster Mushrooms

- Frisée garnish, Cherry pepper aioli, basil •
17

LOCAL  Bread Basket

- specialty compound butter •
6.50

Soups and Salads

LOCAL French Onion Soup

- California coastal sweet caramelized onions, baked with sourdough crostini, Gruyere cheese •
11.50

Soup of the Day

7.25

LOCAL **V** **Gf** Mountain House Salad

- local Arcadian greens, tomato, cucumber, spiced pepitas, white balsamic •
11

Strawberry Goddess Salad

- Candied pecans, watermelon radish, baby spinach, arugula, and feta •
15

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

   • Contains soy, Contains sesame, Contains shellfish •

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 •

Steaks

🌱 Featuring hand-cut local Brandt California beef. All steaks are served with roasted garlic mashed potatoes, seasonal vegetables, grilled sweet pepper, and demi-glace

Filet Mignon 6 oz	44
Ribeye Tenderloin 8 oz	38
Prime NY Strip 12 oz	60
Ribeye 16 oz	75

Enhance Your Steak

- Colossal Shrimp 20 •
- Roasted Garlic Puree 4 •
- Onion Blue Cheese Sauce 5 •
- Chimichurri Sauce 4 •

Entrées

12 oz Berkshire Porkchop

- Bacon Poblano jam, garlic mashed potato, seasonal vegetables •
- 39

Wagyu Burger

- 8oz Wagyu beef, bacon, Pepper Jack cheese, Chipotle aioli, battered sweet potato fries •
- 30

🌱 Salmon

- 6 oz. sustainable salmon filet, Chimichurri sauce, yucca fries, seasonal vegetables •
- 39

🌱 Pan Seared Trout

- Bamboo rice blend, fig caper sauce with mint, seasonal vegetables •
- 36.50

LOCAL 🌱 🌱 Mary's Chicken breast

- Bamboo rice blend, red curry-coconut sauce, grilled lime, grapes, seasonal vegetables •
- 32

🌱 🌱 🌱 Cambodian Marinated Tofu Steak

- Lemongrass, red lentil curry, Oyster mushrooms, seasonal vegetables •
- 25

🌱 Beyond Burger

- House made onion rings, BBQ sauce, Cherry Pepper Aioli, Follow Your Heart cheese, pretzel bun, battered sweet potato fries •
- 23

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

• Wine Corkage + 17.50 per 750 ml Split Plate Fee + 6 per Entrée •