

WELCOME TO THE AHWAHNEE DINING ROOM  
OFFERING TRADITIONAL YET ELEGANT CUISINE SINCE 1927

## SOUPS

### **CARAMELIZED ONION SOUP ~ 8**

*Vegetarian Onion Soup, Three Cheese Gratinée, Sourdough Crouton*

### **CALIFORNIA TOMATO-BASIL BISQUE ~ 7**

*Vegan Tomato Soup*

### **SOUP OF THE DAY ~ CUP 6 BOWL 7**

*Your Server Will Present*

## SALADS

### **GATHERED GREENS ~ 13 / 7**

*Cucumber, Tomato, Carrot*

*Choice of Ranch, Blue Cheese, Thousand Island, Honey Mustard,  
Cracked Black Pepper Vinaigrette, Light Citrus Herb Vinaigrette*

### **AHWAHNEE CAESAR ~ 13 / 7**

*Romaine Hearts, Sourdough Croutons,  
Parmesan Crisp, Classic Caesar Dressing*

**Add Grilled Chicken Breast ~ 5**

**Add Balsamic Grilled Portobello ~ 5**

### **SOUTHWESTERN GRILLED CHICKEN ~ 18**

*Romaine Hearts, Cilantro, Tomato, Olives, Avocado, Corn, Red Bell Pepper,  
Green Onion, Black Beans, Corn Tortilla Strips, Chipotle Ranch Dressing*

### **DUNGENESS CRAB LOUIE ~ 20**

*Iceberg Lettuce, Tomato, Olives, Green Onion,  
Hard Boiled Egg, Louie Dressing*

## BEVERAGES

Coffee ~ 3.50

*Featuring Peet's Regular or Decaf*

Espresso ~ 3.75

Cappuccino, Latte or Mocha ~ 4.75

Brewed Black Iced Tea ~ 3.75

Hot Tea ~ 3.75

*Featuring Peet's Teas*

Fountain Drink ~ 3.25

*Pepsi, Diet Pepsi, Sierra Mist, Lemonade,*

*Mug Root Beer, Mountain Dew*

Italian Soda ~ 4.00

*Organic Vanilla, Orange, Cherry, Coconut,  
Organic Chocolate, Sugar-free Strawberry*

French Soda ~ 4.25

*Any Italian soda with Half & Half added*

Hot Cocoa ~ 4.00

Milk ~ 3.50

*Whole, 2%, Nonfat*

Juice ~ 5.25

*Orange, Grapefruit, Apple,  
Pineapple, Prune, Cranberry,  
Tomato, V8®*



At the beginning of the year and set within the crown jewel of Yosemite at The Ahwahnee, the Chefs' Holidays feature some of the world's most innovative and acclaimed chefs. Experience cooking demonstrations by our featured Chefs in the Great Lounge. During this event, The Ahwahnee Dining Room becomes the focal point for the 5-course gala dinners presented at the end of each session.

# SANDWICHES

## **CLASSIC ITALIAN ~ 17**

*Coppa, Shaved Ham, Salami, Provolone, Lettuce, Tomato,  
Red Wine Vinaigrette, Red Potato Salad*

## **THE AHWAHNEE BURGER\* ~ 18**

*½ Pound Hand-Shaped Angus Beef, Brioche, Bacon,  
Choice of Cheese, Potato Wedges*

*Applewood Smoked Bacon, Sharp Cheddar, Swiss, Jack, Point Reyes Blue Cheese*

## **TRADITIONAL PASTRAMI REUBEN ~ 18**

*Swiss Cheese, Sauerkraut, Russian Dressing, Red Potato Salad*

## **FRENCH DIP ~ 18**

*Shaved Prime Rib, Beef Jus, Potato Wedges*

## **MEDITERRANEAN VEGETABLE WRAP ~ 17**

*Grilled & Chilled Balsamic Marinated Summer Squash, Red Bell Pepper,  
Red Onion, Gathered Greens, Feta Cheese, Hummus, Red Potato Salad*

## **EXPRESS LUNCH FOR THE DINING ROOM**

*Choose from an Entrée Salad, Classic Italian, French Dip, or Mediterranean Vegetable Wrap. These items can be expedited for quickest service ~ Please let your server know*

## **AHWAHNEE TWO-COURSE LUNCH ~ ADD 5**

*Add a Cup of the Soup of the Day or Petite Caesar or Petite Green Salad  
to Any Entrée, Sandwich, or Entrée Salad*

# ENTRÉES

## **MONTE CRISTO ~ 17**

*Homemade Spiced Boysenberry Coulis & Vinegar Coleslaw*

## **SEARED POLENTA ~ 19**

*Tomato Coulis, Parmesan Cheese, Braised Greens, Balsamic Marinated Portobello*

## **PAN SEARED GOLDEN TROUT AMANDINE ~ 22**


*Lemon, Butter, Garlic, Herbed Rice Pilaf, Seasonal Vegetables*

## **CHICKEN PASTA PICCATA ~ 21**

*Angel Hair Pasta, Capers, Lemon, Parsley, Seasonal Vegetables*

## **CHAR GRILLED TRI-TIP\* ~ 24**

*Garlic & Rosemary Rub, Steak Sauce, Potato Wedges, Seasonal Vegetables*

 Denotes items that either are or may be made gluten free.  
Please inform your server of your dietary needs.

18% Gratuity will be added to parties 6 or more  
Wine corkage \$30 per 750ml ~ Split plate fee \$6 per entrée

\*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) Nutritional information available upon request.