

Welcome to







# THE MOUNTAIN ROOM

## -SIGNATURE COCKTAILS-

A SELECTION OF HOUSE FAVORITE SIGNATURE COCKTAILS  
SEE FULL DRINK MENU FOR ADDITIONAL COCKTAILS, BEER, WINE, AND MOCKTAILS

<b>GLACIER POINT MARTINI</b>	<b>17</b>	<b>CAMPFIRE OLD FASHIONED</b>	<b>17</b>
Ketel One Vodka, Blue Curacao, Peach Schnapps, lemon juice 245 Cal.		Makers Mark Bourbon, simple syrup, cardamom & black walnut bitters 180 Cal.	
<b>YOSEMITE FOG</b>	<b>17</b>	<b>STORM ON HALF DOME</b>	<b>17</b>
Bombay Sapphire Gin, earl grey syrup, lemon juice, Fee Foam, lemon 180 Cal.		Appleton Rum, Cointreau, lime juice, ginger beer 195 Cal.	

## -APPETIZERS-

<b>BURRATA CHEESE</b>    1360 Cal.	<b>16</b>
Olive tapenade, sundried tomato oil, balsamic reduction, crostini	
<b>MUSSEL</b>   260 Cal.	<b>17.5</b>
Coconut, ginger, lemon grass, clam broth, crostini	
<b>CRISPY BRUSSELS SPROUTS</b>  300 Cal.	<b>15</b>
Fig gastrique	
<b>Add bacon \$ 3</b> 45 Cal.	

### BREAD BASKET LOCAL

Chef's daily bread with house-made compound butter - ask server about flavor of the day

Serves four	<b>6</b>	400 Cal.
Serves six	<b>9</b>	600 Cal.


## -SOUPS AND SALADS-






<b>ROASTED SQUASH SALAD</b>   	<b>13</b>	<b>FRENCH ONION SOUP</b>  	<b>11.5</b>
Kabocha & acorn squash, beets, toasted pinenuts, parmesan cheese, pomegranate vinaigrette 670 Cal.		Caramelized onion, beef broth, sherry, crostini, gruyere & Swiss cheese 480 Cal.	
<b>SUPER GREEN SALAD</b>   	<b>12</b>	<b>SOUP OF THE DAY</b>	<b>7</b>
Apple crisp, kale, Swiss chard, baby arugula, spinach, red cabbage, apple vinaigrette, toasted walnuts 220 Cal.		Chef's daily selection	
<b>HOUSE SALAD</b>  	<b>11</b>		
Arcadian greens, cucumber, tomato, carrot, roasted pepitas, white balsamic vinaigrette 320 Cal.			



-ENTREES-

<b>BRAISED DOMESTIC LAMB HIND SHANK</b>   1660 Cal.	60
Pearl onion, root vegetable, purple potato puree, gremolata	
<b>MARY'S ORGANIC BRAISED CHICKEN BREAST</b>   1750 Cal.	32
Lobster mushroom cream, purple potato puree, seasonal vegetable	
<b>PAN ROASTED SALMON</b>    1120 Cal.	38
Yuzu chimichurri, garlic butter Calrose rice, seasonal vegetable	
<b>PAN SEARED TROUT</b>   <b>SOY</b> 520 Cal.	36.5
Cranberry-sauce, purple potato puree, seasonal vegetable, crispy parsnip	
<b>WAGYU BURGER</b>    <b>SOY</b> 1680 Cal.	34
Bacon, pea tendrils, onion chutney, camembert cheese, house sauce, brioche bun, house cut fries	
<b>PORTOBELLO BURGER</b>    <b>SOY</b> 980 Cal.	26
Vampire Slayer cheddar, tomato, sprouts, vegan sundried tomato aioli, pretzel bun, house cut fries	
<b>QUINOA AND LENTIL STUFFED ACORN SQUASH</b>   680 Cal.	27
Wilted pea tendrils, vegan tomato aioli, crispy parsnip	

-STEAKS-

*Hand Cut Brandt Beef from Southern California  
Delmonico Potato, Seasonal Vegetable, Demi-glace* 

<b>10 OZ FILET MIGNON*</b>	68	<b>ELEVATE YOUR STEAK</b>
1060 Cal.		
<b>7 OZ PRIME SIRLOIN*</b>	38	Large Shrimp   90 Cal.
570 Cal.		Point Reyes Blue Cheese  120 Cal.
<b>12 OZ PRIME NEW YORK STRIP*</b>	60	Spiced Caramelized Onions 25 Cal.
1470 Cal.		Yuzu Chimichurri   150 Cal.
<b>16 OZ RIBEYE STEAK*</b>	75	Oyster Mushroom 35 Cal.
2000 Cal.		

-  Gluten-Free
-  Vegetarian
-  Vegan
-  Contains nuts
-  Contains dairy
- Cal. Calories
-  Contains fish
-  Contains shell fish
- SOY** Contains soy
-  Contains sesame
-  Contains wheat
-  Contains egg

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

Please notify your server of any allergens