

MOUNTAIN ROOM

SHAREABLES



House Made Focaccia

made daily with chef's special
whipped butter
568 Cal

6

House Salad

Arcadian mix greens, carrots,
cucumber, grape tomato,
house dressing
200 Cal

11.5



Wedge Salad

applewood smoked bacon,
heirloom tomato, Point Reyes blue
cheese dressing, pickled shallot
790 Cal

15



Caesar Salad

baby romaine, bonito Caesar
dressing, house made focaccia
crostini, shaved parmesan
610 Cal

15



Marinated Cucumber

Persian cucumber and baby bell
pepper, radish, gochugaru-sake
dressing, puffed vermicelli rice
noodles
270 Cal

15



Cauliflower al Pastor

crema, pineapple pico de gallo,
flour tortilla crisps
80- 450 Cal

17

Add chicharron - 4



Crispy Oyster Mushrooms

citrus aioli, hot chili oil
760 Cal

17.5



Bruschetta

heirloom tomatoes, olive tapenade,
sour dough crostini, balsamic,
California olive oil, feta cheese
620Cal

15



Blue Chilean Mussels

smoked chili broth, butter, heirloom
tomatoes, crostini
570 Cal

20



French Onion Soup

caramelized onion, beef broth,
sherry, crostini, Gruyere
and Swiss cheese
340 Cal

12

Vegetarian Soup of the Day

chef's daily creation

9.25



* 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

MAINS

Pan Roasted Halibut     55

grain blend, preserved lemon gremolata,
roasted tomato coulis, crisp asparagus
880 Cal

Sautéed Trout    39

snow pea puree, saffron basmati rice
820 Cal

16 oz Ribeye Steak  70

Brandt Beef, Fiscalini smoked cheddar mashed
potatoes, grilled asparagus, chimichurri
2160 Cal

10 oz Filet Mignon  70

roasted Yukon potato, roasted sweet baby bell
peppers, mushroom demi-glace
1400 Cal

7 oz Prime Sirloin Steak  45

fingerling potatoes, seasonal vegetable,
demi-glace
910 Cal

Portobello Mushroom Sandwich    26

balsamic herb marinade, Swiss cheese, Arcadian mixed
greens, tomato, caramelized onion, vegan citrus aioli,
house made focaccia, hand cut fries
940 Cal

8 oz Wagyu Burger     30

Point Reyes blue cheese, applewood smoked bacon,
fig jam, baby arugula, brioche bun, hand cut fries
1380 Cal

Wild Forager Risotto  35

creamy avocado miso, wild mushrooms,
basil blossom, lemon zest
1700 Cal

Rack of Lamb  60

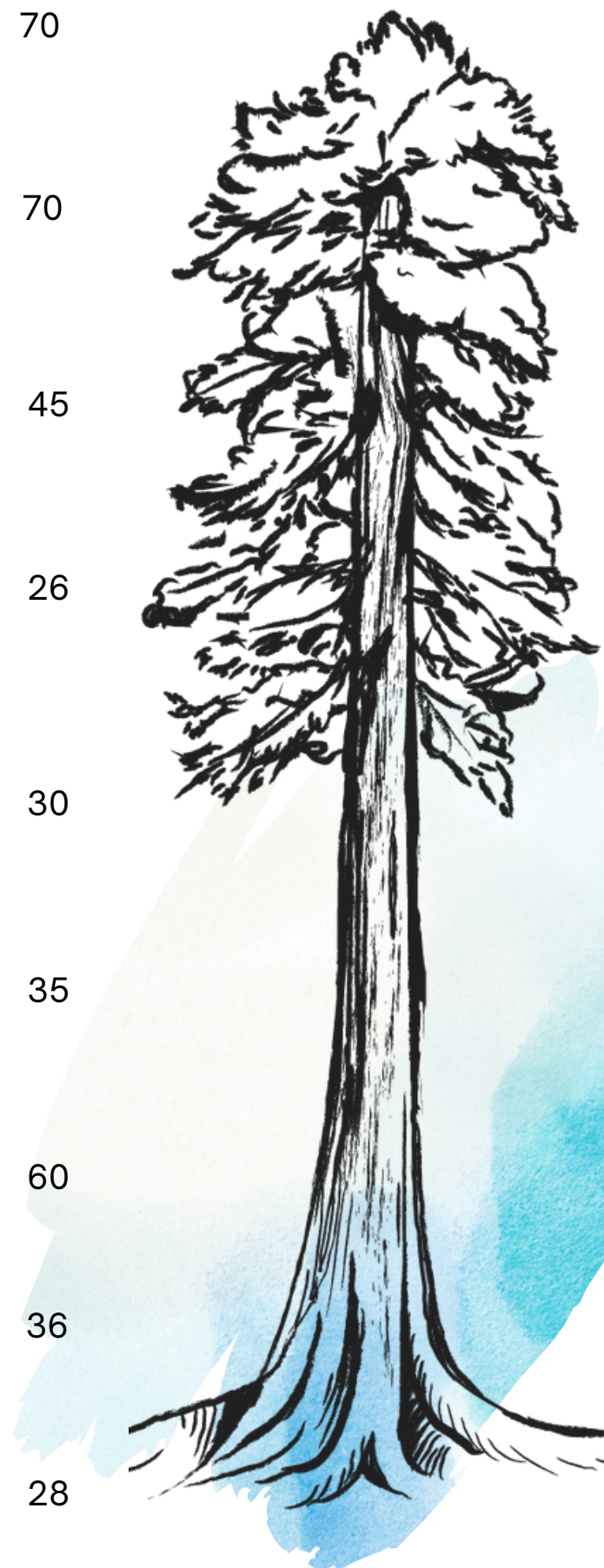
preserved lemon gremolata, saffron rice,
roasted sweet baby peppers
1470 Cal

Mary's Organic Chicken Breast    36

linguine pasta, tomato- basil sauce with red
grapes
1330 Cal

Stuffed Cabbage  28

harissa spiced lentil, quinoa, roasted tomato coulis
660 Cal



 Egg

 Fish

 Milk

 Shellfish

 Soy

 Gluten

 Seasame

20% Gratuity on parties of 7 or more | Split plate fee \$6 per entree