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THE AHWAHNEE

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# LUNCHEON

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## STARTERS

Add Chicken | \$8, Shrimp | \$12, Salmon | \$14

**FRENCH ONION SOUP 13**  
crostini, Swiss and Gruyère gratin  
427 Cal 🍷🌱

**CHEF'S DAILY SOUP 11**  
110 - 253 Cal

**ROCKET SALAD 17**  
arugula, strawberries, chèvre, balsamic vinaigrette, toasted almonds  
482 Cal 🍷🌱🌿

**CLASSIC WEDGE 18**  
baby iceberg, tomatoes, blue cheese dressing, applewood smoked bacon, red onion  
598 Cal 🍷

**CAESAR SALAD 17.5**  
house-made sourdough croutons, shaved Reggiano Parmigiano, white anchovies  
280 Cal 🍷🌱🌿🌿

**CRAB LOUIE SALAD 24**  
crisphead lettuce, hard boiled egg, tomatoes, avocado, cucumber, Louie dressing  
490 Cal 🍷🌱

**MIXED GREEN SALAD 14.5**  
grape tomatoes, shaved fennel, champagne vinaigrette  
230 Cal

## SHAREABLES

**POBLANO QUESO FUNDIDO 17**  
pico de gallo, chips  
912 Cal 🍷

**CARNE ASADA FRIES 18**  
steak, pico de gallo, poblano queso  
750 Cal 🍷🌱🌿

**DUCK CONFIT TOAST 21.5**  
house-made sour dough, mascarpone cheese, fig jam, gastrique  
313 Cal 🍷🌱

**MEDITERRANEAN FRIES 16**  
feta, tomato, cucumber, roasted red pepper aioli, olive tapenade  
300 Cal 🍷🌱🌿🌿

**CLASSIC SHRIMP COCKTAIL 19**  
spicy cocktail sauce, lemon  
292 Cal 🍷

**DUCK POUTINE 18**  
cheese curds and gravy  
920 Cal 🍷🌱

**CRISPY FINGERLING POTATOES 12**  
truffle parmesan aioli  
360 Cal 🍷

## HANDHELDS

Served with frites, fruit, or a side salad

**BEET SANDWICH 21.5**  
baby wild arugula, chèvre, pickled red onion  
512 Cal 🌱🍷

**SALMON CLUB 26**  
bacon, arugula, tomato, lemon aioli, brie  
464 Cal 🍷🌱🌿🌿

**BISTRO BURGER 22.5**  
swiss cheese, arugula, tomato, and horseradish aioli  
725 Cal 🍷🌱🌿

**CALIFORNIA BURGER 24**  
pepper jack, pico de gallo, arugula, tomato, lemon aioli, avocado  
715 Cal 🍷🌱🌿

**PULLED CHICKEN ARTICHOKE SANDWICH 21.5**  
olive tapenade  
898 Cal 🌱

**BLACK BEAN BURGER 21.5**  
lettuce, tomato, onion, pickle, roasted red pepper aioli  
454 Cal 🍷🌱🌿

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18% Gratuity added to parties of 6 or more Valid ID must be presented upon request.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if anyone in your party has a food allergy.

\*Please ask your server for allergen information and nutritional details.

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## ENTREES

**ROASTED CHICKEN BREAST 28**  
Yukon Gold mashed potatoes, baby  
carrots  
518 Cal 

**BRAISED BEEF 32**  
red wine demi-glace, pearl onions,  
asparagus, Yukon Gold mashed potatoes  
572 Cal 

**CAMPANELLA PASTA 27**  
wild mushrooms, Reggiano Parmesan  
cheese, heavy cream  
455 Cal  

**PAN ROASTED SALMON 29**  
green herb sauce, rice noodles, asparagus  
430 Cal 

### PRIME RIB AUS JUS

English cut 12oz 48 | Queen cut 8oz 38  
Yukon Gold mashed potatoes, asparagus, and horseradish  
707 | 565 Cal

## SWEET ENDINGS

**STRAWBERRY LEMON 13.5**  
**CHEESECAKE**  
377 Cal   

**BOYSENBERRY PIE 14.5**  
berry coulis  
290 Cal  

**FLOURLESS CHOCOLATE CAKE 14**  
chocolate garnish  
450 Cal 

**CRÈME BRÛLÉE 14.5**  
591 Cal  

## BEVERAGES

**PEET'S COFFEE** 5.25  
3 Cal  
**HOT CHOCOLATE** 5.25  
250 Cal  
**PEET'S HOT TEA** 5  
2 Cal  
**ESPRESSO SINGLE/DOUBLE** 4/4.75  
3/6 Cal  
**CAPPUCCINO** 5.50  
74 Cal  
**CAFÉ LATTE** 5.50  
135 Cal  
**CAFÉ MOCHA** 5.75  
394 Cal  
**AMERICANO** 4.50  
10 Cal  
**ADD FLAVORED SYRUP** 3  
50 Cal  
**SUB OAT MILK** 2  
136 Cal

**JUICE SELECTION** 5.25  
Apple, Cranberry, Orange, Grapefruit,  
Pineapple, Tomato  
50 - 128 Cal  
**MILK** 4  
143 Cal  
**CHOCOLATE MILK** 6  
146 Cal  
**FOUNTAIN DRINK** 4  
208 Cal  
**BLACK ICED TEA** 5  
2.5 Cal

Wine Corkage \$25

Split Plate Fee \$5.00

 Dairy  Fish  Shellfish  Gluten  Tree Nuts  Soy  Egg  Sesame  Peanuts  Vegetarian

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