

Lunch served from 11:30am to 2pm

## Soups

### Classic French Onion Soup

caramelized onions, vegetarian broth,  
bread & melted cheese

290 cal

13

### Soup of the Day

prepared daily

11

## Salads

enhance with chicken 9, prawn 12, or Norwegian salmon 14

### Gathered Greens

radish, cucumber, apple cider vinaigrette

60 cal

14.5

### Warm Baby Spinach Salad

60° egg, aged sherry vinaigrette

140 cal

16

### Sierra Caesar Salad

fried capers, anchovy, croutons

280 cal

16.5

## Small Plates

### Fried Cauliflower

smack sauce, dates, and honey

220 cal

13

### Chicken Skewers

pomegranate glazed

330 cal

19.5

### Chef's Selection of Roasted Stuffed Mushrooms

garlic, extra virgin olive oil

110 cal

16

### Cannellini Bean Dip

rosemary crostini

150 cal

17

### Grilled Wild Mushroom Flatbread

mushroom duxelle, vegan cheese

250 cal

18

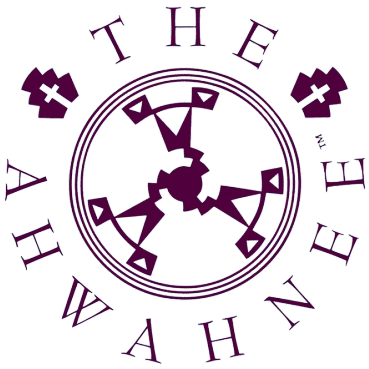
### Togarashi Seared Ahi Tuna

dressed greens, <sup>200 cal</sup>sesame seed crunch

19

18% Gratuity will be added to parties of 6 or more  
Wine Corkage \$26 Split plate fee \$5.25

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.



Signatures

The Ahwahnee Signature Burger

aged cheddar, bacon, secret sauce, fries

750 cal  
22.5

The French Dip

thinly sliced prime rib, savory jus, fries

300 cal  
24

Monte Cristo

Diestel turkey, jack cheese, aged ham, battered and baked, arugula, extra virgin olive oil

475 cal  
20

Roasted Beet & Arugula Sandwich

chevre, pickled red onion, crusty bread, marinated vegetable salad

275 cal  
21.5

Cabernet–Braised Beef

all–day braised beef shortrib, risotto, market–fresh vegetables

1300 cal  
30

Eggplant Parmesan

roasted eggplant, red pepper, tomato coulis, parmesan, mozzarella

330 cal  
26

Seared Norwegian Salmon

uni butter, green rice noodles, market–fresh vegetables

430 cal  
29

Beverages

Peet’s Coffee	4.75
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	
Cafe Latte	5.50
135 cal	
Cafe Mocha	5.75
394 cal	
Americano	4.50
10 cal	
Add Flavored Syrup	3
50 cal	
Sub Oat Milk	2

Juice Selection	5.25
Apple, Cranberry, Orange,Grapefruit, Pineapple, Tomato	
Milk	4
Chocolate Milk	6
146 cal	
Fountain Drink	4
208 cal	
Black Iced Tea	6
2.5 cal	

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