

High Sierra Camp Menu

Set Menu Served Family Style

Hot Drinks

Available at 7:00 a.m.

Coffee, Tea, Hot Chocolate

Breakfast

Served at 7:30 a.m.

Oatmeal

Brown Sugar, Golden Raisins & Almonds

Cold Cereal

Fresh California Fruit

Apple Wood Smoked Bacon or Country Sausage

High Mountain Pancakes or French Toast

Eggs – Chef's Choice

Pack Lunch

Ordered the night before

An Apple or Orange, Trail Mix, Cookies, & a Powdered Beverage Mix

plus

Choice of Sandwich

Smoked Turkey

Sliced Turkey Breast, 7 Grain Bread

Cheese, Lettuce, Tomato

Vegetarian

Seasonal Vegetables, Mixed Greens, Cheese

Hummus

Peanut Butter & Jelly

7 Grain Bread

Hot Drinks

Available at 6:00 p.m.

Coffee, Tea, Hot Chocolate

Weekly Dinner

Served at 6:30 p.m.

Starts with:

Fresh Baked Bread

Mixed Greens Salad

Soup of the Day

Entree of the Night:

Monday

Chicken Breast (8oz)

Tuesday

Spaghetti (6oz) & Meatballs (4oz)

Wednesday

Wild Alaskan Salmon (8oz)

Thursday

Pork Roast (8oz)

Friday

Chicken Breast (8oz)

Saturday

Flat Iron Steak (8oz)

Sunday

Turkey (8oz)

The entree is accompanied by:

California Vegetables & Potatoes or Rice

Finish your meal with a homemade dessert

Examples: Summer Fruit Cobbler, Chocolate Cake, Cookies

Vegetarian and vegan options are available for registered guests and are chef's choice.

Special dietary needs can be accommodated as requested with pre-arrangement
at least **two weeks** in advance through reservations.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Nutritional Information Available Upon Request