



Starters

“A place to relax and unwind during your Yosemite adventure.”

House-made Grilled Focaccia

Trio of Dipping Oils; Tapenade, Anchovies,
Garlic Balsamic

18

Crispy Brussel Sprouts

Pecorino Cheese, Pistachio, Spanish Olive Oil

Vegan Option Available

19

Calamari Trio

Calamari, Shrimp, Chickpea, Calabrian Chili Aioli

19

Truffled Ahi Tartare

Bell Pepper, Balsamic Reduction, Chive, Wonton Chips

19

Cured Salmon & Caviar

Potato Crostini Lemon Crème Fraîche, Dill,

Sterling Caviar

23

Chicken Wings

Spicy Apricot Glace, Zing Sauce

14

Roasted Hatch Pepper Elk Chili

Sweet Potato, Hominy, Sour Cream, Cilantro, Scallion,

Shredded Cheese

14

 Vegan  Vegetarian  Gluten Free  Dairy Free  Tree Nuts  Peanuts

Please inform your server of any known allergies.



Soup

House-made Tomato

Croutons, Shaved Parmesan
Gluten Free Option Available

12

Salad

Grilled Caesar

Baby Gem Lettuce, Anchovy, Soft Egg, Parmesan
Vegan Option Available

20

Citrus Salad

Orange, Olive, Pistachio, Walnut, Stracciatella
Cheese, Citrus Vinaigrette
Vegan Option Available

23

Kale & Farro Salad

Cotija Cheese, Dried Cranberries, Strawberry,
Honey, Mint, Lime Vinaigrette

19

Burrata

Cherry Tomato, Peaches, Basil, Pistachio, Crostini,
Pomegranate, Balsamic Reduction, Agave

14

Vegan Acorn Squash

Roasted Acorn Squash, Quinoa, Cranberry, Cashew Cream
Sauce, Olive Oil, Balsamic Reduction

30

Add Chicken 11 Shrimp 14 Steak 16

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Mains

Prime Ribeye

Flame Grilled, Truffle Mashed Potato,
Demi Glace
52

Grilled Skirt Steak

Fingerling Potato, Carrot Puree, Crispy Onion, Asparagus,
Demi-glace
30

Chef's Cut of the Day

Ask about our Prime Selection, Served with Truffle
Mashed Potatoes
MP

Grilled Branzino

Grilled Whole Branzino, Olive Oil, Dill Chimichurri,
Charred Lemon
49

Salmon Satay

Pan-Seared Salmon, House BBQ-Siracha, Roasted
Potatoes, Yuzu Butter
35

Berkshire Heirloom Pork

Pork Chop, Apple Bourbon Compote, Truffle
Mashed Potatoes
52

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Mains

Roasted Chicken

Half Roasted Chicken, Farro, White Wine, Garlic Pan Jus, Parsley

35

Pan-Seared Duck Breast

Honey Lavender Glace, Farro, Pan Jus

35

Pan-Seared Cabbage Steak

Parsnip Purée, Sautéed Mushroom, Yuzu Butter

Vegan Option Available

28

Lobster Fettuccine

House-made Tomato Fettuccine, Lobster, House-made Marinara Sauce

42

Quattro Formaggi Mac

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bread Crumbs

25

Add Bacon **6** Chicken **11** Lobster **16** Shrimp **14**

Vegan Lasagna

Beyond Meat Bolognese, Bechamel, Mozzarella

28

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Sides

Garlic Fries

Parmesan, Garlic Herb 

8

Seasonal Vegetables

White Wine, Butter, Garlic

14

Foraged Mushrooms

Butter, White Wine, Herbs, Garlic

14

Truffle Mashed Potatoes

Parmesan Cheese, Herbs, Garlic, Black Truffle Cream

16

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Kids

10

Includes Choice of Fries or Fruit

Kid's Burger

Grass-fed Burger, White Cheddar Cheese

Penne Pasta

Choice of Butter or Tomato Sauce

Chicken Tenders

Four Bread Battered Chicken Breast Tenders

Quattro Formaggi Mac

Gruyere, Pecorino, Aged White Cheddar, Mozzarella,
Bread Crumbs

Add Bacon **6** Chicken **11** Lobster **16**

Kids Dessert

8

Raspberry Sorbet

Ice Cream

Vanilla
Chocolate
Strawberry

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