

**AHWAHNEE LUNCH MENU**

**11:30AM TO 2:00PM**

*Soup, Salads & Starters*

**Cobb Salad** ..... \$24.00  
Chopped Romaine Hearts, Cherry Tomatoes, Herb Grilled Chicken Breast, Neuske Bacon, Cage-Free Eggs, Fresh Chives, Cucumbers, Pickled Onions, Point Reyes Blue Cheese Dressing

**Ahwahnee Seasonal Salad** ..... \$14.50  
Watermelon, Arugula, Valbresco Feta, Mint, White Balsamic Vinaigrette

**Tiger Shrimp Ceviche** ..... \$19.50  
Cucumber Chili Marinade, Salsa Fresca, House-Made Tortilla Chips

**Ahwahnee Caesar Salad** ..... \$16.50  
Chopped Romaine Hearts, Cherry Tomatoes, Grilled Asparagus, Classic Dressing, Ciabatta Crouton, Grated Parmesan  
+ Add: Chicken \$6.25 | Shrimp \$10 | Steak \$12

**Side Salad** ..... \$8.50  
Mixed Greens, Tomatoes, Cucumbers, Choice of Dressing  
+ Dressing Options: Classic Caesar, Apricot Citrus Vinaigrette, Point Reyes Blue Cheese, Ranch, Oil & Vinegar

**Soup of the Day**

Seasonal Hand Crafted Soup  
\$10.50

*Ahwahnee Lunch*

All Sandwiches Served with Choice of House Made Chips, Seasoned Potato Wedges, or Vegan Potato Salad (VG). Substitute with a Side Salad For 5.25

**The Ahwahnee Burger (L,\*)**

8 oz. Angus Ground Beef, Lettuce, Tomato, Red Onion, House Pickles, Cheddar Cheese  
\$22.50  
+ Add: Bacon \$2 | Avocado \$2 \* Gluten Free Upon Request +

**Turkey Sandwich (H)** ..... \$20.00  
Toasted Multigrain Ciabatta, Roasted Turkey Breast, Whipped Laura Chenel Goat Cheese, Fresh Berry Compote, Greens

**Seasonal Grilled Cheese** .... \$22.00  
Crusty Sourdough, Nueske's Bacon™, Young Gouda Cheese, Red Wine Onion Marmalade, Baby Arugula

**The Ahwahnee Vegan Burger (VG)** ..... \$21.50  
Kidney and Black Bean Patty, Tabasco Veganaise, Arugula, Tomato, Crispy Onions, Vegan Brioche Bun,

**Seafood Pasta (S)**

Bay Scallops, Calamari, Tiger Shrimp, Spinach, Mushrooms, Pearl Onions, Sweet Peppers, Creamy White Wine Garlic Sauce, Crushed Pepper Flakes, House Baked Garlic Knot  
\$32.00  
+ Vegetarian Option Available \$26.00 +

**Steak Frites (L,S)**

8 oz. Roaring Springs Ranch Bavette Steak, Truffled Garlic Butter, Arugula, Battered French Fries  
\$34.00

*Children's Menu 12 & Under*

Choice of Fries, Salad or Fruit

**Chicken Tenders** ..... \$9.25

**Grilled Cheese (V)** ..... \$9.25

**Cheeseburger (L)** ..... \$9.75

*Desserts*

**Ahwahnee Boysenberry Pie (V)** ..... \$13.50  
Boysenberry Compote & Fresh Mixed Berries  
+ à la mode \$3.50

**Pineapple Upside Down Cheesecake** ..... \$13.50  
Brown Butter Crust, Caramelized Pineapple Compote, Maraschino Cherry Coulis, Lace Tuile

**Ahwahnee Ice Cream (GF,\*)** ..... \$10.00  
Two Scoops of Ice Cream, House-Made Biscotti

**Flourless Chocolate Raspberry Cake (GF)** ..... \$14.50  
Crispy Rice Crust, Layered with Chocolate Mousse, Raspberry Chambord Sauce

*Beverages*

**Soft Drink** ..... \$4.00  
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Mtn Dew

**Tea** ..... \$4.75

**Milk** ..... \$4.00

**Café Mocha** ..... \$5.50

**Drip Coffee** ..... \$4.75

**Hot Chocolate** ..... \$5.25

**Cappuccino** ..... \$5.50

**Café Latte** ..... \$5.50

**Juice** ..... \$5.25  
Orange, Grapefruit, Apple, Cranberry, Lemonade

\*18% Gratuity will be added to parties of 6 or more \* Split Plate Fee of \$5.25 per entrée \* Wine corkage fee of \$25 per 750ml

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG) – GLUTEN FREE (GF) \*Items denoted with an asterisk may contain raw or undercooked animal-derived foods. (FDA Consumer Advisories 3-603.11). Additional Nutritional information available upon request.