

Yosemite's South Gate

NARROW GAUGE INN

48571 Highway 41 Fish Camp, Ca. 93623

Reservations (559) 683-6446

Serving Dinner from 5:30 p.m. • Closed Monday & Tuesday

Appetizers

Coconut Prawns

Large prawns hand dipped in coconut batter and served with mango salsa
\$13.95

Prawn Cocktail

Large prawns served with cocktail sauce and lemons
\$12.95

Sautéed Mushrooms

Fresh mushrooms sautéed with herbs, roasted garlic and a hint of Madeira
\$9.95

Swiss Fondue Lucé

Served piping hot with fresh vegetables and sourdough bread
\$13.95

Escargot

Stuffed in mushroom caps and baked in herb garlic butter
\$10.95

Gravlax

Thinly sliced salmon cured in Aquavit and dill. Served with fresh fruit, cream cheese and crackers with a dilled mustard sauce
\$10.95

Portobello Mushroom

Marinated, char-broiled and stuffed with tomato, basil and feta cheese
\$9.95

Salads

Spinach Polanaise

Fresh spinach sprinkled with seasoned bread crumbs, cooked egg, parmesan cheese, artichoke hearts, crisp bacon, olives, tomatoes and fresh mushrooms
\$15.95 (served with a hot bacon dressing)
\$17.95 (with Chicken)
\$19.95 (with Bay Shrimp)

Shrimp Louis

Prepared in classic style with bay shrimp, prawns, hard cooked eggs, atop fresh greens. Served with Louis dressing.
\$18.95

Caesar

Fresh Romaine lettuce and croutons served with an authentic California Caesar Dressing.
\$12.95
\$14.95 (with Chicken) \$16.95 (with Bay Shrimp)

Dinner

"Excellent food coupled with knockout views make the dining experience at The Narrow Gauge Inn one of the finest in the Yosemite region."
- Lonely Planet Travel Guide

Black Angus Prime Rib of Beef

Slow roasted at low temperatures in a special oven to seal in the juices and maintain even cooking throughout
Hearty \$29.95 Petite \$26.95

Entrecote Bordelaise

Rib eye steak char-broiled, with bordelaise sauce and sautéed mushrooms
\$31.95

Filet Mignon

Bacon wrapped and char-broiled to your liking
\$28.95

Filet Mignon and Prawns

Bacon wrapped filet with prawns deep fried or char-broiled with lemon vermouth.
Includes 4 Prawns & 8 oz. filet
\$35.95

Medallions of Beef

Tender slices of filet, sautéed and presented with a mushroom marsala sauce
\$29.95

Pueblo Lamb Shank

Braised in red wine and herbs with a touch of honey and jalapeno
\$27.95

Portobello Mushroom

Marinated, char-broiled and stuffed with tomato, basil and feta cheese
\$19.95

A Walk on the Wild Side

Venison Steak

Our venison is raised by local Mono Indians. Our steaks are sautéed and served with a bordelaise sauce
\$29.95

Sika Elk

This tenderloin is char-broiled and served with a red wine horseradish sauce
\$36.95

Connie Harsin - Chef
Debra Swiger - Restaurant Manager

Seafood

Coconut Prawns

Hand dipped in coconut batter & served with fresh mango salsa
\$24.95

Scallops

Pan seared and finished in a champagne & mushroom cream sauce
\$33.95

Fresh Salmon

Char-broiled and basted with lemon and vermouth
\$22.95

Idaho Rainbow Trout

Stuffed with bay shrimp, sundried tomatoes, fresh spinach, shallots, panko crumbs & served with a peppercorn and brandy cream sauce
\$22.95

Mixed Seafood Grill

A sampling of Salmon, Scallops and Prawns, all char-broiled with lemon and vermouth
\$25.95

Breast of Chicken

Chicken Florentine

Sautéed and topped with fresh spinach, provolone and parmesan, then served with a beurre blanc sauce
\$19.95

Chicken Marsala

Sautéed with mushrooms and finished in a marsala wine cream sauce
\$19.95

Chicken Californio

Marinated with lime and red chile, then sautéed and topped with sliced tomatoes, avocado and provolone cheese
\$19.95

Pastas

Pasta Provencale

A meatless pasta with mushrooms, roasted garlic, capers, white wine, parmesan and sauce provencale
\$16.95
Available with breast marinated in lemon and vermouth.
\$19.95

Shrimp Scampi on Linguine

Prawns sautéed in olive oil with roasted garlic, capers and white wine, presented on a bed of linguini with parmesan cheese and paprika.
\$22.95

Prices subject to change.