

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
\$10.95

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
\$11.95

Portobello Mushroom

Marinated, char-broiled and stuffed with tomato, basil and feta cheese
\$10.95

Salads

Spinach Polanaise

Fresh spinach sprinkled with seasoned bread crumbs, cooked egg, parmesan cheese, artichoke hearts, crisp bacon, olives, tomatoes and fresh mushrooms
\$16.95 (served with a hot bacon dressing)
\$18.95 (with Chicken) \$20.95 (with Bay Shrimp)

Shrimp Louis

Prepared in classic style with bay shrimp, prawns, hard cooked eggs, atop fresh greens.
Served with Louis dressing.
19.95

Caesar

Fresh Romaine lettuce and croutons served with an authentic California Caesar Dressing.
\$13.95
\$16.95 (with Chicken) \$18.95 (with Bay Shrimp)

Chopped Salad

\$20.95

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
\$32.95

Filet Mignon

Bacon wrapped and char-broiled to your liking
\$29.95

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
\$28.95

Portobello Mushroom

Marinated, char-broiled and stuffed with tomato, basil and feta cheese
\$21.95

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
Caryl Carper - 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
\$23.95

Idaho Rainbow Trout

Stuffed with bay shrimp, sundried tomatoes, fresh spinach, shallots, panko crumbs & served with a peppercorn and brandy cream sauce
\$24.95

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
\$21.95

Chicken Marsala

Sautéed with mushrooms and finished in marsala wine cream sauce
\$21.95

Chicken Californio

Marinated with lime and red chile, then sautéed and topped with sliced tomatoes, avocado and provolone cheese
\$21.95

Pastas

Pasta Provencale

A meatless pasta with mushrooms, roasted garlic, capers, white wine, parmesan and sauce provencale
\$17.95
Available with breast marinated in lemon and vermouth.
\$21.95

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.
\$23.95

Prices subject to change.