

TENAYA LODGE SIERRA RESTAURANT

*Dine under a blanket of stars on our newly expanded patio or
fireside in our elegantly appointed Sierra Restaurant
featuring Chef Fred Clabaugh's
delectable California Cuisine
and an exciting wine list.*



"CULINARY CREDO"

*At Delaware North Parks and Resorts, we believe in using locally grown
organic sustainable products whenever possible as part of our commitment to
the land and sea in an effort to protect our environment*

Beginnings

Hazelnut Crusted Brie Cheese - \$10
apricot chutney, asian pear, crispy baguette

Thai Style Crab Sausage - \$13
coconut milk, roasted peanuts, thai chiles, cilantro

Tempura Shrimp - \$14
pineapple, cilantro, carrots, togarashi butter

Crab Cakes - \$13
black bean corn relish, chipotle avocado mayonnaise, tortilla strips

Grilled Cheese - \$9
fiscalini cheddar, spiced tomato soup, grilled baguette

Seared Scallops - \$14
portabella mushroom, pernod, crispy leeks, cream

Grilled Lamb Chops - \$14
fire roasted artichokes, citrus salsa, olives, red peppers

Potstickers - \$10
pork, green onion, sherry, soy wasabi sauce

Crispy Quail - \$10
spinach, shiitake mushroom, eggplant caviar, pumpkin seeds, sherry mustard vinaigrette

Soups

Onion Gratinee - \$8 **Chowder - \$8**
parmesan, gruyere cheese, garlic crouton *roasted corn, clams, potato, thyme*

Mulligatawny - \$8
madras curry, root vegetables, coconut milk

Greens

Tenaya Salad - \$8
organic greens, apple, blue cheese, spiced walnuts, balsamic dressing

Spinach Salad - \$8, for two - \$11
mushrooms, purple onion, warm bacon dressing

Tropical Salad - \$8
mango, macadamia nuts, vanilla bean vinaigrette

Caesar Salad - \$8
romaine, croutons, parmesan, caesar dressing

MENU
ITEMS &
PRICES
SUBJECT
TO
CHANGE

Call for reservations or book
your special occasion

559.683.6555

*or join us in Jackalope's Bar & Grill for pizza,
burgers, hearty sandwiches and other casual fare.*



TENAYA LODGE
AT YOSEMITE

Organic/Sustainable

Seared Chicken Breast Oscar - \$23
dungeness crab, asparagus, truffled mash potato, bearnaise

Garlic Roasted Shrimp Scampi - \$27
trap-caught shrimp, angel hair pasta, garlic butter sauce

Cedar Plank Roasted Salmon - \$28
wild caught salmon, wasabi mashed potatoes, pomegranate syrup

Line Caught Pacific Halibut - \$24
macadamia nut crust, coconut risotto, tropical salsa, vanilla bean butter

Vegetable Napoleon - \$19
eggplant, roasted peppers, goat cheese, grilled vegetable quinoa, balsamic reduction

Fish/Shellfish

Shrimp and Scallop Sauté - \$27
rice noodles, tofu, shallots, asian vegetables, green thai curry

Cornmeal Crusted Trout - \$24
sautéed ruby fillet, jasmine rice pilaf, roasted tomato salsa, avocado orange puree

Grilled Barramundi Fillet - \$28
broccolini, angel hair pasta, sauce a la provencal

Spanish Paella - \$25
calamari, mussels, clams, shrimp, chorizo, chicken, saffron arborio rice

All Fish and Seafood used in the Restaurants are in accordance
with the Monterey Bay Aquarium Seafood Watch List

Pasta

Sautéed Chicken Penne - \$21
spinach, sun-dried tomatoes, pine nuts, pesto

Vegetable Stir Fry - \$19
shiitake mushrooms, baby bok choy, soba noodles, sesame ginger glaze

Meat/Game

Island Spiced Pork Chop - \$28
double cut, smashed boniatos, sautéed spinach bacon, tamarind barbeque

Sugar Cane Spiked Elk Loin - \$35
broccolini, grilled vegetable quinoa, vanilla riesling syrup

Braised Buffalo Short Ribs - \$32
roasted root vegetables, truffled mash potatoes, sauce natural

Peppered New York Strip - \$33
roasted fingerling potatoes, stout mushroom ragout

Herb Roasted Prime Rib - \$36
12 oz. cut, yorkshire pudding, herb roasted potatoes, au jus

Garlic Pepper Filet Mignon - \$38, petite - \$33
grilled - 8 oz. tenderloin, herb roasted potatoes, garlic pepper jam

We
proudly
serve
Certified
Angus
Beef®



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