

appetizers

Pepper Crusted Seared Ahi Tuna | 16

Daikon Radish Salad
Spiced Soy Vinaigrette

Grilled Foie Gras | 19

Fig Compote, Pistachio Crisp
Elderberry Glaze

Tequila Sautéed shrimp | 14

Grilled Tomatillos
Avocado Lime Salsa

Sautéed Day Boat Scallops | 14

Portabella Mushroom, Crispy Leeks
Pernod Cream

Prosciutto Bruschetta | 11

Roasted Red Pepper, Kalamata Olives
Shaved Parmesan

soups

Cream Chanterelle Mushroom | 10

Black Truffle Crust

Exotic Fruit Gazpacho | 9

Wild Berry, Passion Fruit
Melon, Chile Seco

salads

Caesar Salad | 11

Prepared Tableside

Pear and Gorgonzola | 9

Arugula, Candied Almonds
Sun-dried Bleu Berry Vinaigrette

Heirloom Tomato Salad | 9

Belgium Endive
Pesto Ranch Dressing



MEMBERS

from the grill

Petaluma Farms

Organic Chicken Breast | 24

7 oz Wild Caught Copper River

Salmon Fillet | 26

7 oz. Ahi Tuna | 27

14 oz Double Cut Pork Chop | 24

12 oz Rib Eye Steak | 37

6 oz Filet Mignon | 34

10 oz Filet Mignon | 39

side orders | 7

Asparagus

Sautéed Fresh Spinach

Sautéed Shiitake Mushrooms

Garlic Mashed Potatoes

Smoked Macaroni and Cheese

Tempura Onion Rings

signatures

Sirloin Filled Sweet Red Bell Peppers | 29

Ground Sirloin, Rice, Onion
Roasted Savory Tomato Sauce

Filet Oscar | 38

6 oz. Filet Topped with Artichoke Bottom
Dungeness Crab
Béarnaise

Buffalo Short Ribs | 32

Braised Range Buffalo with a Hint of Mole
Cabernet and Root Vegetables



*Tenaya Lodge is proud to serve
Brandt Beef – The True Natural.*

*California's Brandt family produces
premium natural beef and maintains a
"farm-to-fork" philosophy, which involves
raising its animals humanely and naturally
without hormones or the use of antibiotics.*

*Fish cuts are fresh- "never frozen"
and are source approved by the Monterey
Bay Aquarium sustainable seafood program.*

*Items from the grill are complemented by
Béarnaise Sauce, Tamarind Barbeque, Sesame-Ginger Glaze and Hawaiian Black Volcanic Sea Salt.*