

appetizers

Grilled & Chilled Trap Caught Shrimp

Mango Salsa
Arugula Salad

Crispy Quail

Spinach, Shiitake Mushrooms, Eggplant
Caviar, Pumpkin Seed, Sherry Mustard
Vinaigrette

Steamed Manilla Clams

Chardonnay, Basil Tomato, Whole Butter

Sautéed Day Boat Scallops

Portabella Mushroom, Crispy Leeks
Pernod Cream

Seared Calamari Steak

Garlic, Chanterelle Mushrooms
Lemon Herb Pan Sauce

soups

Cream Chanterelle Mushroom

Black Truffle Crust

Exotic Fruit Gazpacho

Wild Berry, Passion Fruit
Melon, Cilantro, Chile Seco

salads

Caesar Salad

Prepared Tableside

Boston Lettuce Salad

Boston Lettuce, Arugula
Roasted Beets, Goat Cheese
White Balsamic Vinaigrette

Heirloom Tomato Salad

Belgium Endive
Dijon Sherry Dressing

signatures

Sirloin Filled Sweet Red Bell Peppers

Ground Sirloin, Rice, Onion
Roasted Savory Tomato Sauce

Filet Oscar

6 oz. Filet Topped with Artichoke Bottom
Dungeness Crab
Béarnaise

Buffalo Short Ribs

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

from the grill

**4 Bone Colorado Roasted
Rack of Lamb**

**7oz. Wild Caught Washington State
King Salmon Filet**

Elk Loin with Vanilla Essence

7 oz Halibut, Long Line Caught

Sand Dabs with Lemon Butter

San Francisco Style Bouillabaisse

Daily Variety of Fresh Seafood

12 oz Rib Eye Steak

6 oz Filet Mignon

10 oz Filet Mignon

side orders

Asparagus

Sautéed Shiitake Mushrooms

Baby Bok Choy

Garlic Mashed Potatoes

Tempura Onion Rings

Smoked Macaroni & Cheese



*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*