

Y O S E M I T E
RUSH CREEK
 — L O D G E —

SOUPS

✓ **TOMATO & ROASTED GARLIC SOUP** 14
 basil, extra virgin olive oil, baguette

SALADS

CAESAR SALAD 18
 romaine, parmesan grilled
 artichokes, croutons,
 anchovy-parmesan dressing

✓ **Gf GREEN SALAD** 15
 cherry tomato, cucumber, radish,
 red onion, citrus vinaigrette

✓ **Gf ROASTED BEET SALAD** 18
 goat cheese mousse, toasted
 pistachios, red onion, dried
 cranberries vinaigrette

✓ **CAPRESE SALAD** 18
 heirloom tomatoes, fresh
 mozzarella, basil pesto, arugula,
 balsamic reduction

✓ = **vegan**
 ♥ = **vegetarian**
Gf = **gluten free**

SMALL PLATES

♥ **CRISPY FRIED CAULIFLOWER** 18
 sweet chili sauce, sesame seed

Gf **SMOKED WINGS** 18
 house hot sauce, celery, blue cheese
 dressing

TUNA POKE 21
 ahi tuna, avocado, edamame,
 pickled ginger, cucumber, seaweed
 salad, sambal dressing, fried
 wontons

♥ **BURRATA** 20
 eggplant caponata, arugula,
 balsamic reduction, toasted
 sourdough, olive oil

Gf **QUESO DIP** 16
 house-made chili lime chips

♥ **BAKED GOAT CHEESE** 18
 house tomato sauce, toasted
 baguette, olive oil

Gf **CARNITAS TACOS** 19
 corn tortillas, tomatillo salsa, onions,
 cilantro

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Substitutions and modifications politely declined

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

SHARED PLATES & STARTERS

Y O S E M I T E
RUSH CREEK
 — L O D G E —

SANDWICHES

choice of: fries or side salad

RUSH BURGER 20
 brioche bun, sharp cheddar, lettuce,
 tomato, onion, pickle

avocado 2 | bacon 2 | egg 2 |
 tavern sauce 1

GRILLED CHICKEN TORTA 20
 monterey jack cheese, cilantro-lime
 slaw, tomato, salsa verde

SHIITAKE BAHN MI ♥ 19
 pickled carrots, onions, radish,
 cucumbers, cilantro, sriracha-lime
 aioli, french roll

PHILLY CHEESE STEAK 21
 french roll, prime rib, grilled onions,
 peppers, american cheese

LAMB SHAWARMA 21
 slow cooked lamb, pepperoncini, red
 onions, tomato, tzatziki, harissa

SIDES

CRISPY FINGERLING ♥ 10
POTATO
 chive butter, sea salt

GREEN BEANS ♥ 10
 pistachio pesto

ENTRÉES

CIOPPINO 32
 halibut, shrimp, mussels, scallops,
 white wine, tomato broth, grilled
 baguette

KING SALMON 30
 bok choy, soy glazed shitake
 mushrooms, yuzu-ginger butter,
 sesame seed, scallion

STEAK FRITES 38
 12 oz. NY strip, demi glaze

FISH AND CHIPS 28
 tempura beer-batter, tartar sauce,
 lemon wedges

BISON CHILI MAC 28
 cavatappi, bison chili, smoked gouda

THAI COCONUT CURRY ♥♥ 28
 ginger, carrot, red pepper, squash,
 cauliflower, chili peppers, chickpeas,
 steamed rice, scallion

CARNITAS RICE BOWL 28
 pulled pork, rice, black beans,
 onions, cilantro, pickled sweet
 peppers, poblano crema

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Substitutions and modifications politely declined

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

MAINS AND SIDES

Y O S E M I T E
RUSH CREEK
— L O D G E —

BOARDS

♥ **CALIFORNIA CHEESE** \$23

california artisan cheese, fig jam,
preserved apricots, country toast,
crackers

CHARCUTERIE \$23

california cured meats, whole grain
mustards, olives, cornichons,
country toast

♥ **MEZZE PLATTER** \$21

harissa hummus, babaganoush,
falafel, pickled cauliflower, country
olives, flatbread

SMOKED SALMON RILLETTE \$21

arugula, grain mustard vinaigrette,
country bread

HOMEMADE FOCACCIA \$12

sundried tomato tapenade

FLATBREADS

WILD MUSHROOM \$21

brown butter cream, arugula, truffle
oil, smoked gouda

BBQ CHICKEN \$21

bbq sauce, grilled chicken breast,
cheddar, ranch, bacon, scallion,
crispy bacon

♥ **TOMATO BASIL** \$20

pesto, garden tomatoes, fresh
mozzarella, balsamic reduction

TUSCAN \$20

tomato sauce, salami, red onion,
pepperocini, pecorino

♥ **vegetarian**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Substitutions and modifications politely declined

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

FROM THE HEARTH