

Starters

Rocky Mountain Fondue 20
Utah Cheddar, Gruyere, and Emmentaler with a hint of Hard Cider. Served with Sliced Pear, Fresh Bread, Baby Potatoes, Asparagus, & Brussels Sprouts

Pan Seared Diver Scallops 18
Winter Squash-Brown Butter Puree, Hazelnut, Pomegranate Gastrique, Yukon Gaufrette, Myer Lemon Marmalade

Pan Seared Apple Braised Pork Belly 18
Seared Pork Belly, Celery Root Puree, Watercress, Granny Smith Apples, Apple Cider Syrup

Oysters Benedict 3/12 6/23
Crispy Panko, Béarnaise, Lardo

Southwestern Braised Utah Poutine 15
Hand Cut Fries, Ancho Chile Beef Gravy, Heber Valley Jalapeno Cheese Curds, House Pickled Jalapeño, Cilantro Crème

Soups

Locally Raised Grass Fed Beef Chili 14
Roasted Green Chiles, Oaxaca Cheese

Daily Soup Special 14
Ask your server for today's creation

Sandwiches

All Sandwiches Served with Hand Cut Rosemary - Sea Salt Fries. Substitute Side Salad \$3

Wagyu Burger * 26
1/2lb (8oz) American Kobe Beef Patty, Heber Valley Cheddar, Caramelized Onion Aioli, House made Bacon, Crisp Lettuce, and Fresh Tomato on a Local Toasted Bun

Grilled Chicken "Saltimbocca" Panini 22
Prosciutto, Fontina, Sage Aioli, Wild Mushroom Duxelles, Baby Spinach

Mains

A \$5 split plate charge will be added when sharing an entrée

Lookout Cabin Seasonal Salad
Chef Driven Entrée Salad Inspired by the Mountains **mkt**

Winter Root Vegetable Salad 19
Winter Greens, Roasted Beets, Parsnip, Pomegranate, Chevre Foam, Walnut Vinaigrette

Horseradish-Honey Glazed Grilled Salmon and Baby Spinach Salad * 24
Caramelized Onions, Green Apple, Toasted Sunflower Seeds, Baby Spinach, White Balsamic- Thyme Vinaigrette

Alpine Mac n' Cheese 20
Aromatic Blend of Local Cheeses, Herbs, Roasted Garlic Bread Crumbs, House-made Bacon, and White Truffle Drizzle

Utah Honey and Stout Braised Short Rib 23
Sweet Potato-Walnut Gratin, Braised Winter Greens, Crispy Sage Gremolata

Sous Vide Wagyu Steak 29
House Made Frites, Crispy Brussels Sprouts, Roquefort Béchamel, Red Wine Reduction

Bison Bolognese 23
House Made Fresh Ricotta, Pappardelle, Basil Garlic Toast

Roasted Winter Vegetable and Quinoa Stuffed Bell Pepper 19
Roasted Garlic- Tomato Puree, Utah Goat Cheese, Arugula Pesto

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

20% gratuity added to parties of six or more