

Starters

- Rocky Mountain Fondue** 21
Utah Cheddar, Gruyere & Emmentaler
Pear, 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** 19
Celery Root Puree, Watercress, Granny Smith Apples,
Apple Cider Syrup
- Oysters Benedict** *half 12 full 23*
Crispy Panko, Béarnaise, Prosciutto
- Southwestern Braised Utah Poutine** 17
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 *** 27
1/2lb (8oz) American Kobe Beef Patty,
Heber Valley Cheddar, Caramelized Onion Aioli,
Bacon, Lettuce, Tomato, Toasted Bun
- Grilled Chicken "Saltimbocca" Panini** 23
Prosciutto, Fontina, Sage Aioli,
Wild Mushroom Duxelles, Baby Spinach

Mains

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

- Grilled Chicken & Cornbread Panzanella** 22
Baby Greens, Butternut Squash, Dried Cherries,
Pepitas, Manchego, Poblano, Ancho-Lime Vinaigrette
- Winter Root Vegetable Salad** 19
Winter Greens, Roasted Beets, Parsnip,
Pomegranate, Chevre Foam, Walnut Vinaigrette
- Horseradish-Honey Glazed Grilled Salmon
& Baby Spinach Salad *** 25
Caramelized Onion, Green Apple, Sunflower Seeds,
White Balsamic-Thyme Vinaigrette
- Alpine Mac n' Cheese** 21
Local Cheese, Herbs, Roasted Garlic Bread Crumbs,
Pancetta, White Truffle Drizzle
- Utah Honey & Stout Braised Short Rib** 24
Sweet Potato & Walnut Gratin, Braised Winter Greens,
Crispy Sage Gremolata
- Sous Vide Wagyu Steak** 30
House Made Frites, Crispy Brussels Sprouts,
Roquefort Béchamel, Red Wine Reduction
- Bison Bolognese** 24
House Made Fresh Ricotta, Pappardelle,
Basil Garlic Toast
- Winter Vegetable & Quinoa Stuffed Bell Pepper** 20
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