

# 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