

LUNCH MENU

Starters

Toasted Ravioli^v

6 crispy breaded cheese ravioli served with our marinara sauce. 5

Chicken Wings

6 wings tossed with your choice of sauce: Buffalo, Asian Firecracker and Hybrid. 6

Classic French Onion Soup

Our delicious French onion soup served with croutons and lots of melted gruyere cheese. 5

Avocado and Tomato Shrimp Cocktail

Chilled shrimp atop a mix of fresh avocados, summer tomatoes, garlic and lime juice. A cool refreshing summer treat. 6

Chicken Quesadilla

Chicken, bacon, onions, tomatoes and jalapenos with melted cheese. Served with salsa and sour cream. 6

Salads

House Salad^v

Mixed greens, tomatoes and cucumbers and tossed with your choice of dressing.

(Add avocado for an additional 1.50) 4

Classic Caesar

Chopped Fresh romaine hearts with our house made Caesar dressing Parmigiano-Reggiano cheese and finished with our house made croutons.

(Add chicken breast or shrimp for an additional 2.50) 8

Chef's Signature Seared Tuna Salad

Seared tuna stake served over mixed greens and tossed with our cilantro cilantro ginger vinaigrette. Topped with cucumbers, pickled red onions, and crispy wonton strips. 12

Kids Stuff

(age 7 and below)

Chicken Fingers

Served with fries. 6

Cheese Quesadilla^v 5

Beverages

Coffee	2
Assorted Tazo® Teas	2
Hot Chocolate	3
Milk	3
Juice	3
(cranberry, apple, orange and tomato)	
Lemonade	2.5
Soft Drinks	2.5
(Coke, Diet Coke, Sprite, Dr. Pepper)	

Wine & Beer

Wine By the Glass:

White	7
Red	7

Beer:

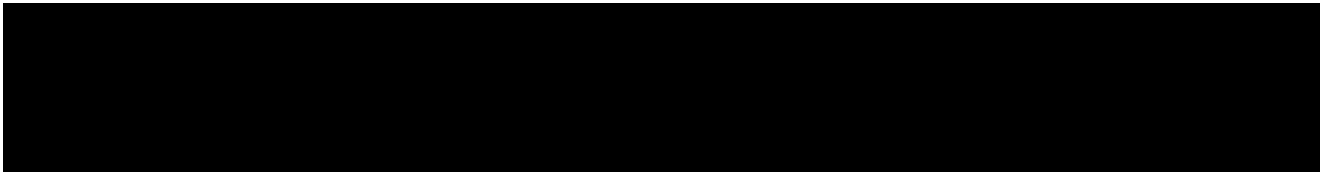
Budweiser	5
Bud Light	5
Coors Light	5
Heineken	6
Polygamy Porter	6
Evolution	6

Chef Salad

Sliced turkey and Swiss cheese, tomatoes, bacon, olives, shredded cheese, cucumber, croutons and a hard-boiled egg. Served with creamy avocado dressing. 10

Indicates vegetarian dishes.

Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



Burger Bar

All burgers come with bottomless fountain drink.
All burgers are served with a side of French fries, sweet potato fries or a side salad.

Build Your Own Burgers 9
An 8oz USDA Angus beef burger, served on toasted local artisanal ciabatta with lettuce and tomato with your choice of two the following toppings (additional toppings \$1 extra).

Swiss Cheese	Sautéed Mushrooms
Cheddar Cheese	Onions
Avocado	Jalapenos
Bacon	Fried Egg (\$1.50 extra)

Sandwiches

All sandwiches come with bottomless fountain drink.
Make any sandwich a wrap (just ask your server).
All sandwiches are served with a side of French fries, sweet potato fries or a side salad.

Yarrow Club 9

Thinly sliced turkey breast, honey ham, thick apple wood smoked bacon, sharp cheddar and Swiss cheese with lettuce, tomato, avocado and red onion on sourdough bread.

Tuna Melt 8

White Albacore tuna salad served on toasted marble rye bread with melted Swiss cheese, avocado and fresh tomatoes.

Classic Reuben 9

Corned beef with melted cheese, sauerkraut and Thousand Island dressing on marble yet bread. Served hot.

Grilled Veggie Sandwich ^v 8

A veggie patty with roasted red peppers, grilled onions and melted cheese. Served with Smoky dressing, lettuce and tomato on a toasted local artisanal ciabatta bun.

Buffalo Chicken Hoagie 8

Breaded chicken tossed in wing sauce with lettuce tomatoes and blue cheese dressing stuffed into a soft hoagie roll.

Chef's Signature Chicken Sandwich 8

Flame grilled marinated chicken breast, bacon jam, smoky dressing, lettuce and tomato on a toasted local artisanal ciabatta bun. If you're wondering what bacon jam is, we make it in-house with bacon, onions, garlic, chilies, brown sugar and vinegar that is cooked over low heat until it gets thick and syrupy. The flavor is smoky, salty, sweet, sour and spicy and is good on just about anything!

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DINNER MENU

Small Plates

Chicken Tostadas

Crispy tortillas topped with beans, cheese and lettuce, then covered with tender juicy chicken cooked with tomatoes and onions. Served with salsa and sour cream. 6

Quesadilla

Chicken, bacon, onions, tomatoes and jalapenos with melted cheese. Served with salsa and sour cream.

(Substitute Shrimp for \$2) 6

Smoked Gouda Mac n Cheese

Build your own Mac – pick three of the below toppings:
Bacon, Jalapenos, Crispy Onions, Broccoli, Tomatoes
(additional toppings \$1) 6

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Large Plates

28-Day Aged Ribeye Steak 22

Grilled to your specification and served with a rich and sweet onion and brandy compote. Served with seasonal vegetables and your choice of garlic mashed potatoes, or baked potato.

Filet Mignon 21

7 ounce Angus hand-cut filet, seasoned and grilled to your specification. Served with seasonal vegetables and your choice of garlic mashed potatoes, or baked potato.

Blackened Tilapia 11

This delicate white fish is rubbed with our house made blackening spice and then topped with a creamy parmesan sauce. Served with seasonal vegetables and your choice of garlic mashed potatoes, baked potato.

Seared Atlantic Salmon 19

Atlantic salmon seasoned and seared, then topped with a classic creamy lemon butter sauce. Served with seasonal vegetables and your choice of garlic mashed potatoes, or baked potato.

Creamy Seafood Gratin 14

Sautéed cod, shrimp and clams in a delicious creamy sauce topped with bread crumbs and broiled till golden brown and bubbly. A French bistro classic!

St. Louis BBQ Ribs 15

A half rack of smoky tender juicy pork spare ribs slathered in a smoky sweet sauce. Served with French fries.

Chicken Parmesan 14

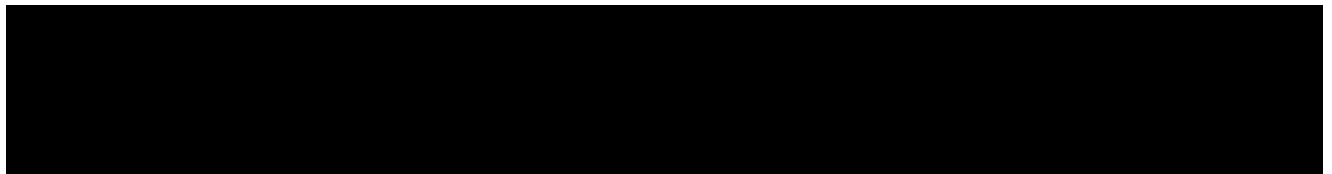
Sautéed chicken breast topped with marinara sauce and then covered in parmesan and mozzarella cheese. Served on a bed of fettuccini and served with garlic toast.

Mountain Grill Smoked Gouda Mac N Cheese^v 11

pasta tossed with a creamy smoked Gouda cheese sauce and broccoli florets. Topped with bread crumbs and served with garlic toast.

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Desserts

Strawberry Shortcake 6

Big enough for two but who wants to share? Fluffy yellow cake topped with sweet summer strawberries, strawberry sauce and Chantilly whipped cream.

Classic Cheese Cake 6

New York style with raspberry sauce and Chantilly whipped cream.

Park City Mud Pie 7

Here's an ode to the mud season! French vanilla ice cream swirled with espresso and packed in a toasted cookie crust. Topped with fudge and drizzled with caramel.

Classic Crème Brulee 6

A classic French custard topped with a caramelized sugar crust.