

Tiburón

FINE DINING

STARTERS

SEARED SCALLOPS \$15

*Fresh Maine "DIVER" Scallops, dusted with Chipotle and pan seared,
served with a chunky fresh tomato cream sauce*

CRAB CAKES \$12

*Sweet crab slow simmered with fresh tomatoes, white wine & herbs, served with tangy
Mediterranean cucumber salad & roasted tomato Buerre Blanc*

ROAST CHICKEN & POLENTA \$11

*Thin sliced roasted chicken, sautéed portabella & button mushrooms, roasted red peppers
& Marsala/garlic demi-glace served over a grilled polenta cake*

ST. ANDRE & BRAISED KURABUTA PORK \$13

The Chef's Favorite: *French triple crème Brie, 5 hour 'Dry' Braised
Kurabuto pork belly & balsamic onion jam*

JAKE'S MUSSELS \$11

*Fresh Mediterranean Black Mussels, steamed in white wine & garlic,
served with a spicy tomato herb broth*

ENTREES

*At Tiburon all Entrées are served with a House Salad,
Fresh Bread & Homemade Sorbet*

NEW ZEALAND ELK \$40

OUR HOUSE SPECIALTY: *Char-grilled New Zealand Elk Tenderloin, served with creamy mushroom
"Duxelle", green peppercorn demi-glace & garlic mashed potatoes*

ROAST BREAST of CHICKEN \$27

Pan roasted, served with a red wine demi-glace & Serrano chili cheddar grits

AUSTRALIAN LAMB \$36

*Pan seared Australian lamb tenderloin, dusted with fresh rosemary & black pepper, served with a whole grain
mustard Demi-glace, blueberry reduction & a Parmesan and parsley risotto cake*

TENDERLOIN of BEEF \$35

*Char-grilled filet mignon, served with a roasted shallot & cabernet demi-glace,
with sautéed mushrooms & garlic mashed potatoes*

AHI TUNA \$30

*Ahi tuna, dusted with Asian seven pepper spice & black sesame seeds, SEARED RARE,
topped with soy & honey marinated shredded carrot & served with pineapple fried rice*

ALASKAN HALIBUT \$33

*Pan-Seared filet, served with a savory carrot reduction butter, sautéed garlic spinach
& garlic mashed potatoes*

CHAR-GRILLED RIBEYE \$37

*16oz U.S.D.A. Choice Ribeye of Beef, with a ruby port reduction, Gorgonzola cream sauce
& garlic mashed potatoes*

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The consumption of raw or undercooked foods may increase the chance of food borne illness