



## Spring Dinner Menu

### Small Plates

**Local & Artisan Cheese Tasting**, Fresh & Dried Fruit, Toasted Pecans, Warm Artisanal Bread  
\$Market **Whole Wheat Flatbread**, Duck Confit, Brie, Caramelized Figs and Onions,  
Arugula \$11.75 **Lobster Risotto**, Lobster, English Peas, Lobster  
Stock \$13  
**Potato Gnocchi**, Braised Beef, Mushrooms, Spinach, Truffle Oil  
\$12.5  
**Zucchini Cakes**, Romesco, Dressed \$10  
Arugula  
**Warm Artisanal Bread**, Served with Herbed  
Butter \$2.75

### Salads and Soups

Add Wood Grilled Shrimp or Chicken Breast to any Salad

\* \$4  
**Bibb Lettuce**, Grated Egg, Tomato, Toasted Almond, Blue Cheese, Green Goddess  
Dressing \$10  
**“The Grape” Salad**, Chèvre Crostini, Pecans, Pickled Grapes, Red Onion, Honey Cider  
Vinaigrette \$9.25  
**Arugula**, Strawberries, Candied Cashews, Strawberry & Balsamic Dressing, Local Feta  
\$9.25  
**Yukon Gold Potato Soup**, Chervil Oil \$4/\$6  
**Soup of the Day**, Daily  
Presentation \$4/\$6

### Entrées

Add a petite Arugula Salad or Grape Salad to any item below  
\$3.75

**Pan Seared Halibut\***, Crab & Potato, Coppa Ham, Artichokes, Market Vegetables, Artichoke  
Reduction \$23  
**Lobster Risotto**, Lobster, English Peas, Lobster  
Stock \$18.5  
**Potato Gnocchi**, Braised Beef, Mushrooms, Spinach, Truffle Oil  
\$19  
**Linguini & Clams**, Coppa Ham, Spring Peas, Green Olive, Smoked Tomato, Vermouth, Parmesan  
\$18

### From the Wood Burning Grill

Add Petite Arugula or Grape Salad to any entrée  
\$3.75

**Organic Chicken Breast**, , Moroccan Roasted Vegetables, Polenta Fries, Smoked  
Eggplant \$19.75 **Ballard Pork Chop\***, Blueberry Gastrique, Warm Fingerling Potato  
& Asparagus Salad \$22.5  
**Grilled Scottish Salmon**, Olive Oil Whipped Potatoes, Grilled Asparagus, Salsa Verde, Grilled  
Lemon \$21.5 **Waygu Shoulder Tenderloin\*** Peppercorn Butter, Mushroom Polenta, Charred  
Greens, Red Wine Demi \$24.5  
**Artichoke Hearts**, Chilled Farro & Spring Vegetable Salad, Feta, Sweet Onion  
Vinaigrette \$19

### Sandwiches

Served with Choice of House Cut Fries, Soup or Petite Grape Salad

**Open Faced Roast Beef\***, Thinly Sliced, Cheddar, Caramelized Onions, Horseradish  
Jus \$13  
**Smoked Portobello**, Roasted Pepper, Chèvre, Ciabatta, Spinach, Glazed  
Onions \$11.25

**Morgan Valley Lamb Burger\***, 8 oz, Artisan Roll, Grilled Zucchini, Tzatziki, Glazed Onions \$12.5

**Grape's Bison Burger\***, 8 oz Colorado Bison, House-made Steak Sauce, Blue Cheese, Fried Onions \$13

**(Add Bacon)**

**Sunday Night Feature**      \$28

Choice of Cup of Soup or Petite Salad  
10oz Prime Rib with Whipped Potatoes, Seasonal Vegetables, Horseradish Au Jus,  
Chef's Featured Dessert

## Wild Grape Proudly Supports Local Businesses

Morgan Valley Lamb, Winder Farms, Beehive Cheese, Rockhill Creamery, Shepherds Dairy, Niman Ranch, Ballard Farms, Nicholas Foods, Lehi Mills, Nature's Indulgence, Hi-Grade Weiner, Tooele Valley Meats, Wasatch Meats, Muir Farms, Santaquin Orchards, Pacific Seafood

Executive Chef: Phelix Gardner    Sous Chef : Pete Hines

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness