



epc

DINNER



small snack

- BUFFALO CHILI**
smoked cheddar, cornbread muffin
- ONION SOUP GRATIN**
toasted gruyere crouton
- BRAISED BLACK MUSSELS**
chorizo, cilantro-lime broth, crusty bread
- BROWN BUTTER SEARED SCALLOPS**
roasted tomato-corn relish
- GRUYERE FONDUE**
roasted pear, caramelized shallot, rustic ciabatta
- CHURRASCO BEEF SKEWER**
cilantro, garlic, red pepper
- EPC BEER BRATS**
bacon wrapped, braised apple-cabbage kraut

salads

- LOCAL GREENS**
tomatoes, cucumbers, local goat cheese
cornbread croutons, white balsamic dressing
- WASATCH VALLEY WEDGE SALAD**
crisp iceberg, olives, cucumber, tomato, red onion
pancetta, feta, lemon-dijon vinaigrette
- TRADITIONAL CAESAR SALAD**
romaine, parmesan, garlic ciabatta crouton

escala provisions specialty pizza

- MARGARITA**
tomatoes, fresh mozzarella, basil
- WESTERN SLOPE**
chicken, spinach, roasted garlic, olives
- CLASSIC**
pepperoni or italian sausage or cheese

lodge specialties

- 8 PAN SEARED MOUNTAIN TROUT** 24
creamy leek, potato hash
- 7 GRILLED PORK CHOP** 26
cider brined, maple roasted sweet potatoes, jicama-apple-fennel slaw
- 12 FIRE ROASTED HALF CHICKEN** 22
cauliflower mash, seasonal vegetables
- 13 ESCALA POT PIE** 15
roisserie chicken or seasonal garden vegetables
- 12 TERIYAKI CEDAR PLANK ROASTED SALMON** 28
warm napa cabbage slaw
- 12 SHRIMP LINGUINI** 29
tomato, olives, fresh basil, roasted garlic, evoo
- 11 PARK CITY STEAK** 32
10oz new york, balsamic glazed onion, smashed potatoes
- CHIMICHURRI SKIRT STEAK** 28
caramelized onion, sofrito rice
- 10 WHOLE WHEAT PENNE RIGATE** 22
oven roasted vegetables, fresh basil, tomato sauce
- 12**
- 9**
- 18**
- dessert**
- S'MORE CAKE** 8
warm flourless chocolate, graham crackers, toasted marshmallow
- WARM BREAD PUDDING** 8
cranberry-orange, maple glaze
- CREME BRULEE** 8
vanilla bean, seasonal berries
- APPLE GALETTE** 8
tart apples, sweet caramel
- HAZELNUT CAPPUCCINO TORTE** 8
toasted hazelnut, chocolate ganache, coffee buttercream
- SELECTION OF HÄAGEN-DAZS ICE CREAM** 6

We are committed
to buying and preparing
food that supports
environmental stewardship.
The taste is much more
enjoyable!

Chef Amanda Buchanan