

DINNER MENU

"We appreciate you, and will be happy to cook to your personalized requests. Please let our team know of any allergenic or dietary preparation concerns. It would be our pleasure to ensure your dining comfort!"

FOR THE TABLE

SUMMER BRUSCHETTA	16
grated heber valley tomatoes, herb oil, garlic aioli, grilled sourdough, white anchovy GF DF	
LOCAL STONE FRUITS & BURRATA FLATBREAD	18
local stone fruits, burrata, basil pesto, balsamic glaze, lemon arugula V	
SPICY TUNA CRISPY RICE	16
(4 pieces) pieces lightly fried sushi rice, ahi tuna tartare, ponzu, smoked paprika aioli GF DF	

APPETIZERS

VEGAN SOUP OF THE DAY	10
chefs seasonal choice	
TATER TOTS	12
kennebec potatoes, gold creek farms cheddar, chive aioli, fine herbs GF V	
CAVIAR DEVEILED EGGS	18
chives, creme fraiche, tallow potato chips GF	
UT 47 STEAK TARTARE	20
cured egg yolk, capers, potato emulsion, grilled baguette GF	
JUMBO SHRIMP COCKTAIL	19
(5) jumbo shrimp, cocktail sauce, cajun remoulade sauce GF DF	
GRILLED OYSTERS	14
(6 pieces) dill chimichurri butter GF DF	
PARK CITY CREAMERY CHEESE PLATE	24
seasonal jams, shaved apple, sourdough, crackers	

SALADS

HOUSE SALAD	12
baby arugula, shaved vegetables, local goat cheese, lemon vinaigrette GF V	
POMME ANNA & ARUGULA SALAD	14
creminelli prosciutto citrus segments, shaved parm, balsamic dressing GF V	
UTAH CORN CHOPPED WEDGE	16
baby iceberg, crispy guanciale, pickled shallots, blue cheese dressing, corn relish GF	
BABY KALE CAESAR	16
baby kale, shaved parmesan, lemon zest sage croutons, V	

Dishes may be prepared as indicated for each dish:
GF- Gluten Free Option **DF**- Dairy Free Option
V- Vegetarian **VG**- Vegan

ENTRÉES

MUSHROOM BOLOGNESE	24
tagliatelle noodles, pécorino cheese, san marzano tomatoes V	
PECAN CRUSTED ALASKAN KING SALMON	30
pea tabbouleh, miso mushrooms, heirloom tomatoes, Utah corn puree GF DF	
MARY'S HERB ROASTED HALF CHICKEN	32
fingerling potatoes, honey bacon, charred radicchio, chicken jus GF	
HANGER PEPPER STEAK	28
10 oz hanger steak, pandan jasmine rice, wild mushroom curry, crispy garlic DF GF	
AMERICAN WAGYU STEAKHOUSE BURGER	19
A-1 BBQ sauce, grilled onions, smoked gold creek cheddar, bacon, brioche bun, fries	

FROM THE GRILL

WITH A CHOICE OF ANY TWO SIDES:

NIMAN RANCH IBERIAN STICKY PORK RIBS	26
asian BBQ sauce GF DF	
ROCKY MOUNTAIN LAMB SHANK	24
mint gremolata GF DF	
BLACK ANGUS FILET 6 OZ	29
bordelaise sauce GF DF	
BISON TENDERLOIN 8 OZ	36
coffee rubbed, béarnaise sauce GF DF	
BONE-IN COWBOY RIBEYE 12 OZ	39
whiskey au poivre GF DF	
BRANZINO	30
herbed brown butter GF	
FLORIDA RED SNAPPER	28
Tomato relish GF	

ADDITIONS & SIDES

CLUBHOUSE FRIES	6
DF	
MASH POTATOES	6
GF	
BRAISED CARROTS	6
carrot caramel & dill GF DF	
GRILLED TRI-COLOR CAULIFLOWER	6
almond romesco sauce GF DF	
SAUTEED GARLIC BOK CHOY	6
GF	
TRUFFLED MAC & CHEESE	12
chives & pecorino cheese	
MIXED VEGETABLE COMBO	18
choice of any three sides GF DF	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*