

DESSERTS

Chocolate Wrapped Carrot Cake | 10

Decadent Chocolate Butterscotch Custard | 10

Brulee Banana Pie | 10

Dairy Free Sorbet | 4

Classic Sundae | 8
chocolate, caramel, whipped cream, cherry

Waffle Cone | 3

Dipped Cone | 3

Cup | 4

Bowl | 6

Soft Serve Cup | 4

Soft Serve Bowl | 6

Hand-Spun Milkshakes | 7
choice of vanilla, chocolate or strawberry



TALISKER CLUB

Menu created August 28th, 2025

PROVISIONS
— MARKET & GRILL —



Served Daily

DINNER

5:00 PM - 9:00 PM

SHAREABLES

Tomato Soup & Grilled Cheese Bites | 14

provolone, cheddar cheese, sourdough bread | V |

Guacamole & Salsa | 8

blue corn tortilla chips, pickled escabeche | GF | DF | VG

Pan Seared Salmon Sliders | 16

(3) tzatziki sauce, pickled cucumbers, arugula slaw, brioche bun

Crispy Wings | 14

veggie sticks, side buffalo sauce, ranch

Ahi Tuna Tower | 18

mango, ponzu, avocado, wonton chips | DF

Skirt Steak Nachos | 12

queso blanco, black bean salsa, guacamole, pico de gallo, sour cream | GF

Tempura fried Cauliflower | 10

choice of buffalo, BBQ sauce, sweet-chilli | V

SALADS

add steak +14 / add salmon +11 / add chicken +7

Italian Caesar | 13

romaine, parmesan, ravioli croutons, grilled lemon | V

Simple Greens Salad | 12

mixed greens, shaved vegetables, lemon dressing | VG | DF | GF

8 oz Heritage Farms Flat Iron Salad | 22

spring mix, blackberries, chevre, pistachios, jerez dressing | GF

Waldorf Chicken Salad | 19

chicken breast, apple, celery, walnuts, grapes, bibb lettuce, creamy dressing | GF

Tomato & Burrata Salad | 15

basil, extra virgin olive oil, balsamic glaze | VG

MAINS

Ahi Tuna Salad | 24

sesame crusted tuna steak, gem lettuce, sliced avocado, crispy shallots, pickled fresno chili, watermelon radish, orange, sesame dressing | GF | DF

Florida Pan Seared Red Snapper | 32

jasmine rice, steamed veggies, herbed tartar sauce | GF | DF

Shrimp Tacos | 15

marinated shrimp, chipotle crema crema, cabbage slaw, pico de gallo, lime *choice of flour or corn tortilla*

House Roasted Turkey Club | 16

roasted turkey breast, basil aioli, lettuce, tomato, onion, bacon, swiss cheese, sourdough bread *served with house chips*

Tuhaye Burger | 15

7oz custom grind beef patty, lettuce, tomato, onion, garlic aioli, gold creek smoked cheddar, bacon, brioche bun, house fries

Creamy Pesto Gnocchi | 22

blistered cherry tomatoes, wild mushrooms, local feta cheese | V

Chicken Milanese | 26

arugula & tomato salad, fried capers, shaved parmesan, lemon butter sauce

Whistling Spring’s Trout Piccata | 26

angel hair pasta, asparagus, roasted tomatoes, lemon butter sauce, capers | GF

10 oz Prime Steak Frites | 30

chimichurri, chipotle ranch, house fries

Pizza Margherita | 15

fresh mozzarella, tomato, basil, balsamic | V

BYO Pizza | UP TO 3 TOPPINGS 16

mushrooms, onions, basil, black olives, spinach, marinated tomatoes, pineapple, jalapenos, artichokes, bell peppers, feta, pepperoni, bacon, sausage, ham, chicken

**GF crust available upon request*

COCKTAILS

Talisker Club Old Fashioned | 12

signature talisker club bourbon, barrel aged maple syrup, black walnut bitters, orange peel

Chili Mango Margarita | 11

lunazul blanco tequila, waterpocket ‘fruta’ triple sec, mango purée, fresh chili, lime juice, tahin rim, lime wedge

Spring Spritz | 10

tanqueray gin, hibiscus liqueur, lime juice, club soda

Blossom Sour | 10

alpine gin, wasatch cherry blossom liqueur, lemon juice, aquafaba

BEER BY THE CAN

White Claw | 3

High Noon Watermelon | 8

Incline Hazy Honeycrisp Cider | 7

Michelob Ultra | 3

Bud Light | 3

Uinta Lime Pilsner | 3

Corona Lager | 3

Stella Artois Lager | 6

Saltfire Fury Kolsch | 6

Uinta ‘Golden Spike’ Hefeweizen | 6

New Belgium ‘Fat Tire’ Ale | 6

Sierra Nevada Pale Ale | 7

Roadhouse ‘Walrus’ Hazy IPA | 8

Athletic Brewing ‘Upside Dawn’ Golden N/A | 6

Athletic Brewing ‘Atlética’ Mexican Style N/A | 6

DRAFT BEER & WINE

Park City ‘Hooker’ Blonde Ale | 5

Proper Brewing ‘Yacht Rock Juice Box’ IPA | 5

Guinness Irish Stout (Nitro) | 5

Longoria “Lovely Rita”, Pinot Noir | 11

Daou, Chardonnay | 8

WINE BY THE GLASS

Villa Minelli Prosecco | 11

Vosca, ‘Aria’ Pinot Grigio | 9

Frenzy Sauvignon Blanc | 12

Stoller Rosé | 12

André Brunel Cotes-du-Rhone | 10

Daou Cabernet Sauvignon | 12

BV ‘Tapestry’ Red Blend | 14

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

**consuming raw or undercooked food may cause foodborne illness*