



STARTERS

TRUFFLE MAC & CHEESE 13

Cavatappi pasta, truffle infused cheese sauce, herb breadcrumbs

CHARCUTERIE 29

Selection of Utah meats and cheese, pickled vegetables, dried fruit, local honey, crostini

GRILLED ARTICHOKE 15 [GF]

Grilled artichokes, garlic aioli, salsa verde

FRENCH ONION SOUP 11

Topped with baby swiss, provolone and crostini

WINGS 16

Crispy wings tossed with your favorite sauce: Buffalo, Bourbon BBQ, or Spicy Asian. Served with carrots and celery, blue cheese or ranch

BUFFALO CAULIFLOWER 15

Tempura cauliflower in buffalo sauce, blue cheese dressing.

TUNA TACOS 23

Napa cabbage coleslaw, mango relish

FRIED BRUSSELS SPROUTS 15

Apple smoked bacon bits, black garlic chips, honey vinaigrette

FROM THE GARDEN

CAESAR SALAD 13

Romaine lettuce, croutons, shaved parmesan

TOSSED CHEF SALAD 17

Romaine and iceberg lettuce, egg, tomato, cucumber, onion, avocado, bacon, ham, cheddar

ARTISANAL GREEN HOUSE SALAD 12

Artisan greens, carrot, cucumber, tomato, croutons, choice of balsamic vinaigrette, ranch, or blue cheese

PEAR AND BRIE SALAD 15

Artisan greens, sweet potato chips, cranberries, Marcona almonds, honey mustard vinaigrette

SOUTHWEST CHICKEN SALAD 18

Cajun style grilled chicken, romaine and iceberg lettuce, corn, pico de gallo, black beans, tortilla strips, avocado, paprika vinaigrette, tortilla bowl

PIZZA

9 INCH HAND TOSSED
14 INCH CAULIFLOWER CRUST AVAILABLE FOR ANY PIZZA +\$3

TRADITIONAL PEPPERONI 15

MARGHERITA 15

Cherry tomato, fresh mozzarella, basil

CHEESE PIZZA 13

Mozzarella, parmesan, provolone

TRIO SAUSAGE PIZZA 17

Mexican chorizo, italian sausage, andouille sausage

HAWAIIAN 16

Canadian bacon, pineapple

VEGAN PIZZA 17 [V]

Cauliflower crust, vegan tomato sauce, seasonal roasted vegetables, vegan cheese

BUFFALO CHICKEN PIZZA 17

Roasted chicken, mozzarella, blue cheese, buffalo sauce, pickled onion, baby arugula, ranch dressing

TACO PIZZA 17

Cheddar, monterey jack, ground beef, chorizo, lettuce, pico de gallo, green onion, sour cream, tortilla strips, cilantro

GLUTEN FREE = [GF] VEGAN = [V] TREE NUT ALLERGY = [T]
18% SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF ERNESTO ROCHA

BLACKROCKMOUNTAINRESORT.COM
435-575-1700 | 909 W PEACE TREE TRAIL, HEBER CITY

DINNER MENU



BURGERS & SANDWICHES

SERVED WITH A CUP OF SOUP,
SMALL HOUSE SALAD,
OR FRENCH FRIES

THE OVERLOOK BURGER 18

8 oz beef patty, bacon, avocado, pepper jack, tomato, lettuce, crispy onion, garlic aioli, brioche bun

GARDEN BEYOND BURGER™ 18 [GF][T]

Beyond burger™ patty, vegan cheese, tomato, lettuce, pickled onion, basil pesto, gluten-free bun

OPEN FACE STEAK FRITES 29

Skirt steak, mushrooms, onions, local whiskey demi-glace, toasted sourdough bread, pomme frites

SALMON BLT 28

Salmon, bacon, tomato, lettuce, garlic aioli, ciabatta bread

HAM AND SWISS 18

Ham, havarti, swiss, french baguette, yellow mustard

ENTRÉES

ROASTED SALMON 35 [GF]

Salmon, wilted greens, mixed vegetable succotash, citrus butter sauce

BUCATINI AND SAUSAGE 33

Bucatini pasta, sausage, sautéed onion, sweet pepper, marinara sauce, shaved parmesan

SHRIMP AND RIGATONI 35 [T]

Pacific white shrimp, rigatoni pasta, tomato, shallot, parsley, basil, pine nut, caper, olive, lemon, butter, shaved parmesan

SPAGHETTI & MEATBALLS 31

Traditional spaghetti and meatballs, marinara sauce, parmesan cheese

CRISPY BRICK CHICKEN BREAST 31 [GF]

Crispy airline chicken breast, chicken demi-glace, roasted broccoli

STEAK AND SALAD 31

Skirt steak, wedge salad, blue cheese crumbles, bacon, onion tomato

ROASTED VEGETABLE PLATE 25 [GF][V]

Seasonal vegetables, tomato coulis, spring mixed greens

BUTCHER HOUSE

WAYGU CENTER CUT SIRLOIN 38 [GF]

8 oz sirloin, local whiskey demi-glace

BONE-IN RIBEYE 59 [GF]

18 oz bone-in ribeye, creamy horseradish sauce

FILET MIGNON 45 [GF]

8 oz filet mignon, local whiskey demi-glace

SIDES

MAC AND CHEESE 7 [T]

FRENCH FRIES 6 [T]

MASHED POTATOES 6 [T]

STEAMED BROCCOLI 6 [V][GF][T]

ROASTED CAULIFLOWER 6 [V][GF][T]

FUNERAL POTATOES 8 [T]

SEASONAL ROASTED VEGETABLES 7 [V][GF][T]

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