



## STARTERS

### TRUFFLE MAC & CHEESE 13

Cavatappi pasta, truffle infused cheese sauce, herb breadcrumbs

### CHARCUTERIE 31

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 13

Topped with baby swiss, provolone and crostini

### GOAT CHEESE STUFFED PEACHES 18 [GF]

Grilled Utah peaches, local goat cheese, balsamic reduction

### 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



## ENTRÉES

### ROASTED SALMON 37 [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 37 [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

### OPEN FACE STEAK FRITES 29

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

## BUTCHER HOUSE

### WAYGU CENTER CUT SIRLOIN 41 [GF]

8 oz sirloin, local whiskey demi-glace

### BONE-IN RIBEYE 65 [GF]

18 oz bone-in ribeye, creamy horseradish sauce

### FILET MIGNON 51 [GF]

8 oz filet mignon, local whiskey demi-glace

## BURGERS & SANDWICHES

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

### THE OVERLOOK BURGER 22

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

### SALMON BLT 29

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

### HAM AND SWISS 18

Ham, havarti, swiss, french baguette, yellow mustard

## SIDES

### MAC AND CHEESE 8 [T]

### FRENCH FRIES 6 [T]

### MASHED POTATOES 6 [T]

### STEAMED BROCCOLI 6 [M][GF][T]

### ROASTED CAULIFLOWER 7 [M][GF][T]

### FUNERAL POTATOES 11 [T]

### SEASONAL ROASTED VEGETABLES 8 [M][GF][T]

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