



OVERLOOK

RESTAURANT

STARTERS

TRUFFLE MAC & CHEESE 13

Cavatappi pasta, truffle infused cheese sauce, herb breadcrumbs

CHARCUTERIE 35

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

CRISPY GREEN BEANS 15

Tofu, Cashews, General Tsao Sauce

FRIED CHEESE CURDS 17

Served with marinara or BBQ aioli

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

WARM-UP

SERVED WITH A HOUSE SALAD

FRENCH ONION SOUP 20

Topped with baby swiss, provolone, crostini

ROASTED TOMATO BISQUE GRATIN 20

Topped with provolone, crostini

SHEPHERD'S PIE 25

Ground beef, peas, carrots, corn, mashed potatoes

CHICKEN POT PIE 25

Puff pastry shell, rich vegetable stew

FROM THE GARDEN

CAESAR SALAD 13

Romaine lettuce, croutons, shaved parmesan

ROASTED CARROT SALAD 13

Baby arugula, pine nuts, goat cheese, champagne vinaigrette

ARTISANAL GREEN HOUSE SALAD 12

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

BEETS & BURRATA 15

Pistachios, strawberries, micro greens, white balsamic reduction

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

WINTER APPLE SALAD 15

Roasted apples, baby arugula, cranberries, walnuts, yogurt vinaigrette

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 21 [V]

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

BBQ CHICKEN PIZZA 17

Roasted chicken, tomato sauce, mozzarella, local whiskey BBQ sauce, crispy onions, cilantro, red pepper ranch dressing

SLOPPY JOE PIZZA 17

Cheddar, mozzarella, tomato sauce, ground beef, topped with parmesan

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 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

BISON BURGER 29

8 oz bison patty, lettuce, tomato, havarti cheese, crispy onion, BBQ aioli, spicy pickle, brioche bun

HAM AND SWISS 18

Ham, havarti, swiss, french baguette, yellow mustard

SIDES

MAC AND CHEESE 7 [T]

CREAMED SPINACH 7

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

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

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

SAGE CANDIED CARROTS 7

ROASTED BEETS 7

FRENCH FRIES 7 [T]

FUNERAL POTATOES 8 [T]

MASHED POTATOES 7 [T]

BROWN GRAVY 3

ENTRÉES

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 39

8 oz Ribeye, wedge salad, blue cheese crumbles, bacon, onion tomato

ROASTED VEGETABLE PLATE 25 [GF][V]

Seasonal vegetables, tomato coulis, spring mixed greens

ROASTED CHICKEN RIGATONI ALFREDO 33

Mushroom, spinach, cream sauce

ROASTED SALMON 37

Cauliflower, wilted arugula, roasted red pepper coulis

OPEN FACE STEAK FRITES 39

8 oz Ribeye, mushrooms, onions, local whiskey demi-glace, toasted sourdough bread, pomme

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

BUTCHER'S SPECIAL Market Price

Ask your server for details

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