



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

STARTERS

WINGS 16

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

CHARCUTERIE 35

Selection of Utah meats and cheeses, 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

TRUFFLE MAC & CHEESE 13

Cavatappi pasta, truffle infused cheese sauce, herb breadcrumbs

BUFFALO CAULIFLOWER 15

Tempura cauliflower, buffalo sauce, blue cheese dressing

BURGERS + SANDWICHES

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

TURKEY CLUB 21

Turkey, bacon, avocado, tomato, lettuce, onion, garlic aioli, seven grain bread

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

OPEN FACE STEAK FRITES 39

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

SPICY CHICKEN SANDWICH 21

Crispy chicken filet, tomato, lettuce, pickled onion, chipotle aioli, brioche bun

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

HAM AND SWISS 18

Ham, havarti, swiss, french baguette, yellow mustard

DELUXE GRILLED CHEESE 18

Thick sourdough, cheddar, provolone, swiss, bacon, tomato

FROM THE GARDEN

CAESAR SALAD 13

Romaine lettuce, croutons, shaved parmesan

ARTISANAL GREEN HOUSE SALAD 12

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

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

STEAK AND SALAD 39

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

ROASTED CARROT SALAD 13

Baby arugula, pine nuts, goat cheese, champagne vinaigrette

BEETS & BURRATA 15

Pistachios, strawberries, micro greens, white balsamic reduction

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 dressing

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

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LUNCH MENU