



# BRUNCH MENU

## BREAKFAST

**OVERLOOK BREAKFAST** [TF]  
Eggs Your Way, Hashbrowns, Toast,  
Choice Of Bacon, Sausage, Or Ham

**BUILD YOUR OWN OMELET** [GF][VEG][TF]  
Egg, Cheese, Hashbrowns  
(Choice of 1: Bacon, Sausage, Mushrooms, Peppers or Onions)  
Additional Choices +\$1

**EGGS IN A NEST** [VEG][TF]  
Fried Shallot, Cheesy Mashed Potatoes, Black Pepper  
Gravy, Garlic Chips

**STEAK AND EGGS** [TF]  
Mashed Potatoes, Black Pepper Gravy

**FRIED CHICKEN AND WAFFLE** [TF]  
Earl Grey Maple Syrup, Compound Butter

**LEMON FRENCH TOAST** [VEG][TF]  
Poppy Seed, Lemon Curd, Whipped Cream

**HOTCAKES 15** [VEG][TF]  
Maple Syrup & Butter  
(Add Strawberry or Chocolate chips)

**STRAWBERRY BEIGNETS** [VEG][TF]  
Creme Anglaise, Powdered Sugar

**AVOCADO TOAST** [DF][VEG][TF]  
Pico De Gallo, Honey Wheat Bread, Herbs, Herb Oil,  
Radish, Egg

## SHAREABLE

**BURRATA** [VEG][TF]  
Cherry Bread, Herb Oil, Pepita Crumble

**CHARCUTERIE**  
Capocollo, Prosciutto, Chorizo, Spiced Nuts, Daily  
Cheese, Pickles, Stone Fruit Gel

**BUFFALO WINGS** [TF]  
Buffalo Sauce, Carrots & Celery, Buttermilk Ranch

**BUFFALO CAULIFLOWER** [VEG][TF]  
Buffalo Sauce, Carrots & Celery, Buttermilk Ranch

## SIDES

**BACON** [DF][GF][TF]

**SAUSAGE** [DF][GF][TF]

**EGGS** [GF][VEG][TF]

**HASHBROWNS** [GF][VEG][TF]

**SEASONAL FRUIT PLATE** [GF][V][DF][TF]

**TOAST & JAM** [VEG]

**CLASSIC FRIES** [VEG][TF]

**TRUFFLE, CAJUN OR JALAPENO FRIES** [VEG][TF]  
(Choice of: Sesame Aioli or Red Pepper Aioli)

## SOUP AND SALAD

**ROASTED TOMATO BISQUE GRATIN** [VEG][TF]  
Gruyere, Crostini

**ARTISANAL GREEN HOUSE SALAD** [VEG][TF]  
Artisan Greens, Carrots, Cucumber, Tomato, Croutons  
(Choice Of: Balsamic Vinaigrette Or Buttermilk Ranch)

**CAESAR SALAD** [TF]  
Romaine Lettuce, Caesar Dressing, Cheese Croutons,  
Parmesan

**CAPRESE SALAD** [GF][VEG][TF]  
Tomato, Basil, Fresh Mozzarella, Herb Oil, Honey  
Mustard Vinaigrette

(ADD CHICKEN \$8 / ADD SALMON \$12 TO ANY SALAD)

## SANDWICH

SERVED WITH FRENCH FRIES  
ADD TRUFFLE, CAJUN OR JALAPENO FRIES  
GLUTEN FREE BUN AVAILABLE BY REQUEST

**CLASSIC BURGER** [TF]  
Brioche Bun, Lettuce, Tomato, Onion, Pickle,  
Mayonnaise, Ketchup, Mustard, Fries  
(Add Egg +\$1 / Add cheese +\$1 / Add Bacon +\$1 / Veggie Burger +\$2)

**BBQ BRISKET** [TF]  
French Baguette, Caramelized Onion,  
Stone Fruit BBQ Sauce, Red Pepper Aioli, Fries

**TURKEY CLUB** [DF][TF]  
13 Grain Bread, Tomato, Lettuce, Avocado,  
Mayonnaise, Mustard, Bacon, Fries

**ROASTED VEGGIE SANDWICH** [VEG]  
Seasonal Vegetables, Smoked gouda, Basil Pesto,  
Focaccia Bread, Fries

## PIZZA

12 INCH HAND TOSSED  
9 INCH GLUTEN FREE CAULIFLOWER CRUST AVAILABLE +\$2  
ADD AN EGG TO ANY PIZZA +\$1

**MARGHERITA** [VEG]  
Cherry Tomato, Fresh Mozzarella, Basil

**HOT PEPPERONI** [TF]  
Tomato, Mozzarella, Pickled Jalapeño, Hot Honey

**HAWAIIAN PIZZA** [TF]  
Mozzarella, Ham, Pineapple, Peppered Bacon

**TRIO SAUSAGE PIZZA** [TF]  
House Sausage, Italian Sausage, Andouille Sausage

**BUILD YOUR OWN PIZZA** [TF]  
Tomato Sauce or Peach BBQ Sauce, Mozzarella  
(Additions: Italian Sausage, Pepperoni, Ham, Chicken,  
Anchovy, Pineapple, Onion, Mushroom, Black Olive,  
Jalapeño)  
(\$1 Veg / +\$2 Protein)

GLUTEN FREE = [GF] | VEGAN = [V] | VEGETARIAN = [VEG] | DAIRY FREE = [DF] | TREE NUT FREE = [TF]

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.

BLACKROCKMOUNTAINRESORT.COM

435.575.1700 | 909 W PEACE TREE TRAIL, HEBER CITY 84036

EXECUTIVE CHEF RICARDO CRUZ M.



# DINNER MENU

## SHAREABLE

### BURRATA [VEG] [TF]

Cherry Bread, Herb Oil, Pepita Crumble

### CHARCUTERIE

Capocollo, Prosciutto, Chorizo, Spiced Nuts, Daily Cheese, Pickles, Stone Fruit Jam

### BUFFALO CAULIFLOWER [VEG] [TF]

Buttermilk Ranch, Carrots and Celery

### BUFFALO WINGS [TF]

Buttermilk Ranch, Carrots and Celery

### MEATBALL

Tomato Sauce, Parmesan, Basil Pesto

### FRIED CALAMARI [TF]

(Choice Of: Marinara, Red Pepper Aioli, Or Lemon Aioli)

### HAMACHI CRUDO [DF]

Kiwi Glaze, Charred Orange, Rice Paper Chips

## SOUP AND SALAD

### ROASTED TOMATO BISQUE GRATIN [VEG] [TF]

Gruyere, Crostini

### ARTISANAL GREEN HOUSE SALAD [VEG] [TF]

Artisan Greens, Carrots, Cucumber, Tomato, Croutons  
(Choice Of: Balsamic Vinaigrette Or Buttermilk Ranch Dressing)

### CAPRESE SALAD [VEG]

Tomato, Basil, Fresh Mozzarella, Herb Oil, Honey Mustard Vinaigrette

### LITTLE GEM CAESAR [TF]

Caesar Dressing, Cheese Croutons, Parmesan

(ADD SALMON \$12 / ADD CHICKEN \$8 TO ANY SALAD)

## PIZZA

12 INCH HAND TOSSED | 9 INCH GLUTEN FREE CAULIFLOWER CRUST AVAILABLE +\$2

### HOT PEPPERONI [TF]

Tomato, Mozzarella, Pickled Jalapeño, Hot Honey

### MARGHERITA [VEG]

Mozzarella, Tomato, Basil

### HAWAIIAN PIZZA [TF]

Mozzarella, Ham, Pineapple, Peppered Bacon

### SAUSAGE TRIO PIZZA [TF]

Mozzarella, House Sausage, Italian Sausage, Andouille Sausage

### BUILD YOUR OWN PIZZA [TF]

Tomato Sauce or Peach BBQ Sauce, Mozzarella  
(Additions: Italian Sausage, Pepperoni, Ham, Chicken, Anchovy, Pineapple, Onion, Mushroom, Black Olive, Jalapeño)  
(+\$1 Veg / +\$2 Protein)

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# DINNER MENU

## PASTA

**SPAGHETTI AND MEATBALLS** [TF]

Basil Tomato Sauce, Parmesan

**TRUFFLE MAC AND CHEESE** [TF]

Parmesan Cream Sauce, Shell Pasta, Truffle Oil

**PAPPARDELLE** [TF]

Smoked And Braised Brisket, Sun Dried Tomato, Parmesan

(Add Italian Sausage, Chicken, Mushrooms, Peppers, Onion)  
(+\$1 VEG / +\$2 PROTEIN)

## ENTRÉE

**SCALLOPS** [TF]

Parsnip Puree, Lavender Beurre Blanc

**SALMON** [TF]

Fennel Slaw, Lemon Aioli, Sauce Verte

**FRIED CHICKEN** [TF]

Mushroom Cream Sauce, Herb Oil

**SMOKED BBQ BRISKET** [TF]

Butternut Squash Puree, Caramelized Apple

**8OZ RED WINE FILET MIGNON** [TF]

Potato Vanilla Puree, Black And Pink Peppercorn Tuile

**16OZ RIBEYE** [TF]

Compound Butter, Rainbow Carrots

**6OZ SMOKED GOUDA STUFFED BURGER** [TF]

Brioche Bun, Mushroom, Sesame Aioli, Pickles, Truffle Fries

**6OZ CLASSIC BURGER** [TF]

Brioche Bun, Lettuce, Tomato, Onion, Pickle, Mayonnaise, Ketchup, Mustard, Fries  
(Veggie Burger +\$2)

(Add Truffle, Cajun, Or Jalapeno Fries +\$2)

## A LA CARTE

**CHEESY MASHED POTATOES** [VEG] [TF]

**BRUSSELS SPROUTS** [M] [TF]

**MACARONI AND CHEESE** [VEG] [TF]

**BREAD AND BUTTER** [VEG] [TF]

**GARLIC MUSHROOMS** [VEG] [TF]

**BEER BATTERED FRIES** [VEG] [TF]

**SWEET CORN** [VEG] [TF]

**TRUFFLE, JALAPEÑO, OR CAJUN STYLE FRIES** [VEG] [TF]

CHOICE OF ONE:

SESAME AIOLI, RED PEPPER AIOLI, FRY SAUCE

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