

Starters

BEEF CARPACCIO*

charred beef loin thinly-sliced under arugula, crispy garlic, shaved Parmesan and Dijon-mustard dressing

ICEBERG WEDGE

fresh iceberg lettuce, tomato and crispy applewood-smoked bacon drizzled with blue cheese dressing

CRISPY CALAMARI

breaded and fried squid rounds served with a fennel salad and chipotle-lime aioli

PUMPKIN SOUP

silky pumpkin soup, sour cream, toasted pumpkin seeds and crispy bacon

classics

BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croûtons baked with Gruyère cheese

CAESAR SALAD

romaine, garlic croûtons, Parmesan, creamy Caesar dressing

SHRIMP COCKTAIL

chilled shrimp, horseradish cocktail sauce, fresh lemon

ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

GARDEN SALAD

fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

ARTISAN CHEESE PLATE

assorted cheeses, fig and date chutney, dried fruit bread

Premium Selections

Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice

*An 18% gratuity will be added for certain parts or dinner parties. VAT may apply for certain parts or dinners.

no sugar added

Main Courses

LEMON-BUTTER BAKED COD

baked until golden, served with sautéed spinach and fluffy long-grain rice

DUCK À L'ORANGE

roasted marinated duck legs, with croquette potato, braised red cabbage and an orange Cointreau* sauce

ROASTED BEEF TENDERLOIN*

roasted and carved with mashed potatoes, asparagus and a rich morel mushroom sauce

SEAFOOD LINGUINI ALFREDO

al dente pasta in a Chardonnay-cream sauce tossed with sautéed bay scallops, shrimp and mussels

STUFFED PORTOBELLO MUSHROOM

spinach, ricotta and Parmesan cheeses, served with marinara

classics

HERB-CRUSTED SALMON*

pan-seared with horseradish, celery root purée, snow peas, grape tomatoes and a lemon-butter sauce

ROASTED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

NEW YORK STRIP STEAK*

prepared to order with choice of herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

Desserts

CARROT CAKE

cream cheese frosting, toasted walnuts

GRAND MARNIER® SOUFFLÉ

orange-flavored custard baked until light and fluffy, served with vanilla sauce

PEACH SHORTCAKE ☑

sweet peaches and a strawberry-lime sauce

classics

CRÈME BRÛLÉE

rich vanilla custard topped with caramelized sugar

APPLE BLOSSOM À LA MODE

warm apple tart served with vanilla ice cream and caramel sauce

ROYAL CHEESECAKE

velvety cheesecake garnished with glazed strawberries

ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

ICE CREAM

choice of vanilla, strawberry or chocolate
no-sugar-added ice cream is also available

WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95*

CHOPS GRILLE FILET MIGNON*

roasted beef tenderloin with your selection of sauce \$16.95*

SURF & TURF*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95*

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies. Intermountain Hospitality's outlets are not food-allergen-free environments. For further allergen information, please ask your waiter.

To view our menus, scan and tap the link on your screen

