



Dinner

Appetizers

Soup du Jour - \$TBD

Cajun Blue Crab Cakes – Served on jumbo Shrimp with Napa Cabbage Slaw and Creole Aioli = \$11.00

Pan Fried Chinese Dumplings with Asian Dipping Sauce = \$8.00

Grilled Pizza – flat bread

- Margarita – Basil, Mozzarella, Tomato = \$8.00

- Pesto Shrimp – Pesto, Shrimp, Feta Cheese = \$9.00

- Southwest Chicken – Blue Cheese, Diced Chicken, Hot and Tangy Sauce = \$9.00

Salads

Dressing Choices – Buttermilk Ranch, Blue Cheese, Bumbleberry Vinaigrette

Mixed Greens with cucumber, carrots, tomato, candied walnuts = \$5.00

Grilled Romaine with smoked bacon, blue cheese crumble, kalamata olive, crouton = \$6.50

Summer Salad – Romaine, Candied Walnuts, Sliced Apples, Feta Cheese, Bumbleberry vinaigrette = \$6.50

Entrees (Entrée Special, Pasta Special)

Zion Grilled Cowboy Steak with Soy Garlic Reduction, Garlic Yukon smashed potatoes, vegetable du jour = \$28.00

Grilled Fillet Mignon with Shitake Mushrooms Red Wine Reduction, and Truffle Smashed Potatoes = \$29.00

Orderville Trout – Pan Seared Crab and Herb stuffed Trout with Potato Pillows and vegetable du jour = \$24.00

Brushy Cove Chicken – Sautéed Southwest Chicken with Scallion Fried Rice, Corn and Poblano Pancake, Peach and Roasted Pepper Salsa, and vegetable du jour = \$19.00

Jolly Gulch Pork – Mesquite Huckleberry BBQ Pork Loin with Scallion Fried Rice, Shitake Mushrooms and vegetable du jour = \$21.00

Desserts

Chocolate Flourless Cake, White Chocolate Ganache = \$5.50

Cheesecake of the Day = \$TBD

Pinion Nut Bread Pudding with Tequila Lime Sauce, Caramel, and Whipped Cream = \$6.50