

BREAKFAST

LOADED OATMEAL BOWL 14

Irish steel cut oats, mixed berries, brown sugar, golden raisins

CREATE YOUR OWN OMELET 17

Your choice of 3 ingredients:
Bacon – sausage - ham – bell pepper - mushroom – onion – tomato - pepper jack - cheddar – feta - *white or regular eggs

OVERLOOK BREAKFAST 17

Eggs your way, potatoes, toast choice of bacon, sausage, or ham

SUNRISE OMELET 15

Eggs white omelet, marinated tomatoes, spinach, and feta

STEAK AND EGGS 25

Eggs your way, 6 oz sirloin steak, potatoes

EGGS BENEDICT 15

English muffin, Canadian bacon, poached eggs Hollandaise, served with potatoes

MEAT LOVERS BREAKFAST BURRITO 17

Scrambled eggs, bacon, sausage, ham, pepper jack, wrapped in flour tortilla served with potatoes, pico de gallo, guacamole and sour cream

GRANOLA BERRY PANCAKES 17

3 homestyle pancakes, granola, mixed berries, maple syrup, honey butter

SMOKED SALMON BAGEL 17

Toasted everything bagel, smoked salmon, egg white, scramble, caper-onion cream cheese spread, arugula

BREAKFAST SANDWICH 16

Scrambled eggs, maple sausage patty, cheddar cheese on toasted English muffin

SIDES

LUNCH

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

FRENCH ONION SOUP 11

Topped with baby swiss, provolone, and crostini

TRUFFLE MAC & CHEESE 9

Cavatappi pasta, truffle infused cheese sauce, herb breadcrumbs

BUFFALO CAULIFLOWER 13

Tempura cauliflower in buffalo sauce, blue cheese dressing.

FROM THE GARDEN

CAESAR SALAD 12

Romaine lettuce, croutons, shaved parmesan

TOSSED CHEF SALAD 15

Romaine and iceberg lettuce, egg, tomato, cucumber, onion, avocado, bacon, ham, cheddar

ARTISANAL GREEN HOUSE SALAD 11

Artisan greens, carrot, cucumber, tomato, croutons, choice of balsamic vinaigrette

SOUTHWEST CHICKEN SALAD 16

Cajun style grilled chicken, romaine and iceberg lettuce, corn, pico de gallo, black beans, tortilla strips, avocado, paprika vinaigrette, tortilla bowl

PIZZA

TRADITIONAL PEPPERONI 21

MARGHERITA 20

Cherry tomato, fresh mozzarella, basil

TRIO SAUSAGE PIZZA 23

Mexican chorizo, italian sausage, andouille sausage

VEGAN PIZZA 21

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

PASTA

SPAGHETTI & MEATBALLS 31

Traditional spaghetti and meatballs, marinara sauce, parmesan cheese

BURGERS & SANDWICHES

SPICY CHICKEN SANDWICH 16

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

THE OVERLOOK BURGER 18

8 oz beef patty, bacon, avocado, pepper jack, tomato, lettuce, crispy onion, garlic aioli, brioche bun

GARDEN BEYOND BURGER™ 17 [V][GF]

Beyond burger™ patty, vegan cheese, tomato, lettuce, pickled onion, basil pesto, gluten-free bun

OPEN FACE STEAK FRITES 25

8 oz ribeye, mushrooms, onions, local whiskey demiglace, toasted sourdough bread, pomme frites

SALMON BLT 19

Salmon, bacon, tomato, lettuce, garlic aioli, ciabatta bread

GLUTEN FREE = [GF] VEGAN = [V] TREE NUT ALLERGY = [T]

*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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BRUNCH MENU