



## 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 27

Selection of Utah meats and cheese, pickled vegetables, dried fruit, local honey, crostini

### GRILLED ARTICHOKE 15 [M][GF]

Grilled artichokes, garlic aioli, salsa verde

### FRENCH ONION SOUP 11

Topped with baby swiss, provolone, and crostini

### TRUFFLE MAC & CHEESE 11

Cavatappi pasta, truffle infused cheese sauce, herb breadcrumbs

### BUFFALO CAULIFLOWER 13

Tempura cauliflower in buffalo sauce, blue cheese dressing.

### TUNA TACOS 21

Napa cabbage coleslaw, mango relish

### FRIED BRUSSEL SPROUTS 14

Apple smoked bacon bits, black garlic chips, honey vinaigrette

## FROM THE GARDEN

### CAESAR SALAD 13

Romaine lettuce, croutons, shaved parmesan

### TOSSED CHEF SALAD 17

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

### ARTISANAL GREEN HOUSE SALAD 12

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

### PEAR AND BRIE SALAD 14

Artisan greens, sweet potato chips, cranberries, Marcona almonds

### SOUTHWEST CHICKEN SALAD 17

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

## PIZZA

18 INCH HAND TOSSED | 14 INCH CAULIFLOWER CRUST AVAILABLE FOR ANY PIZZA

### TRADITIONAL PEPPERONI 21

### MARGHERITA 20

Cherry tomato, fresh mozzarella, basil

### CHEESE PIZZA 18

Mozzarella, parmesan, provolone

### TRIO SAUSAGE PIZZA 24

Mexican chorizo, italian sausage, andouille sausage

### VEGAN PIZZA 21

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

### HAWAIIAN 21

Canadian bacon, pineapple

### BUFFALO CHICKEN PIZZA 24

Roasted chicken, mozzarella, blue cheese, buffalo sauce, pickled onion, baby arugula, ranch dressing

### GREEK PIZZA 23

Greek vegetables, mozzarella, feta cheese, tomato sauce, pesto

### TUSCANY PIZZA 25

Prosciutto, shrimp, mozzarella, cherry tomato, baby arugula, pesto sauce

### BBQ CHICKEN PIZZA 24

Roasted chicken, tomato sauce, mozzarella, local whiskey BBQ sauce, crispy onions, cilantro, roasted red pepper ranch dressing

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

BLACKROCKMOUNTAINRESORT.COM  
435-575-1700 | 909 W PEACE TREE TRAIL, HEBER CITY

# DINNER MENU



## BURGERS & SANDWICHES

### THE OVERLOOK BURGER 18

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

### OPEN FACE STEAK FRITES 29

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

### GARDEN BEYOND BURGER™ 18 [V][GF]

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

## ENTRÉES

### EGGPLANT BRUSCHETTA 21

Eggplant caponata, smoked tomato romanesco sauce, sourdough

### SPAGHETTI & MEATBALLS 31

Traditional spaghetti and meatballs, marinara sauce, parmesan cheese

### CRISPY BRICK CHICKEN BREAST 31 [GF]

Crispy airline chicken breast, chicken demi-glace, roasted broccoli

### ROASTED SALMON 35 [GF]

Salmon, wilted greens, mixed vegetable succotash, citrus butter sauce

### BUCATINI AND SAUSAGE 33

Bucatini pasta, sausage, sautéed onion, sweet pepper, marinara sauce, shaved parmesan

### SHRIMP AND RIGATONI 35 [T]

Pacific white shrimp, rigatoni pasta, tomato, shallot, parsley, basil, pine nut, caper, olive, lemon, butter, shaved parmesan

## BUTCHER HOUSE

### WAYGU CENTER CUT SIRLOIN 35 [GF]

8 oz sirloin, local whiskey demi-glace

### BONE-IN RIBEYE 55 [GF]

18 oz bone-in ribeye, creamy horseradish sauce

### FILET MIGNON 42 [GF]

8 oz filet mignon, local whiskey demi-glace

## SIDES

### MASHED POTATOES 6 [T]

### STEAMED BROCCOLI 6 [V][GF][T]

### MAC AND CHEESE 7 [T]

### FRENCH FRIES 6 [T]

### ROASTED CAULIFLOWER 6 [V][GF][T]

### FUNERAL POTATOES 8 [T]

### SEASONAL ROASTED VEGETABLES 7 [V][GF][T]

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