



STARTERS

Ahi Tuna Tartare with Avocado and Crispy Shallots

Finely-Chopped Ahi Tuna and Thinly-Sliced Avocado with Tamari-Lime Dressing and a Crispy Sesame Lavash

Escargot Bourguignon

Tender Snails Sautéed with Wild Mushrooms, Garlic and Red Wine and Served in a Puff Pastry Cup

Thai Vegetarian Spring Rolls

Thai Spring Rolls with Julienne Vegetables and Mint with a Carrot Ginger Dipping Sauce

** Vegan / Vegetarian*

French Onion Soup

Onion Soup with Crouton and Gruyere Cheese

Lobster Bisque

Soup Du Jour

SALADS

Arugula and Beet Salad

Roasted Red and Yellow Beets Served Over Baby Arugula with Goat Cheese, Pecans, and Apple Vinaigrette

California Salad

*Belgian Endive and Bibb Lettuce Tossed with Watercress, Bleu Cheese, Tomatoes, Avocado, Walnuts
Served with a Raspberry Vinaigrette*

Texas Spinach Salad

Baby Spinach with Honey Vinaigrette, Crisp Bacon, Hardboiled Eggs, Mushrooms and Pecans

Classic Caesar Salad (Served Tableside)


*Crispy Romaine Hearts with Pesto Croutons and Shaved Parmesan
Optional: Add Flame-Grilled Salmon, Chicken or Shrimp*

Park Cities Caesar Salad

*Whole Hearts of Romaine Tossed with a Lemony Caesar Dressing, Croutons and Asiago Cheese
Topped with White Anchovies
Optional: Add Flame-Grilled Salmon, Chicken or Shrimp*

Park City Club Salad

*Field Greens, English Cucumber and Roma Tomato with Walnut Croustade
Tossed with your Favorite Dressing or Park City Club House Dressing*





MAINS

Sautéed Airline Chicken Breast

Pan-Seared Chicken with Corn, Shiitake Mushrooms and Fingerling Potatoes with Sautéed Spinach and Pan Jus

Atlantic Salmon Medallions

Pan-Seared and Served with Creamy Mashed Potatoes and a Duo of Coulis

Grilled Fillet Mignon

Hand-Cut 8 oz. Certified Angus Beef Tenderloin

Optional Additions: Béarnaise, Hollandaise, Brandied Mushrooms, Cognac Peppercorn Sauce

Cowboy Ribeye

Chili-Rubbed Grilled Bone-In Rib Eye with Bourbon Creamed Corn and Mashed Potatoes with Frizzled Leeks

Pan-Seared Trout with Roasted Brussels Sprouts

Pan-Seared Trout on Roasted Brussels Sprouts and Fingerling Potatoes with Lemon Caper Sauce

Coffee-Crusted New York Strip

*Cast Iron-Seared New York Strip with Homemade Steak Sauce on Yukon Gold Mashed Potatoes
Garnished with Frizzled Leeks*

Dover Sole Meunière

Sautéed Dover Sole with a Sauce of Brown Butter, Chopped Parsley, and Lemon

Steak Diane

*Beef Tournedos Sautéed in a Reduction of Red Wine and Mushrooms with Mashed Potatoes and Frizzled Leeks.
Prepared Tableside*

Walnut-Crusted Halibut with Apple Celery Root Slaw

Walnut-Crusted Halibut over Crispy Celery Root Apple Slaw with Smoked Tomato Vinaigrette

Coriander-Seared Diver Scallops

Seared Scallops Served with a Corn Vinaigrette and Fried Avocado Garnished with Chive Oil

Tempura-Fried Lobster Tail

Crispy Fried Lobster Tail Served on Napa Cabbage Slaw and Sweet Chili Sauce





Miso Sea Bass

Miso-Marinated Sea Bass with Shrimp and Scallop Dumplings in a Light Dashi Vegetable Broth

Watercress Pesto Double Lamb Chop

Watercress-Stuffed Rack of Lamb, Served with Wild Mushroom Bread Pudding and Blackberry Mint Demi-Glace

Eggplant and Portobello Mushroom Napoleon

*Grilled Eggplant and Roasted Portobello Mushroom with Boursin Cheese
and a Duo of Coulis and Sautéed Spinach*

*** Vegetarian**

Cauliflower Piccata over Lentil Spinach Ragout

Sautéed Cauliflower Steaks on Lentil Spinach Ragout and Tomato Caper Sauce

*** Vegan / Vegetarian**

SIDES

Brandied Herb Mushrooms

Grilled Asparagus with Parmesan and Balsamic Glaze

Steamed Broccolini

Twice-Fried Fingerling Potatoes with Cheddar and Bacon

Mashed Potatoes

Bourbon Creamed Corn

Tuffed Baked Macaroni and Cheese

Soy Honey-Glazed Brussels Sprouts with Candied Pecans

DESSERTS

Bananas Foster Flambéed Tableside and Dessert Cart Selections are Available Nightly.

For Chocolate, Strawberry, Grand Mariner, or Lemon Soufflés, Please Allow 20 Minutes to Prepare.

Baked Alaska for Two or More People May Be Ordered 24 Hours in Advance.

