

# WINES BY THE GLASS

## SPARKLING

**Domaine Saint-Vincent Brut, California**

**Bel Star Prosecco, Italy**

## WHITE

**Stone Cellars Chardonnay, California**

**Matua Valley Sauvignon Blanc, New Zealand**

**Graffigna Pinot Grigio, Argentina**

**King Estate Pinot Gris, Oregon**

**Domaine Bott-Geyl “Les Elements” Riesling, Alsace**

**Revelry Vintners Chardonnay, Columbia Valley**

**Leth Gruner Veltliner Steinagrund, Austria**

**Roselito Ribera Rosé, Spain**

## RED

**Stone Cellars Cabernet Sauvignon, California**

**Calipaso Pinot Noir, Santa Maria Valley**

**Y. Rousseau “Son of a Butcher” Meritage, Napa**

**Pike Road Pinot Noir, Willamette Valley**

**Cannonball Merlot, Sonoma**

**Altocedro Malbec, Mendoza**

**Steele “Red Hills” Cabernet Sauvignon, Lake County**

**Full Wine List available upon request**

# APPETIZERS AND SOUPS

## Sautéed Maryland Crab Cake

*Crispy Crab Cake served with Chipotle Rémoûlade and Jicama Slaw*

## Escargot with Puff Pastry

*Tender Snails sautéed with Garlic, Lemon, Parsley and Pernod, topped with Puff Pastry Dome*

## Baked Brie GF

*Baked Brie with Honey, Almonds, Dried Fruit, accompanied by Fresh Fruit and Crackers*

## French Onion Soup

*Savory Onion Soup with Crouton and Gruyère Cheese*

## Lobster Bisque

## Soup du Jour

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# SALADS

## Boston Bibb Wedge GF

*Wedge of Boston Bibb, Green Onions, Blue Cheese, Applewood Smoked Bacon, Candied Pecans, topped with Blue Cheese Dressing*

## California Salad GF

*Belgian Endive and Bibb Lettuce tossed with Watercress, Blue Cheese, Tomatoes, Avocado, Walnuts and Housemade Raspberry Vinaigrette*

## Texas Spinach Salad GF

*Baby Spinach with Honey Vinaigrette, Crisp Bacon, Hard-Boiled Eggs, Mushrooms and Pecans*

## Park Cities Caesar Salad

*Hearts of Romaine tossed with a Lemony Caesar Dressing, Croutons and Asiago Cheese  
With Flame-Grilled Salmon, Chicken or Shrimp*

## Park City Club Salad GF

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

# MAINS

## **Cedar Plank Salmon** *GF*

*Cedar-Infused Salmon with Roasted Fingerling Potatoes, Sautéed Spinach, accompanied by Sherry-Lump Crab Sauce, garnished with Charred Lemon*

## **Grilled Filet Mignon** *GF*

*Hand-Cut eight oz. Certified Angus Beef Tenderloin*

**Additions:**

**Béarnaise, Hollandaise, Brandied Mushrooms, Cognac Peppercorn Sauce**

## **Sautéed Lobster Scampi**

*Sautéed Lobster Tail with Garlic, Lemon, Cherry Tomatoes, Basil and White Wine, accompanied by Creamy Risotto*

## **Cowboy Ribeye**

*Chili-Rubbed Grilled Bone-In Ribeye with Bourbon Creamed Corn and Mashed Potatoes with Frizzled Leeks*

## **Pan-Seared Trout**

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

## **New York Strip Au Poivre**

*Cast-Iron Seared New York Strip with Green Peppercorn Cognac Sauce with Yukon Gold Mashed Potatoes*

## **Dover Sole Meunière**

*Sautéed Dover Sole, Brown Butter Sauce, Chopped Parsley and Lemon*

## **Steak Diane (Prepared Tableside)**

*Beef Tournedos sautéed in a Reduction of Red Wine and Mushrooms with Mashed Potatoes*

## **Potato Wrapped Halibut** *GF*

*Alaskan Halibut wrapped with Yukon Gold Potatoes, served on Flash-Fried Spinach, accompanied by Red Pepper-Olive Relish*

## MAINS

### **Grilled Diver Scallops** *GF*

*Grilled Prosciutto-Wrapped Scallops on Crispy Polenta with Candied Tomato & Micro-Green Salad with Lemon Vinaigrette*

### **Miso Sea Bass**

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

### **Double Lamb Chops**

*Grilled Lamb Chops with Yukon Gold Mashed Potatoes and Rosemary Demi-Glace, garnished with Frizzled Leeks*

### **Grilled Marinated Chicken Breast** *GF*

*Lemon-Herb Marinated Grilled Chicken over Corn, Fingerling Potato Hash with Sautéed Spinach, garnished with Smoked Tomato Vinaigrette*

### **Cauliflower Piccata** *GF*

*Sautéed Cauliflower Steaks on Lentil-Spinach Ragout with Tomato-Caper Sauce*

## SIDES

### **Brandied Herb Mushrooms**

### **Grilled Asparagus with Parmesan and Balsamic Glaze**

### **Twice-Fried Fingerling Potatoes with Cheddar and Bacon**

### **Mashed Potatoes**

### **Bourbon Creamed Corn**

### **Truffled Baked Macaroni & Cheese**

### **Soy-Honey Glazed Brussels Sprouts with Candied Pecans**