

# STARTERS

## FRENCH ONION SOUP

Savory Onion Soup with Crostini and Gruyere Cheese

## LOBSTER BISQUE

## SOUP DU JOUR

## SAUTÉED MARYLAND CRAB CAKE

Crispy Crab Cake served with Chipotle Remoulade and Jicama Slaw

## B.L.T. CHOPPED SALAD GF

Boston Bibb Lettuce, Bacon Lardons, Bleu Cheese, Avocado, Red Grape Tomatoes, Topped with Ranch Dressing

## CALIFORNIA SALAD GF

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

## ROASTED BEET AND WILD ARUGULA SALAD

Baby Arugula, Mixed Greens, Danish Blue Cheese, Roasted Beets, and Candied Pecans accompanied with Poppy Seed Vinaigrette

## PARK CITY CLUB CAESAR SALAD

Hearts of Romaine with Lemony Caesar Dressing, Croutons and Asiago Cheese  
Add Flame-Grilled Salmon, Chicken or Shrimp

## CAESAR SALAD FOR TWO

Prepared Tableside

# MAINS

## HOUSE GROUND ANGUS BURGER

Grilled 8 oz. Burger with Lettuce, Tomato and Red Onion  
Accompanied with Pretzel Bun and Bistro Sauce

## GRILLED STEAK SALAD GF

Grilled Beef Tenderloin, Cranberries, Roasted Pears, Goat Cheese, Mixed Greens  
Accompanied with Dijon Horseradish Vinaigrette

## GRILLED CHICKEN POWER SALAD GF

Grilled Chicken on Baby Spinach, Blueberries, Sunflower Seeds, Feta, and Roasted Beets  
Accompanied with Citrus Yogurt Dressing

## POTATO HORSE RADISH CRUSTED SALMON GF

Accompanied with Dijon Sauce and Grilled Asparagus

GF GLUTEN-FREE

ADDITIONAL ITEMS MAY BE PREPARED GLUTEN FREE,  
PLEASE ASK YOUR SERVER FOR MORE INFORMATION

### **PAN-SEARED SEA BASS GF**

Pan-seared Sea Bass over Sautéed Spinach, Roasted Cherry Tomatoes  
Accompanied by Lemon Gastrique and Crispy Sweet Potato Threads

### **DUO CRAB CAKE AND GRILLED BEEF TENDERLOIN**

Crispy Crab Cake and Grilled Beef Tenderloin served with Yukon Gold Mashed Potatoes,  
Vegetable Du Jour accompanied with Chipotle Remoulade and Bordelaise Sauce

### **CHICKEN FRIED CHICKEN**

Crispy Fried Chicken Breast over Mashed Potatoes  
Accompanied with Creamy White Gravy and Farm Style Green Beans

### **LEMONY PASTA WITH CAULIFLOWER, CHICKPEAS, AND ARUGULA GF**

Gluten Free Rotini Pasta with Cauliflower, Garlic, Chickpeas, and  
Baby Arugula topped with Tomato Caper Relish

### **DOVER SOLE MEUNIERE**

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

### **GRILLED FILLET MIGNON GF**

Hand-Cut Eight Ounce Angus Beef Tenderloin  
Accompanied with Mashed Yukon Gold Potatoes and Vegetable Du Jour

*Sauce Additions:*

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

### **BRUSCHETTA CHICKEN BREAST**

Grilled Chicken with Tomato Caper Relish topped with Asiago  
Accompanied with Creamy Risotto and Balsamic Glaze

### **GRILLED ROSEMARY AND GARLIC LAMB CHOPS GF**

Grilled Lamb Chops accompanied by Sweet Potato and Brussels Sprouts Hash  
Accompanied by Rosemary Garlic Sauce

## **SIDES** EACH

**BOURBON CREAMED CORN GF**

**CREAMED SPINACH GF**

**TRUFFLE MACARONI AND CHEESE**

**BRUSSELS SPROUTS WITH SMOKED APPLE BACON  
AND CARAMELIZED ONIONS GF**

**HAND CUT FRENCH FRIES GF**

GF GLUTEN-FREE  
ADDITIONAL ITEMS MAY BE PREPARED GLUTEN FREE,  
PLEASE ASK YOUR SERVER FOR MORE INFORMATION

# WINES BY THE GLASS

## SPARKLING

Novecento Brut, Mendoza

Zonin Prosecco, Italy

## WHITE

BV Coastal Chardonnay, California

Chloe Sauvignon Blanc, New Zealand

Monte Campo Pinot Grigio, Italy

Starmont Sauvignon Blanc, California

Beringer White Zinfandel, California

Rothschild Bordeaux Blanc, France

Dr. Loosen L Riesling, Mosel

Mer Soliel Chardonnay, Santa Lucia Highlands

Kendall Jackson Chardonnay, California

Angels and Cowboys Rose, Sonoma

Canyon Road Moscato, California

Milbrandt Pinot Grigio, Columbia Valley

Fillaboa Albarino, Ria

Le Coeur de le Reine, Loire

Twin Vines Vinho Verde, Portugal

## RED

BV Coastal Cabernet Sauvignon, California

BV Coastal Pinot Noir, California

Pike Road Pinot Noir, Willamette Valley

Spinsanti Malbec, Mendoza

Fortnight Cabernet Sauvignon, Napa Valley

Opolo Merlot, Paso Robles

Playtime Red Blend, California

Alto Cedro Ano Cero Malbec, Mendoza

Angels and Cowboys Red Blend, California

Chateau Coronne Ste. Gemme,

Haut-Medoc Bordeaux

**FULL WINE LIST AVAILABLE UPON REQUEST**



## MEET OUR CULINARY TEAM

**MICHAEL KEARNEY**

Executive Chef

**MELINDA SCHOETKER**

Executive Sous Chef

**ISMAEL RODRIGUEZ**

Pastry Chef

We regularly hear from our members and their guests about the food being the best they've ever had. When you dine at Park City Club we want you to have more than a meal, we want you to have an experience. Chef Michael and his team are ready to make this happen.

From the cocktail hour with hors d'oeuvres, to your main course and dessert, our team challenges itself each day to make every bit an experience to remember!