



Appetizers

- Smoked Cumin and Black Bean Hummus with Grilled Vegetables and Corn Chips.....\$8.00*
- Tequila Cured High Mountain Trout with Pickled Red Onion, Juniper Berries, and Rye Crostin.....\$10.00*
- Hot Kisses, Grilled Jumbo Prawns Wrapped with Apple Wood Smoked Bacon. Served with Chipotle Plum BBQ Sauce.....\$12.00*
- Buffalo Nachos, Spicy Buffalo Asada On Fresh Chips with Queso Fresca, Picco de Gallo, Garden Tomatoes, and Lime Wedges. (GREAT WITH A COLD CORONA!).....\$11.00*

SALADS

- Blue Belly Salad, Fresh Salad Green, Blueberries, Toasted Almonds, Chevre' Crisp and a White Balsamic Berry Vinaigrette.....\$8.00*
- Caesar of the Southwest, Crisp Romaine, Cornbread Croutons, Chipotle-Caesar Dressing, and Fire-Roasted Tomatoes.....\$8.00*
- Bleu Cheese Vinaigrette Salad, Fresh Salad Greens, Red Wine-Bleu Cheese Vinaigrette, Candied Utah Pecans and Pomegranate Seeds \$10.00*



Fish, Fowl, and Field

Young Grilled Vegetables with Bagna Cauda, Lemon, Herb, and Oil Infusion.....\$12.00

Wild Mushroom and Tarragon Papperadelle.....\$15.00

Add Duck Confit.....\$23.00

Grilled and Roasted Airline breast of chicken, with green chile' cornbread stuffing and fresh vegetables, chicken chile pan jus.....\$18.00

Utah Corn Meal Crusted Trout with Roasted Corn Salsa, and Quinoa-Pomegranate Pilaf.....\$23.00

Shrimp Romance, Lots of Hot Kisses (you don't have to share).....\$24.00

Rustic Meat and Game

12 oz Hand Cut Sirloin Steak with Sweet Butter Baby Mushrooms and Daily Vegetables.....\$22.00

Double Cut Local Pork Chop; Santequin Apple Brined and served with a Bleu Cheese Lyonnaise potatoes, Braised Greens, and Calvados Demi-Glac'.....\$27.00

20 oz Bone-In Dry-Aged Ribeye served with Orange Rosemary Hotel Butter with Truffled Lyonnaise potatoes and Daily Vegetable.....\$34.00

8 oz Buffalo Filet Mignon, Wrapped in Applewood Smoked Bacon with Truffled Pomme Frite' and Daily Vegetables.....\$35.00

Zion Ponderosa's



Desert Menu

Affogato with Cinnamon, Dried Chilies and Dark Chocolate Bark
.....\$7.00

Utah Berry Tart.....\$8.00

Buttermilk Pot de Crème'.....\$8.00

Affogato with Cinnamon, Dried Chilies and Dark Chocolate Bark
.....\$7.00

Berries with Lemon Bavarian Cream.....\$8.00

Utah Raspberry Tart.....\$8.00

Buttermilk Pot de Crème'.....\$8.00

Chocolat' du Jour.....Market