

BEGIN WITH

GRILLED ARTICHOKE Citrus Mustard, Creamy Pesto	8 11
HEBER VALLEY CHEESE CURDS Parmesan, Rich Tomato Sauce	6 9
MARGARITA FLAT BREAD Basil, Mozzarella, Tomato	10
SPINACH DIP Crispy Artichokes, Gruyere, Crostini, Grilled Bagels	14
BEEF TARTARE Bulgur Wheat, Pistachios, Meyer Lemon, Lavosh, Poached Egg	14

SOUP AND SALAD

SOUP OF THE DAY Ask Your Server For Today's Selection	7
SIMPLE HOUSE SALAD Carrots, Cucumber, Egg, Radish, Red Wine Vinaigrette	8
HEARTH GRILLED CAULIFLOWER SALAD Pine Nuts, Blueberries, Winter Squash, Honey Vinegar Dressing.....	13
HEARTS OF ROMAINE CAESAR Grilled Focaccia, White Anchovy, Parmesan, Caesar Dressing	8 12
GRILLED CHICKEN SALAD Kale, Cabbage, Endives, Cashews, Mango, Scallions, Champagne Vinaigrette	9 14
Add Chicken 6 Shrimp 8 Salmon 10 Steak 12 *	

HEARTH FIRED STEAKS AND CHOPS

Please Select One Accompaniment And A Sauce Which Are Included In The Menu Price
Sweet Onion Barbecue | Mushroom-Madeira | Bearnaise | Chimichurri

FILET MIGNON 44 Farms Center Cut*	29 39
WAGYU RIB EYE OF BEEF Snake River Farms*	43
COLORADO DOUBLE RIB LAMB CHOPS*	41
RED BIRD FREE RANGE HALF CHICKEN*.....	27
BARBECUED BABY BACK RIBS.....	29

FRESH FISH AND SHELLFISH

CATCH OF THE DAY Ask Your Server For Today's Selection*	MP
HEARTH GRILLED FAROE SALMON Seasonal Vegetables, Lemon, Olive Oil*	35
GRILLED JUMBO SHRIMP Garlic, Olive Oil, Herbs, Leeks, Angel Hair Pasta*	29

GRILLE SPECIALTIES

BUTTERNUT RAVIOLI Brown Butter, Walnuts, Parmesan, Sage	23
HOUSE MADE VEGGIE BURGER Avocado, Cheddar Cheese, Lettuce, Tomato, Onion, Creamy Pesto	15
CHOPHOUSE BEEF BURGER Bacon, Avocado, Cheddar Cheese, Lettuce, Tomato, Onion, Burger Sauce*	17
FRENCH DIP SANDWICH Au Jus, Horseradish, French Roll*	15
WAGYU REUBEN Sauerkraut, Swiss Cheese, Russian Dressing, Marbled Rye Bread*	17

ACCOMPANIMENTS 9

Vegetable Of The Day | Onion Rings
Champagne Spaghetti Squash | Creamy Mashed Potatoes
Baked Potato | Wedge Fries | Macaroni and Promontory Cheddar Cheese

DESSERTS 10

HOT FUDGE SUNDAE | APPLE COBBLER ALA MODE
SWEET POTATO CHEESECAKE | PRALINES AND CHOCOLATE MOUSSE



Steaks, chops and seafood prepared in the Hearth Grille are simply seasoned with sea salt, black pepper and olive oil. They are fired over hardwood cherry coals which lend both delicate flavor and intense heat.

*Consuming raw meat, poultry, eggs or seafood may increase your risk of food borne illness.