

BEGIN WITH

GRILLED ARTICHOKE Citrus Mustard, Creamy Pesto	8 11
MARGHERITA FLAT BREAD Basil, Mozzarella, Tomato	10
SPINACH DIP Crispy Artichokes, Gruyere, Crostini, Grilled Bagels	14
CRISPY BEEF LETTUCE WRAPS Cucumber, Carrot, Avocado, Cashews, Bourbon Sauce*	15

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 Fresh Cut Greens, Cashews, Mango, Scallions, Champagne Vinaigrette.....	9 14
ICEBERG WEDGE SALAD Vine Ripened Tomatoes, Bacon, Sweet Onion, Buttermilk Blue Cheese Dressing	10
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
SAUTÉED GARLIC SHRIMP Mashed Potatoes, Baby Spinach, Brussels Sprout Leaves.....	29

GRILLE SPECIALTIES

HOUSE MADE PASTA Ask Your Server For Today's Selection	MP
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
 Broccolini | 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.