

**BEGIN WITH**

HUMMUS CRUDITE Red Pepper Hummus, Snap Peas, Carrots, Radish, Cauliflower, Marinated Feta, Cucumbers  
 Plancha Bread ..... 16

ROASTED BRUSSEL SPROUTS Tamari Glaze, Roasted Peanuts, Craisins ..... 13

GOAT CHEESE TART House Tart, Caramelized Onions, Mushrooms ..... 13

ARTICHOKE DIP Sourdough Crostini ..... 15

**SOUP AND SALAD**

SOUP OF THE DAY Your Server Will Present Today's Selection ..... 7

TOASTED CASHEW & KALE Roasted Summer Squash, Julienne Bermuda Onions, Sherry Maple Vinaigrette..... 15

ROASTED FENNEL & BEET Arugula, Rye Bread Croutons, Plumped Craisins, Red Wine Vinaigrette ..... 12

WEDGE SALAD Bacon, Cherry Tomatoes, Crispy Shallots, Blue Cheese Dressing ..... 10

GRILLED CHICKEN SALAD Cherry Tomato, Red Onion, White Corn, Avocado, Tortilla Strips, Cilantro Dressing .... 17

HEARTS OF ROMAINE CAESAR\* Grilled Red Bicycle Bread, White Anchovy, Parmesan, Caesar Dressing ..... 12

Add Chicken 8 | Shrimp 12 | Salmon\* 14 | Flat Iron Steak\* 16

**HEARTH WOOD FIRED ENTREES**

Served with Demi Glaze, Compound Butter and Choice of One Accompaniment

12oz DUROC PORK CHOP\* ..... 36

8oz BEEF FILET MIGNON\* ..... 38

12oz BISON RIBEYE\* .....48

ORGANIC ROASTED HALF CHICKEN ..... 29

COLORADO LAMB RACK\* ..... 44

CHERRYWOOD SMOKED DUROC PORK RIBS ..... 32

WAGYU BURGER\* Bacon Aioli, Cheddar Spread, Lettuce, Tomato, Onion ..... 18

IMPOSSIBLE VEGAN BURGER Tomato, Alfalfa Sprouts, Lettuce, Cashew Spread..... 16

**GRILLE SPECIALTIES**

CHEF'S SPECIAL OF THE DAY\* Your Server Will Present Today's Selection ..... MP

COUSCOUS BOWL Scallion Buttermilk, Fried Cheese, Hazelnut, Radish, Carrot Juice, Raisin,  
 Pickled Onions, Peas, Tendrils ..... 24

GRILLED NORWEGIAN ORGANIC SALMON\* Roasted Potato, Caramelized Onion Broth, Wok Onion,  
 Carrot, Turnip, Sprouts ..... 34

ROASTED UTAH TROUT Spaghetti Squash, Bacon, Miso Butter, Buttermilk Potatoes..... 30

PAPPARDELLE Wild Mushroom, Cream, Manchego Cheese, Arugula ..... 28

**ACCOMPANIMENTS 9**

Pan Roasted Broccoli Spears | Boursin Mashed Potato | Creamed Spinach | Baked Potato | Goat Cheese Tart  
 Garlic Mushrooms | Roasted Brussels | Baked Mac n' Cheese | French Fries

**SOURCING**

In an effort to provide quality ingredients and food options for our members, we support local food purveyors, farms, and ranches whenever possible. We will continue sourcing foods that are non-GMO and organic when available.

We are proud to partner with these local vendors and farmers:  
 Red Bird Farms | Willow Springs | Gold Creek Farms  
 Beehive Cheese Co. | Creminelli Fine Meats | Compart Family Farms  
 Snake River Farms | Double RR Ranch | TenderBison Farms



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.

\*Note - Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**BEGIN WITH**

SOUP OF THE DAY Your Server Will Present Today's Selection ..... 7  
 ROASTED BRUSSEL SPROUTS Tamari Glaze, Roasted Peanuts, Craisins..... 13  
 ARTICHOKE DIP Sourdough Crostini ..... 15

**SALAD**

GRILLED CHICKEN SALAD Cherry Tomato, Red Onion, White Corn, Avocado, Tortilla Strips, Cilantro Dressing .... 17  
 TOASTED CASHEW AND KALE Roasted Summer Squash, Pickled Onions, Sherry Maple Vinaigrette ..... 15  
 ROASTED FENNEL & BEET Arugula, Rye Bread Crouton, Plumped Craisins, Red Wine Vinaigrette ..... 12  
 HEARTS OF ROMAINE CAESAR Grilled Red Bicycle Bread, White Anchovy, Parmesan, Caesar Dressing ..... 12  
 Add Chicken 8 | Shrimp 12 | Salmon\* 14 | Flat Iron Steak\* 16

**GRILLE SPECIALTIES**

Please Select One Accompaniment

WAGYU BURGER\* Bacon Aioli, Cheddar Spread, Lettuce, Tomato, Onion ..... 18  
 VEGAN BURGER Tomato, Alfalfa Sprouts, Cashew Spread ..... 16  
 WAGYU REUBEN Sauerkraut, Swiss Cheese, Russian Dressing, Marbled Rye Bread ..... 15  
 ACHIOTE PORK LOIN SANDWICH Shaved Brussels, Almonds, Baby Kale, Roasted Garlic, Aioli, Demi Baguette 17  
 CALIFORNIA TURKEY PITA WRAP\* Avocado, Sprouts, Swiss Cheese, Bacon, Tomato Horseradish, Dijonaise ..... 13  
 FRIED GREEN TOMATO SANDWICH Salami, Boston Lettuce, Caper Dill Aioli, Demi Baguette..... 15

**ACCOMPANIMENTS 9**

- House Salad | Pan Roasted Broccoli Spears
- Baked Mac n' Cheese | French Fries
- Sliced Fruit | Garlic Mushrooms

**SOURCING**

In an effort to provide quality ingredients and food options for our members, we support local food purveyors, farms, and ranches whenever possible. We will continue sourcing foods that are non-GMO and organic when available.

We are proud to partner with these local vendors and farmers:  
 Red Bird Farms | Willow Springs | Gold Creek Farms  
 Beehive Cheese Co. | Creminelli Fine Meats | Compart Family Farms  
 Snake River Farms | Double RR Ranch | TenderBison Farms



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.

\*Note - Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.