

*Chef Jonathon Miller presents the following items for spa dining
11:00am-2:30pm*

Wild Greens & Beet Salad 14

watercress, radicchio, frisée, spinach, beets, avocado vinaigrette

Tree Nut & Goat Cheese Hummus 21

crudité vegetables, salty pretzel bites

Deviled Avocados & Egg 19

egg white, horseradish yolk, crisp yams, black salt

Lobster & Crab Pimento Melt 22

Maine lobster Dungeness crab, pimento cheese
served on harvest grain baguette

Chicken & Broccoli Sandwich 22

grilled lingonberry brined chicken thigh, charred broccolini
lingonberry aioli, on a wheat-oat ciabatta roll

Raclette & Roasted Artichoke Sandwich 21

melted Swiss raclette cheese, roasted tomatoes, asparagus
on sourdough bread

Caesar Salad 17

Asiago croutons, puttanesca relish

Grilled Chicken 24

Grilled Shrimp 28

Shellfish Ski Bowl Salad 34

Norwegian bay shrimp, sweet crab, power greens, whole grains, carrots
cucumber, haricots verts, radish, green goddess vinaigrette

Hawaiian Ahi* 37

forbidden purple sticky rice, tropical relish, heart of palm
sesame coconut vinaigrette

**The state of Utah would like you to know that eating raw or partially cooked food can
increase the chance of getting food borne illness.*

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