

# BRYCE CANYON LODGE

## DINNER

### STARTERS AND SALADS

<u>ELK CHILI</u> .....	9
<i>GROUND ELK IN A WHITE BEAN CHILI GARNISHED WITH SHREDDED CHEDDAR JACK CHEESE</i>	
<u>GRAND STAIRCASE QUESADILLA</u> .....	11
<i>FLOUR TORTILLA FILLED WITH CHEDDAR JACK CHEESE, BLACK BEANS, CORN, BELL PEPPER, AND ONION SERVED WITH GUACAMOLE, SALSA AND SOUR CREAM</i>	
<i>ADD GRILLED CHICKEN OR GRILLED SHRIMP ..... 5</i>	
<u>CANYON CLASSIC CAESAR</u> .....	11
<i>ROMAINE LEAVES TOSSED WITH CAESAR DRESSING, SHREDDED PARMESAN CHEESE, AND GARLIC CROUTONS</i>	
<u>SONORAN</u>  .....	12
<i>FRESH GREENS WITH CILANTRO LIME DRESSING TOPPED WITH ROASTED CORN, TOMATOES, ONIONS, BLACK BEANS, CHEDDAR JACK CHEESE AND CORNBREAD CROUTONS</i>	
<u>QUEEN'S GARDEN BEET</u>  .....	13
<i>SPRING MIX GREENS WITH HONEY DIJON VINAIGRETTE TOPPED WITH ROASTED RED BEETS, MANDARIN ORANGES, BLEU CHEESE CRUMBLES, FRESH PARSLEY, RED ONION, AND WALNUTS</i>	
<i>ADD TO ANY SALAD: GRILLED CHICKEN - 5,  GRILLED SALMON - 10, GRILLED SHRIMP - 7  GRILLED AHI TUNA - 7</i>	

### VEGETARIAN ENTRÉES

<u>VERNAL NOODLE BOWL</u>  .....	18
<i>UDON NOODLES STIR FRIED WITH NAPA CABBAGE, RADICCHIO, RAINBOW KALE, CARROTS, BRUSSEL SPROUTS, AND BROCCOLI, TOSSED WITH A GARLIC GINGER BROTH AND TOPPED WITH CRISPY NOODLES</i>	
<i>ADD GRILLED CHICKEN - 5,  GRILLED SALMON - 10, GRILLED SHRIMP - 7  GRILLED AHI TUNA - 7</i>	
<u>WILSON'S PEAK 5 GRAIN STUFFED POBLANO PEPPER</u>  .....	19
<i>WHEAT BERRIES, BROWN RICE, BLACK QUINOA, WHITE QUINOA, BARLEY ROASTED CORN, BLACK BEANS, TOMATOES, ONION, GARLIC AND SPINACH SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, STUFFED INSIDE A ROASTED POBLANO PEPPER TOPPED WITH CHEDDAR JACK CHEESE AND SERVED WITH AVOCADO CILANTRO GREEK YOGURT SAUCE</i>	

 THIS ICON REFLECTS ENTREES THAT HAVE HEALTHY INGREDIENTS AND COOKING PROCEDURES

 CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# BRYCE CANYON LODGE

## ENTRÉES

<b><u>THE LODGE BUFFALO SIRLOIN.</u></b>   .....	37
<i>EIGHT-OUNCE BUFFALO SIRLOIN TOPPED WITH CHIMICHURRI SAUCE AND SERVED WITH ROASTED RED SKIN POTATOES AND CHEF'S VEGETABLE</i>	
<b><u>BOULDER MOUNTAIN FILET</u></b>  .....	32
<i>SIX-OUNCE HAND CUT BEEF TENDERLOIN SERVED WITH ROASTED RED SKIN POTATOES AND CHEF'S VEGETABLE ADD LODGE MADE BLEU CHEESE DEMI-GLACE.....2</i>	
<b><u>RED ROCK CANYON BISON STEW.</u></b> .....	32
<i>BURGUNDY BRAISED BISON AND ROOT VEGETABLES IN A RICH GRAVY SERVED WITH A CHEDDAR BISCUIT</i>	
<b><u>PIRACY POINT CHICKEN PICATTA</u></b> .....	22
<i>CHICKEN BREAST LIGHTLY DUSTED IN FLOUR, SAUTÉED AND TOPPED WITH A CREAMY LEMON CAPER SAUCE SERVED WITH BROWN RICE WITH CAULIFLOWER AND KALE AND CHEF'S VEGETABLE</i>	
<b><u>PANGUITCH PORK LOIN.</u></b> .....	27
 <i>SALT-BRINED AND MARINATED, CHAR GRILLED AND TOPPED WITH APPLE CHUTNEY SERVED WITH ROASTED RED SKIN POTATOES AND CHEF'S VEGETABLE</i>	
<b><u>EBENEZER'S RAINBOW TROUT</u></b> .....	28
<i>ALMOND AND PANKO ENCRUSTED SKIN-ON BONELESS FILET PAN SEARED, TOPPED WITH PRICKLY PEAR CACTUS ROASTED POBLANO PUREE SERVED WITH BROWN RICE WITH CAULIFLOWER AND KALE AND CHEF'S VEGETABLE</i>	
<b><u>AMERICAN WAGYU BEEF BURGER</u></b>  .....	23
<i>CHARGRILLED AMERICAN WAGYU BURGER TOPPED WITH A BACON TOMATO JAM AND CRISPY FRIED ONIONS ON A BUTTERED POTATO BUN WITH BOURSIN CHEESE AND BABY SPINACH SERVED WITH HOMEMADE FRIES AND "UTAH" FRY SAUCE</i>	

## DESSERTS

<b><u>SUNSET POINT BROWNIE SUNDAE.</u></b> .....	9
<i>A RICH FUDGE BROWNIE TOPPED WITH ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM, TOASTED NUTS AND A CHERRY ON TOP</i>	
<b><u>HOMEMADE COOKIES AND MILK.</u></b> .....	8
<i>TWO LARGE CHOCOLATE CHIP COOKIES WITH AN ICE-COLD GLASS OF MILK</i>	
<b><u>VANILLA ICE CREAM OR SPECIALTY ICE CREAM- ASK YOUR SERVER ABOUT TODAY'S SELECTION.</u></b> .....	7



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