



DINING ROOM

Starters

*Coconut Shrimp	12
<i>Bistro slaw, jalapeño dipping sauce</i>	
*Steamed Mussels	11
<i>saffron mustard sauce, grilled bruschetta</i>	
*Cherry Cola BBQ Lamb Riblettes	11
<i>sweet potato french fries</i>	
Grilled Flat Bread	10
<i>French white bean purée and accompaniments</i>	
*Smoked Trout Terrine	8
<i>toasted bread and traditional accompaniments</i>	
French Onion Soup	8
<i>crouton, melted Gruyère</i>	

Salads

Mixed Summer Greens	8
<i>bleu cheese, hazelnuts, charred grape tomatoes and caramelized onion vinaigrette</i>	
Bistro Caesar	7
<i>hearts of romaine, Caesar dressing and house croutons</i>	
Watermelon and Goat Cheese Salad	7
<i>orange and olive oil vinaigrette</i>	
Bistro House Salad	5
<i>field greens, croutons and house vinaigrette</i>	

*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or health care official for further information.



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Entrées

*Wagyu Sirloin Steak Frites <i>salsa vert butter</i>	32
*Grilled Pork Tenderloin <i>butternut squash, snap peas, orange-tomato glacé</i>	26
*Mixed Sausage Grill <i>chilled roasted red pepper and lentil salad, house-made mustards</i>	25
*Grilled Filet of Utah Rainbow Trout <i>herbed new potatoes, sautéed spinach and smokey rouille</i>	24
*Zesty Coq au Vin <i>whipped potatoes and seasonal vegetable</i>	24
Grilled Vegetable Filo Pinwheels <i>quinoa and pistou</i>	22
Spinach and Mushroom Dumplings <i>red pepper coulis and pistou</i>	19
*Fish du Jour	A.Q.

At the Lodge Bistro we strive to provide an environment of casual, affordable elegance.
We hope you can see, taste and appreciate the difference.

Take a breath! To provide you with Utah's fresh mountain air at its best, smoking is not permitted in the Lodge Bistro.

Prices do not include tax or gratuity. An 18% gratuity will be added to guest checks of parties of 8 or more.