

Assiette de Fromages

Heber Valley Cheese Co., 6-year Cheddar, Utah – cow’s milk – flavor notes: dry yet creamy
 Beehive Cheese Co., Teahive, Utah – cow’s milk – flavor notes: fragrant, soothing-local
 Shafts, Blue Vein Cheese, California – raw cow’s milk – flavor notes: rich and creamy
 Heber Valley Cheese Co., Vanilla Bean Rubbed Cheddar, Utah – cow’s milk – flavor notes: black cherry, sweet almond, pineapple, lemon zest
 Served with preserved fruit, candied walnuts and crostini
 One Selection 12, Two Selections 15 or Three Selections 18

Starters

Steak Tartare

béarnaise aioli · garum · egg yolk
 charred bruschetta / 18

Braised Meatballs

herbs · red onion
 spiced tomato sauce · foccacia / 17

Coconut Shrimp

coriander slaw · jalapeño dipping sauce / 15

Pimento Cheese

bacon jam · chive · foccacia / 13

Korean Cauliflower

gochujang “wing” sauce
 sesame crunch · chive / 13

Mushroom & Hazelnut Pâté

house crackers / 14

Country Terrine

house mustards · cornichons
 charred bruschetta / 14

French Onion Soup

croûtons · melted gruyère / 10

Soup du Jour

9

Salads

Beet

goat cheese · field greens
 candied walnuts · balsamic / 12

Chicories & Citrus

toasted almonds · gruyère crisps
 date vinaigrette / 12

Little Gem Wedge

bacon · tomatoes · blue cheese
 buttermilk dressing
 “everything bagel” topping / 11

Green Bean Caesar

romaine · Caesar dressing · croûtons / 10

Simple Salad

field greens · toasted fennel vinaigrette
 croûtons / 9

Entrées

Tenderloin au Poivre

mushroom risotto croquettes
 horseradish vinaigrette / 48

American Kobe Bavette

preserved mushrooms
 spice crust · fingerling potatoes
 red wine demi-glace / 42

Duck Two Ways

breast · confit · vegetable hash
 juniper · tart cherry gastrique / 38

Lamb Sirloin

herb crust · honey gastric · farro / 36

Grilled Pork Chop

mashed potatoes · garlicky greens
 apple chutney / 34

Braised Beef Short Rib

balsamic · cipollini onion · bacon / 34

Herb-Roasted Chicken

potatoes · greens · pan jus / 29

Roasted Salmon

cauliflower “risotto” · mustard vinaigrette / 32

Steakhouse Meatloaf

mushroom gravy · mashed potatoes / 28

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared ‘medium well’ or above.

We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

Sandwiches

Beef Burger

angus beef · bistro secret sauce
 cheese · fries / 19
 add bacon 2

Veggie Burger

Beyond Meat
 carrot romesco · fries / 18

Crispy Chicken

katsu sauce · cabbage · fries / 17

Croque-Monsieur

ham · gruyère
 mornay · fries / 16

Sweets

Bête Noire

raspberry coulis
 vanilla ice cream / 10

Lemon Tart

lemon-seeded shortbread
 whipped cream / 10

Rice Pudding

caramelized nuts / 10

Sticky Toffee Pudding

buttery caramel sauce
 vanilla bean ice cream / 10

Yogurt Panna Cotta

marmalade
 extra virgin olive oil / 8

GF Gluten-Free DF Dairy-Free V Vegetarian N Contains Nuts

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

A 19% gratuity will be added to parties of 8 or more.