

Summer Pool Menu

LOCAL ARTISAN BREAD 8
herb ricotta spread

HUMMUS 15
pita flatbread | local farmers vegetables

*HAWAIIAN TUNA TACOS 19
cucumber | california hass avocado | chili vinaigrette

PINEAPPLE & CUCUMBER GAZPACHO ^{GF} 14
lump crab salad | peppers

WALDORF CAESAR 15
white anchovy | garlic tomatoes | croutons | lemon parmesan dressing

ARTISAN GREENS 15
feta cheese | shaved roots | white balsamic vinaigrette

• *FILET OF SKUNA BAY SALMON 19	• ORGANIC MARY'S CHICKEN BREAST 16
• SAUTÉED SHRIMP 17	

HEIRLOOM TOMATO & CHICKEN WRAP 22
applewood bacon | kalamata olive | caramelized onions
lemon parmesan dressing

COMPOSED MAINE LOBSTER & LUMP CRAB SALAD 28
pretzel roll | caper aioli | french radish

TOMATO & BASIL BRUSCHETTA 21
herb ricotta spread | aged balsamic | parmesan cheese

CITRUS SHRIMP QUESADILLA 26
tomato salsa | poblano-avocado coulis | corn pepper relish

ASIAN WAGYU LETTUCE CUPS ^{GF} 26
ginger roasted peanuts | chili hoisin glaze

*HAWAIIAN TUNA POKE ^{GF} 34
wakame salad | sushi rice | wasabi | sesame soy vinaigrette

ARTISAN BREADED CHICKEN TENDERS & FRENCH FRIES 21
spicy aioli | bbq sauce

*CLASSIC ANGUS BURGER 27
BLT | spicy aioli | american cheese | brioche

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more. Additional \$6 for a split plate.