



THE LAKEHOUSE / FALL 2022

Chef Tamara Stanger

GRAZE

DUCKFAT FRYBREAD SCONES \$12

With a side of whipped sumac honey butter

RAINBOW TROUT RILLETTES \$15

Pickled things, Local sourdough bread

NIXTAMALIZED SQUASH \$19 V DF GF

Red pinon sauce, toasted pepita, herb oil, and baby greens

CHILAQUILES \$18 GF

Corn chips smothered in verde sauce, local cheese, fermented chiles, pickled onion, huun ga'i corn, and pico de gallo.

Add On: Game sausage \$12, steak \$18, smoked salmon \$18, chicken \$8, sunny side-up egg \$3

*FRESH OYSTERS \$MKT

With spruce tip mignonette

*OYSTERS ROCKEFELLER \$MKT

Baked with salami butter and heirloom red corn

ENTREMENTS \$8

Juniper Caesar Salad

Bone Marrow Mashed Potatoes

Whipped Sweet Potatoes

Funeral Potatoes

Roasted Seasonal Vegetables

Frites

KIDS \$10

Kid's burger | cheese, lettuce, tomato, and tots

Chicken bites | with veggies sticks and tots

Wheat spaghetti | rustic tomato sauce & cheese

Honey dipped corndogs | (2) with tots

FEAST

*LOCAL BEEF BURGER \$19

Local cheese, bacon, peanut butter mousse, sauteed jalapenos. Served with fries. (add egg \$3)

CAMPFIRE APPLE SALAD \$19 GF

Winter greens & herbs, smoked bacon, beehive buzz cheddar, roasted fingerling potatoes, red onion, and Navajo tea vinaigrette.

Add On: Game sausage \$12, steak \$18, smoked salmon \$18, chicken \$8

RABBIT BOLOGNESE LASAGNA \$32

Layered with local cheese & sweet potato, topped with farmer's pesto. Served with local bread.

OPENFACE BISON MEATLOAF \$36

Sawmill corn gravy and bone marrow whipped potatoes on country bread

*WILD LINE-CAUGHT SWORDFISH \$48 GF DF

Canoe harvested wild rice, swordfish XO sauce, toasted sesame

PIONEER DINNER PIE \$32

Hand-made butter crust with savory filling. Changes daily.

PROVISIONS | WEEKLY DINNER SPECIAL \$MKT

Inquire with server for details.

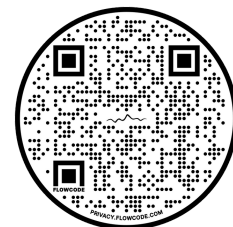
*STEAKS

Served with frontier steak sauce and one entrement choice

WESTERN EYE WAGYU FILLET \$48

GRASS-FED COWBOY RIBEYE \$115

CAULIFLOWER STEAK \$22 V



Our prices reflect a 9% concession fee that we are required to pay to the State Park on all sales.

*We are required by the State of Utah food code to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.