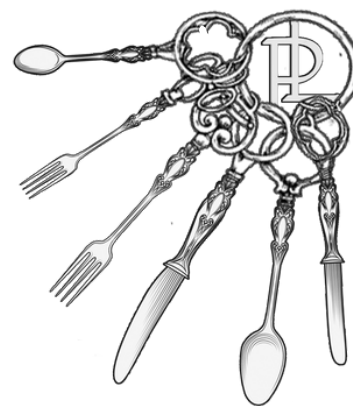


# The Dining Room At Parry Lodge



## Starters

**Soup of the Day**    Cup **\$5**    Bowl **\$10**

### **Baby Iceberg Wedge**

Crisp baby iceberg, heirloom tomato, pickled red onion, house blue cheese dressing **\$15**

### **\*Bison Carpaccio**

Shaved bison, champagne vinaigrette, pickled vegetables, baby arugula, shaved Parmesan **\$16**

### **Seasonal Toast**

Seasonally inspired dish crafted over grilled sourdough with local ingredients when available **\$14**

## Shareable

### **\*Roasted Bone Marrow**

Sun dried tomato pita bread, bacon marmalade, roasted tomato, cippolini onions, parsley crumb **\$14**

### **Light Curry Hummus**

Curried hummus folded with yogurt served with seasonal vegetables, grilled flatbread **\$16**

### **Cheese Plate**

Three Artisan Cheeses, seasonal fruit, Utah honey, candied nuts, grilled flat bread **\$12**

### **Potato Croquettes**

Crispy panko fried white cheddar potato croquets, roasted red pepper couli, shaved parmesan **\$10**

### **Charcuterie Plate**

Artisanal Creminelli meats, house pickles, whole grain mustard, tomato pita **\$16**

## Mains

### **\*Bison Tenderloin**

Sliced and served over spring vegetables, yukon mash, port demi glace **\$42**

### **Ancho Chicken**

Pan roasted in ancho chili, served over red jasmine rice, charred peppers, onions and cilantro **\$25**

### **\*14oz New York Strip**

Yukon mashed potato, broccolini, port demi glace **\$36**

### **Bison Short Rib**

Apple braised bison short rib, roasted carrots, herbed polenta **\$36**

### **\*Cider Brined Pork Chop**

14oz breaded pork chop served over roasted potatoes and mustard cream sauce **\$24**

### **\*Pan Seared Duck Breast**

Balsamic marinade, grilled asparagus over a rustic sweet potato tart **\$35**

## Lighter Side

### **Seasonal Gnocchi**

House gnocchi paired with seasonal and local ingredients, ask your server for today's feature **\$24**

### **Roasted Curry Cauliflower**

Feta mousse, charred pepper coulis, pepita seed and petite greens **\$21**

### **\*Grilled Salmon**

Herb roasted golden beet, stewed lentils with tomato, shallots and petit greens **\$36**

## Beverages

Coke, Diet Coke, Mello Yellow, Sprite, Barq's Root Beer, Dr Pepper - **\$3**

Organic Iced Tea - **\$3**    Tractor Beverage drink selection - **\$4**    Doma Coffee - **\$3**

### **Farm To Table**

At the Parry Lodge, we use local and organic purveyors, naturally raised meats and Sustainably harvested seafood whenever possible.

\*Thoroughly cooking foods such as beef, lamb, poultry or shellfish reduces the risk of food borne illness.