



# Dinner Menu

## Starters

### **Chicken Wings and Waffles 6 Wings \$12, 12 Wings \$20**

*Crispy Chicken Wings tossed in your choice of Buffalo Sauce, Honey Barbecue, Garlic Parmesan, or Mango Habanero. Served with Mini Waffles and Maple Syrup.*

### **Crab Cakes \$21**

*Three delicate Crab Cakes Seared atop Wakame Seaweed Salad and finished off with a Chipotle Aioli.*

### **Quesadilla \$12**

*Your choice of chicken, beef or vegetarian style served in a crispy flour tortilla with monterey jack, & cheddar cheese, bell peppers, onions and confetti corn.*

### **Potato Croquettes \$11**

*Crispy panko fried white cheddar and potato rolls drizzled with roasted red pepper coulis and grated parmesan cheese.*

### **Beef Tenderloin Crostinis \$12**

*Seared Rare Beef tenderloin, Horseradish Sauce, Pickled Red onion and Arugula atop grilled baguettes.*

### **Charcuterie Board \$16 (Board for 2 \$28)**

*An elegant display of cured meats and imported cheeses accompanied by local Utah honey, jams, candied nuts and pickled vegetables.*

## Salads

### **Caprese Salad \$16**

*Fresh Heirloom tomatoes, mozzarella cheese and parmesan crisps drizzled with balsamic glaze and olive oil topped with micro basil.*

### **Southwest Chicken Fiesta Salad \$22**

*A party of mesclun greens, bell pepper, sliced jalapenos, julienned red onions, baby heirloom tomatoes, Pico de gallo, fried chicken and chipotle ranch topped with crispy tri color tortilla strips and sliced avocado.*

### **Blackened Ahi Tuna Salad \$32**

*Ahi Tuna Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds, Bell Peppers, Scallions, Blood Orange Vinaigrette.*

### **Salmon & Avocado Salad \$26**

*Fresh spinach, baby heirloom tomatoes, English cucumbers, red onion and avocado topped with an 8 oz, hand-cut salmon filet. Your choice of dressing.*

### **Side Salad \$8**

*Your Choice of a Caesar or Garden.*

### **Soup of The Day**

**Cup \$6 Bowl \$10**

## Sandwiches

*all sandwiches are served with house made potato chips unless otherwise specified*

### **Chicken Caprese Sandwich \$18**

*Grilled Marinated Chicken Breast on a ciabatta roll with basil pesto aioli, sliced tomatoes and fresh mozzarella.*

### **Barbacoa Melt \$16**

*A delicious helping of barbacoa on cheesy toasted sourdough with jalapeno cream cheese.*

### **Bison Burger \$23**

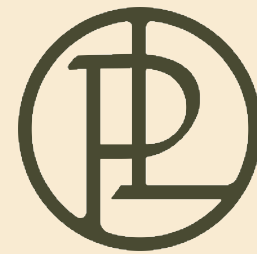
*An 8 oz Bison Patty with pickles, fresh sliced tomatoes, red onions and leaf lettuce on a Brioche Bun and choice of cheese, finished with a helping of Habanero Bacon Jam. Served with Sweet Potato Waffle Fries.*

### **Black Angus Burger \$18**

*Charbroiled 8 oz certified angus beef patty with lettuce, tomato, pickles and onions, your choice of cheese on Brioche Bun. Served with Steak Cut Fries.*

### **Classic BLT \$12**

*Fresh Bacon, Crisp Lettuce and sliced Tomatoes on toasted sourdough bread with Mayonnaise.*



## Entrees

### *Seared Duck Breast with Plum Sauce \$36*

*Seared Duck Breast served on an Orange Zest Sweet Potato Tart with Asparagus, topped with a Red Wine Plum Sauce.*

### *Ancho Chicken over Red Jasmine Rice \$28*

*Pan Roasted Half chicken in Ancho Chile, served over Red Jasmine Rice, charred onions and peppers, topped with micro cilantro.*

### *Atlantic Salmon \$32*

*Seared Hand Cut Salmon Filet accompanied by stewed curry lentils with golden and red beets.*

### *Shrimp Diablo Tacos \$24*

*Three Tacos stuffed with shrimp sautéed in our Diablo Sauce topped with a Cabbage Slaw. Accompanied with Arroz Verde (Green Rice).*

### *Creamy Shrimp Linguine \$32*

*Al Dente Linguine and Sautéed Shrimp in a Creamy Sundried Tomato Sauce with Baby Spinach. Served with our toasted garlic bread.*

### *Charbroiled Bone-In Pork Chop \$28*

*Our Signature 14 Oz Pork Chop, Served on Roasted Fingerling Potatoes and Seasonal Vegetables. Topped with a dollop of compound butter and a smear of Habanero Bacon Jam.*

### *NY Strip Steak \$38*

*A 14 oz Broiled NY Strip atop Golden Mashed Potatoes and Seasonal Vegetable. Finished off with a Red Wine Veal Demi Glace.*

### *Seared Bison Tenderloin \$42*

*Our 6 oz Bison Filet, cooked to your desire, with Garlic Parmesan Risotto and Seasonal Vegetable. Topped with our Red Wine Veal Demi Glace.*

## *Child Optional Menu (11 and under)*

*Adults add \$3.50 to order*

*Chicken Tenders with fries \$13*

*Grilled Cheese with Macaroni \$10*

*Beef Sliders (2) choice of cheese and fries \$15*

## *Beverages*

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

*Tractor Beverage drink selection \$4 Doma Coffee \$3 Perrier \$4*

*To book a catering for your event, please contact Chef Jeremiah @  
[jenloeparrylodge.com](mailto:jenloeparrylodge.com)*

*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.*