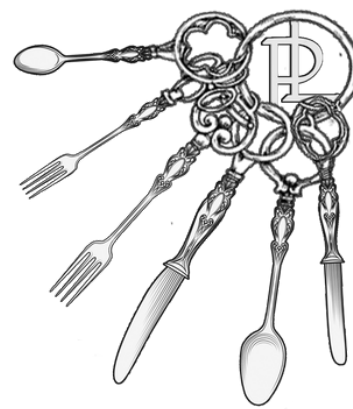


# The Dining Room At Parry Lodge



## Starters

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

### **Spinach & Arugula Salad**

Roasted delicata squash, toasted panko goat cheese, pickled red onion, candied pecans, evoo & aged balsamic **\$15**

## Shareable

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

Sun dried tomato pita bread, pickled local mushrooms, roasted cippolini onions, parsley crumb **\$14**

### **Hummus**

Seasonal vegetables, grilled flatbread **\$16**

### **Cheese Plate**

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

### **\*Bison Carpaccio**

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

### **Charcuterie Plate**

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

## Mains

### **\*Bison Tenderloin**

Sliced and served over roasted root vegetables, yukon mash, port demi glace **\$40**

### **Grilled Double Airline Chicken Breast**

Juniper rub, roasted sweet potato and root vegetable hash, demi glace **\$25**

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

White cheddar-espresso grits, broccolini, port demi glace **\$36**

### **\*16oz Cider Brined Pork Chop**

Parmesan and winter squash risotto, pickled apple, pumpkin bbq **\$24**

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

Balsamic-honey marinade, yukon mash, sauteed local mushrooms, Madeira **\$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 Halibut**

Braised winter greens and white beans, roasted cippolini & tomato, grilled tuscan bread **\$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.