



Starters

Gruyère Fondue \$18

Made with Gruyère and Emmentaler Cheeses, with Cream, White Wine, Garlic and Shallots served with Fresh Veggies and Haus-made French Baguettes

Tequila Shrimp & Fried Avocado \$14

Haus-Breaded Ripe Avocado is Fried and Served with Tequila-Balsamic Pico, Pan Seared Shrimp and Garnished with Mixed Greens

Calamari Frit \$14

Fried in a Semolina Breading Mixture, Served with Haus-made Aioli Made with Garlic, Lemon, Parsley and fresh herbs

Summer Bruschetta \$14

Haus-made Baguette Sliced and Toasted, Tossed with a Mix of Freshly Diced Tomatoes, Peppers, Avocado, Green Onions, Shrimp and Feta Cheese Tossed with our Haus-made White Balsamic Dressing

Salads

All You Can Eat Soup and Salad Bar \$14 | Added to an Entrée \$8

Wedge Salad with Gorgonzola Cheese Dressing \$12

Wedge of Iceberg Lettuce with a Smooth Gorgonzola Cheese Dressing, Crispy Pork Belly, Cherry Tomatoes and Scallions **GF**

Summer Berry Garden Salad \$12

Mixed Leafy Greens and Spinach with Finely-Sliced Cucumbers, Baby Heirloom Tomatoes, Granny Smith Apples, Candied Pecans, and Mixed Berries Topped with Shaved Manchego Cheese and Tossed with our Haus-made White Balsamic Dressing **GF**

Chicken Chop Salad \$12

A Finely Chopped Mix of Marinated Grilled Chicken, Baby Heirloom Tomatoes, Local Utah Salami, and Black Kalamata Olives Topped with Freshly Grated Parmesan and a Refreshing Mix of Arugula, Kale and Romaine, Tossed with a Mustard Vinaigrette **GF**

European Favorites

Pork Schnitzel with Spätzle \$22

Made from Pounded Pork Loin and Breaded with Seasoned Bread Crumbs then Pan-Fried in Butter, Oil and Lemon then Topped with Cracked Mustard. Spätzle mixed with Sautéed Spinach, Tomatoes and Parsley

Chicken Piccata \$20

Pan Seared Chicken Breast Served with Lemon Caper Beurre Blanc and Linguini Pasta

Mushroom Ravioli \$20

Mushroom and Ricotta Cheese Ravioli Served on a Bed of Marinara Sauce with Chef's Choice of Seasonally Fresh Veggies **VG**

Seafood

Seafood Pasta \$24

Jumbo Shrimp and Salmon Sautéed in Butter Cream Sauce with Shallots and Garlic then Finished with Lemon Juice, White Wine and Fresh Herbs

Pan Seared Trout \$24

Rainbow Trout Seared with Charred Tomato Beurre Blanc and Served with Herb Roasted Fingerling Potatoes and Chef's Choice of Seasonally Fresh Veggies **GF**

Blackened Salmon* \$24

Pan Seared Blackened Salmon Lightly Seasoned and Topped with a Mango Purée and Served with Quinoa and Wild Rice and Chef's Choice of Seasonally Fresh Veggies **GF**

GF | Gluten Free

VG | Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prime Steaks & Chop

All items are seasoned with Redmond salt and cracked pepper then topped with an herb butter and served with Swiss potatoes gratin and Chef's choice of seasonally fresh veggies

Z's Steak Preparation Guide

Rare*	Medium Rare*	Medium	Medium well	Well Done
Cool red center	Warm red center	Pink center	Faint pink center	No Pink

Ballard Ranch Utah Pork Chop \$24

Utah's Ballard Ranch Pork Chop Brined in Salt, Sugar, Water, Herbs and Spices for a Minimum of Four Hours **GF**

Petite New York Strip Steak \$28

Cut from the Strip Loin, New York Strip Steaks Retain Flavor as They Have a Slight Marbling Throughout **GF**

Beef Tenderloin Medallions Wrapped in Bacon \$34

This is a Classic and Delicious Combination of Beef Tenderloins Wrapped in Crispy Applewood Smoked Bacon **GF**

Ribeye \$36

This Steak Enables Maximum Flavor and Tenderness with a Beautiful Marble Throughout **GF**

Filet Mignon \$32

The Most Tender Cut of Beef with the Least Amount of Marbling. This Cut is Served with a Merlot Demi Sauce

Chateaubriand for Two \$62

This Classic French Dish is a Center Cut of the Tenderloin, Broiled to Crisp the Crust and Maintain a Buttery and Tender Center. Served with a Merlot Demi and Béarnaise Sauce **GF**

Did You Know...

Béarnaise Sauce

This is simply a hollandaise sauce with tarragon and shallots made from a red wine vinegar reduction. Adding to the flavor are also cayenne pepper and lemon juice, finished with drawn butter. **GF**

Cracked Mustard Butter Sauce

A lighter sauce with a punch, this is made with lemon, white wine, garlic, shallots and cracked mustard, finished with butter and heavy cream. **GF**

Gorgonzola Dressing

Our gorgonzola dressing is made with cabernet sauvignon, mayonnaise, buttermilk, red wine vinegar, Worcestershire sauce and gorgonzola cheese. **GF**

Merlot Sauce

Made with garlic, shallots, merlot wine and veal demi Making a flavorful and tangy sauce with great aroma.

Semolina

This is a course and high protein durum wheat that has a bit of a nutty flavor and is generally used in breading.

Swiss Potatoes Gratin

The gratin is made from shredded potatoes, cream, eggs, Gruyère and Swiss cheeses, a hint of bacon, onion, fresh thyme and rosemary. Gratin is a French term referred to food baked or cooked under an overhead grill or broiler to form a golden crust on top and is traditionally served in its baking dish. **GF**

Swiss Influences

Fondue

Fondue was popularized as a Swiss national dish by the Swiss Cheese Union (Schweizerische Käseunion) in the 1930s as a way of increasing cheese consumption. ... The extension of the name "**fondue**" to other dishes served in a communal hot pot dates to 1950s New York City

Bruschetta

An Antipasto-Styled Appetizer from Italy

Frit

From the Southern Region of France, Frit is French for "Fried"

Schnitzel

The *Rahmschnitzel* version is made with either veal or pork and topped with a cream sauce, sometimes including mushrooms. Originating in Austria, this became a favorite Swiss dish by pounding the pork with a meat tenderizer, breaded, and fried in oil

Spätzle

Spätzle is a German Egg Noodle and Directly Means "Little Sparrow"

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