



**STEAK
&
CHOP HAUS**

Starters

Swiss Fondue

Made with Gruyère and Emmentaler cheeses, cream, white wine, garlic and shallots served with fresh veggies and haus-made french baguettes.

serves one \$10 | serves two \$18

Tequila Shrimp & Fried Avocado

Half avocado fried in breading. Served with tequila-balsamic pico, pan seared shrimp and garnished with mixed greens. *\$10*

Calamari Frit

Made with garlic, lemon, parsley, red & green onions and fresh herbs. Fried in a Semolina breading mixture. Served with marinara and lemon aioli. *\$12*

Stroganoff Potato Skins

Lightly fried potato skins stuffed with house beef stroganoff. *\$12*

Traditional Potato Skins

Potato skins filled with apple wood smoked bacon, cheddar cheese and green onions, topped with sour cream. *\$8*

Onion Rings

Breaded onion rings served with signature chipotle aioli. *\$8*

Sweet Potato Fries

Served with signature chipotle aioli. *\$8*

Salads

Wedge Salad with Gorgonzola Cheese Dressing

Wedge of iceberg lettuce with a smooth gorgonzola cheese dressing, pork belly, cherry tomatoes and scallions. *Gluten Free. \$12*

Cesar Salad

Romaine lettuce tossed in Caesar dressing topped with croûtons and parmesan cheese. *\$8*

chicken \$13 | steak tips or shrimp \$14 | salmon \$15

House Salad

Mixed greens and romaine lettuce tossed with choice of dressing *\$8*

White balsamic, ranch and blue cheese

chicken \$13 | steak tips \$14 | salmon \$15

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

Seafood

Seafood Pasta

Shrimp and salmon sautéed in butter cream tomato sauce with shallots and garlic, finished with lemon juice, white wine and fresh herbs. *\$24*

Pan Seared Trout

Pan seared trout with charred tomato beurre blanc and served with herb roasted fingerling potatoes and chef's choice of fresh veggies. *Gluten Free. \$24*

Blackened Salmon

Pan seared blackened salmon lightly seasoned and topped with a mango purée, served with quinoa and wild rice and chef's choice of fresh veggies. *Gluten Free. \$24*

Halibut Fish & Chips

Two halibut fillets served with English style chips and tartar sauce. *\$18*

Entrées

Pork Schnitzel with Spätzle

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. *\$22*

Chicken Piccata Pasta

Pan seared chicken breast served with lemon caper beurre blanc and linguini pasta. *\$20*

Cajun Chicken Pasta

Pan seared chicken breast served on penne with a spicy alfredo sauce *\$18*

Bison Burger

Half-pound fresh ground bison with New York white cheddar and chipotle aioli served on a hand tied rosemary knot bun with English chips on the side. *\$18*

Beef Burger

Half-pound fresh ground served with English chips on the side. *\$14*

Mushroom Ravioli

Mushroom and ricotta cheese ravioli served on a bed of marinara sauce with chef's choice of fresh veggies. *\$20*

Prime Steaks & Chop

Utah's Ballard Ranch Pork Chop

Brined in salt, sugar, water, herbs and spices for a minimum of four hours. *Gluten Free. \$22*

Petite New York Strip Steak

Cut from the strip loin. New York strip steaks retain flavor as they have a slight marbling throughout. *Gluten Free. \$28*

Beef Tenderloin Medallions Wrapped in Bacon

This is a classic and delicious combination of beef tenderloins wrapped in crispy apple wood smoked bacon. *Gluten Free. \$34*

Ribeye

This steak enables maximum flavor and tenderness with a beautiful marble throughout. *Gluten Free. \$36*

Filet Mignon

The most tender cut of beef with the least amount of marbling. Served with a merlot demi sauce. *Gluten Free. \$32*

Chateaubriand for Two

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. *Gluten Free. \$62*

Baseball Cut

Cut from the top sirloin. Lean, juicy and tender. *Gluten Free. \$24*

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

Rare	Medium Rare	Medium	Medium Well	Well
cool red center	warm red center	pink center	faint pink center	no pink

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

