



BAR MENU

SHAREABLE

BURRATA 14 [VEG] [TF]

Cherry Bread, Herb Oil, Pepita Crumble

CHARCUTERIE 28

Capocollo, Prosciutto, Chorizo, Spiced Nuts, Daily Cheese, Pickles, Stone Fruit Jam

BUFFALO CAULIFLOWER 14 [VEG] [TF]

Buttermilk Ranch, Carrots and Celery

BUFFALO WINGS 16 [TF]

Buttermilk Ranch, Carrots and Celery

MEATBALL 16 [GF]

Tomato Sauce, Parmesan, Basil Pesto

FRIED CALAMARI 19 [TF]

(Choice Of: Marinara, Red Pepper Aioli, Or Lemon Aioli)

HAMACHI CRUDO 25 [DF]

Kiwi Glaze, Charred Orange, Rice Paper Chips

SOUP AND SALAD

ROASTED TOMATO BISQUE GRATIN 12 [VEG]

Gruyere, Crostini

ARTISANAL GREEN HOUSE SALAD 14 [VEG] [TF]

Artisan Greens, Carrots, Cucumber, Tomato, Croutons
(Choice Of: Balsamic Vinaigrette Or Buttermilk Ranch Dressing)

CAPRESE SALAD 16 [GF] [VEG] [TF]

Tomato, Basil, Fresh Mozzarella, Herb Oil, Honey Mustard Vinaigrette

CAESAR SALAD 15 [TF]

Romaine Lettuce, Caesar Dressing, Cheese Croutons, Parmesan

(ADD SALMON \$12 / ADD CHICKEN \$8 TO ANY SALAD)

PIZZA

12 INCH HAND TOSSED | 9 INCH GLUTEN FREE CAULIFLOWER CRUST AVAILABLE +\$2

HOT PEPPERONI 16 [TF]

Tomato, Mozzarella, Pickled Jalapeño, Hot Honey

MARGHERITA 15 [VEG]

Mozzarella, Tomato, Basil

HAWAIIAN PIZZA 18 [TF]

Mozzarella, Ham, Pineapple, Peppered Bacon

SAUSAGE TRIO PIZZA 20 [TF]

Mozzarella, House Sausage, Italian Sausage, Andouille Sausage

BUILD YOUR OWN PIZZA 14 [TF]

Tomato Sauce or Peach BBQ Sauce, Mozzarella

(Additions: Italian Sausage, Pepperoni, Ham, Chicken, Anchovy, Pineapple, Onion, Mushroom, Black Olive, Jalapeño)

(+\$1 Veg / +\$2 Protein)

GLUTEN FREE = [GF] | VEGAN = [V] | VEGETARIAN = [VEG] | DAIRY FREE = [DF] | TREE NUT FREE = [TF]

18% SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BLACKROCKMOUNTAINRESORT.COM

435.575.1700 | 909 W PEACE TREE TRAIL, HEBER CITY S4036

EXECUTIVE CHEF RICARDO CRUZ M.



BAR MENU

PASTA

SPAGHETTI AND MEATBALLS 22 [TF]

Basil Tomato Sauce, Parmesan

TRUFFLE MAC AND CHEESE 21 [TF]

Parmesan Cream Sauce, Shell Pasta, Truffle Oil

PAPPARDELLE 24 [TF]

Smoked And Braised Brisket, Sun Dried Tomato, Parmesan

(Add Italian Sausage, Chicken, Mushrooms, Peppers, Onion)

(+\$1 VEG / +\$2 PROTEIN)

ENTRÉE

SCALLOPS 42 [GF] [TF]

Parsnip Puree, Lavender Beurre Blanc

SALMON 28 [GF] [TF]

Fennel Slaw, Lemon Aioli, Sauce Verte

FRIED CHICKEN 30 [TF]

Mushroom Cream Sauce, Herb Oil

SMOKED BBQ BRISKET 34 [GF] [TF]

Butternut Squash Puree, Caramelized Apple

8OZ RED WINE FILET MIGNON 55 [TF]

Potato Vanilla Puree, Black And Pink Peppercorn Tuile

16OZ RIBEYE 68 [GF] [TF]

Compound Butter, Rainbow Carrots

6OZ SMOKED GOUDA STUFFED BURGER 22 [TF]

Brioche Bun, Mushroom, Sesame Aioli, Pickles, Truffle Fries

6OZ CLASSIC BURGER 20 [TF]

Brioche Bun, Lettuce, Tomato, Onion, Pickle, Mayonnaise, Ketchup, Mustard, Fries
(Veggie Burger +\$2)

(Add Truffle, Cajun, Or Jalapeno Fries +\$2)

A LA CARTE

CHEESY MASHED POTATOES 8 [VEG] [TF]

BRUSSELS SPROUTS 10 [M] [TF]

MACARONI AND CHEESE 10 [VEG] [TF]

BREAD AND BUTTER 4 [VEG] [TF]

GARLIC MUSHROOMS 12 [VEG] [TF]

BEER BATTERED FRIES 8 [VEG] [TF]

SWEET CORN 8 [VEG] [TF]

TRUFFLE, JALAPEÑO, OR CAJUN STYLE FRIES 11 [VEG] [TF]

CHOICE OF ONE:

SESAME AIOLI, RED PEPPER AIOLI, FRY SAUCE

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