



# DINNER MENU

## SHAREABLES

### Ahi Tuna Poke Tacos \$23<sup>TF</sup>

Shoyu Ginger, Wonton Shell, Napa Cabbage Slaw  
Mango Relish, Wasabi Aioli

### Charcuterie \$29

Prosciutto, Chorizo, Spiced Nuts, Local Cheese  
Pickled Vegetables

### Buffalo Cauliflower \$15<sup>VEG TF</sup>

Blue Cheese Dressing, Carrots, Celery

### Chicken Wings \$18<sup>TF</sup>

Bourbon BBQ, Shoyu Glaze, Buffalo Sauce  
Blue Cheese or Ranch, Carrots, Celery

### Corn Meal Crusted Fried Calamari \$19<sup>TF</sup>

Pepperoncini, Lemon Aioli

## SOUP AND SALAD

### French Onion Gratin \$12<sup>VEG TF</sup>

Baby Swiss, Provolone, Sourdough Crostini

### Artisanal Green House Salad \$12<sup>VEG TF</sup>

Artisanal Greens, Baby Carrots, Cucumber, Tomatoes  
House Croutons

### Chef's Wedge Salad \$16<sup>TF</sup>

Grape Tomatoes, Red Onions, Bacon Strips  
Hard Boiled Eggs, Blue Cheese Dressing

### Caesar Salad \$14<sup>TF</sup>

Romaine Lettuce, Caesar Dressing, Cheese Croutons  
Parmesan

### Roasted Beet Butter Leaf Salad \$15<sup>VEG GF TF</sup>

Goat Cheese, Toasted Pepitas, Watermelon Radish  
White Balsamic Pear Vinaigrette

Add to Any Salad: Salmon +\$9 | Chicken +\$8 | Steak +\$12

## PASTA

### Bucatini & Spicy Italian Bolognese \$23<sup>TF</sup>

Mushrooms, Peppers, Onions, Parmesan Cheese

### Chicken Fettuccine Carbonara \$25<sup>TF</sup>

Grape Tomatoes, Mushrooms, Bacon, English Peas  
Parmesan Garlic Cream

### Shrimp Scampi Pappardelle \$26<sup>TF</sup>

Tomato Caper Relish, Lemon Garlic Herb Butter Sauce

## ENTRÉES

### Verlasso Salmon \$28<sup>GF TF</sup>

Shaved Fennel, Baby Carrot Ribbons Salad, Sauce Verte

### Duroc Pork Chop \$26<sup>GF TF</sup>

Butternut Squash Purée, Caramelized Apples  
Crispy Shallots

### Smoked Short Ribs \$46<sup>GF TF</sup>

Butter Braised Mushrooms, Sautéed Spinach  
Rosemary Demi

### 8 oz Grilled Filet Mignon \$52<sup>TF</sup>

Garlic Mashed Potatoes, Herb Butter, Red Wine Demi

### 18 oz Grilled Bone In Ribeye \$68<sup>GF TF</sup>

Garlic Mashed Potatoes, Herb Butter, Sautéed Asparagus

### Overlook 1/2 Pound Burger \$21<sup>TF</sup>

8 oz Beef Patty, Brioche Bun, Pepper Jack, Bacon, Lettuce  
Tomato, Crispy Onion, Garlic Aioli, Fries

Add Egg +\$2 | Veggie Burger +\$2 | Salmon Burger +\$3

## À LA CARTE

### Funeral Potatoes \$8<sup>VEG TF</sup>

### Sautéed Spinach \$7<sup>VEG TF</sup>

### Pomme Frites \$8<sup>VEG TF</sup>

### Grilled Street Corn \$8<sup>VEG TF</sup>

### Garlic Mashed Potatoes \$8<sup>VEG TF</sup>

### Butter Braised Mushrooms \$12<sup>VEG TF</sup>

### Sautéed Asparagus \$10<sup>VEG</sup>

### Brussels Sprouts \$10<sup>V TF</sup>

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# LUNCH MENU

## SHAREABLES

### Ahi Tuna Poke Tacos \$23<sup>TF</sup>

Shoyu Ginger, Wonton Shell, Napa Cabbage Slaw  
Mango Relish, Wasabi Aioli

### Buffalo Cauliflower \$15<sup>VEG TF</sup>

Blue Cheese Dressing, Carrots, Celery

### Chicken Wings \$18<sup>TF</sup>

Bourbon BBQ, Shoyu Glaze, Buffalo Sauce  
Blue Cheese or Ranch, Carrots, Celery

## SOUP AND SALAD

### French Onion Gratin \$12<sup>VEG TF</sup>

Baby Swiss, Provolone, Sourdough Crostini

### Artisanal Green House Salad \$12<sup>VEG TF</sup>

Artisanal Greens, Baby Carrots, Cucumber, Tomatoes  
House Croutons

### Chef's Wedge Salad \$16<sup>TF</sup>

Grape Tomatoes, Red Onions, Bacon Strips  
Hard Boiled Eggs, Blue Cheese Dressing

### Caesar Salad \$14<sup>TF</sup>

Romaine Lettuce, Caesar Dressing, Cheese Croutons  
Parmesan

### Roasted Beet Butter Leaf Salad \$15<sup>VEG GF TF</sup>

Goat Cheese, Toasted Pepitas, Watermelon Radish  
White Balsamic Pear Vinaigrette

Add to Any Salad: Salmon +\$9 | Chicken +\$8 | Steak +\$12

## PIZZA

### Hot Pepperoni \$18<sup>TF</sup>

Tomato, Mozzarella, Pickled Fresno Chiles, Hot Honey

### Margherita \$17<sup>VEG</sup>

Chery Tomato, Fresh Mozzarella, Basil Chiffonade

### BBQ Hawaiian Pizza \$18<sup>TF</sup>

Bourbon BBQ, Ham, Pineapple, Red Onions, Cilantro

### Meat Lovers Pizza \$19<sup>TF</sup>

Mozzarella, Bacon, Ham, Pepperoni, Italian Sausage

### 12 Inch Tossed Build Your Own Pizza \$16<sup>TF</sup>

Tomato Sauce or Peach BBQ Sauce, Mozzarella

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

+\$1 Veg | +\$2 Protein | +\$2 GF Crust

## ENTRÉES

### Verlasso Salmon \$24<sup>GF TF</sup>

Shaved Fennel, Baby Carrot Ribbons Salad, Sauce Verte

### Chicken Fettuccine Carbonara \$22<sup>TF</sup>

Grape Tomatoes, Mushrooms, Bacon, English Peas  
Parmesan Garlic Cream

### Shrimp Scampi Pappardelle \$23<sup>TF</sup>

Tomato Caper Relish, Lemon Garlic Herb Butter Sauce

### Bucatini & Spicy Italian Bolognese \$21<sup>TF</sup>

Mushrooms, Peppers, Onion, Parmesan Cheese

## SANDWICHES

### Spicy Chicken Sandwich \$19<sup>TF</sup>

Crispy Breaded Chicken Breast, Brioche Bun, Tomato  
Lettuce, Pickled Onions, Spicy Aioli, Fries

### Overlook 1/2 Pound Burger \$21<sup>TF</sup>

8 oz Beef Patty, Brioche Bun, Pepper Jack, Bacon, Lettuce  
Tomato, Crispy Onion Garlic Aioli, Fries

Add Egg +\$2 | Veggie Burger +\$2 | Salmon Burger +\$3

### Smoked Salmon Bruschetta \$20<sup>TF</sup>

Baby Tomatoes, Dill Cream Cheese, Pickled Red Onions  
Baby Pickles, Radish, Lemon Caper Vinaigrette

### Open Faced Steak Frites \$19<sup>TF</sup>

6 oz Bistro Steak, Mushrooms, Onions, Toasted Sourdough  
High West Demi Glaze

### Deluxe Grilled Cheese \$19<sup>TF</sup>

Thick Sourdough, Cheddar, Provolone, Swiss, Bacon  
Tomato

All Sandwiches Come With a Cup of Soup of the Day  
Side Salad or French Fries

## SIDES

### Funeral Potatoes \$9<sup>TF</sup>

### Sautéed Asparagus \$8<sup>VEG TF</sup>

### Pomme Frites \$8<sup>VEG TF</sup>

### Brussels Sprouts \$10<sup>V TF</sup>

### Side House Salad \$7<sup>VEG TF</sup>

### French Fries \$6<sup>TF</sup>

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# BAR MENU

## SHAREABLES

### Ahi Tuna Poke Tacos \$23<sup>TF</sup>

Shoyu Ginger, Wonton Shell, Napa Cabbage Slaw  
Mango Relish, Wasabi Aioli

### Charcuterie \$29

Prosciutto, Chorizo, Spiced Nuts, Local Cheese  
Pickled Vegetables

### Buffalo Cauliflower \$15<sup>VEG TF</sup>

Blue Cheese Dressing, Carrots, Celery

### Chicken Wings \$18<sup>TF</sup>

Bourbon BBQ, Shoyu Glaze, Buffalo Sauce  
Blue Cheese or Ranch, Carrots, Celery

### Corn Meal Crusted Fried Calamari \$19<sup>TF</sup>

Pepperoncini, Lemon Aioli

## SOUP AND SALAD

### French Onion Gratin \$12<sup>VEG TF</sup>

Baby Swiss, Provolone, Sourdough Crostini

### Artisanal Green House Salad \$12<sup>VEG TF</sup>

Artisanal Greens, Baby Carrots, Cucumber, Tomatoes  
House Croutons

### Chef's Wedge Salad \$16<sup>TF</sup>

Grape Tomatoes, Red Onions, Bacon Strips  
Hard Boiled Eggs, Blue Cheese Dressing

### Caesar Salad \$14<sup>TF</sup>

Romaine Lettuce, Caesar Dressing, Cheese Croutons  
Parmesan

### Roasted Beet Butter Leaf Salad \$15<sup>VEG GF TF</sup>

Goat Cheese, Toasted Pepitas, Watermelon Radish  
White Balsamic Pear Vinaigrette

Add to Any Salad: Salmon +\$9 | Chicken +\$8 | Steak +\$12

## ENTRÉES

### Verlasso Salmon \$28<sup>GF TF</sup>

Shaved Fennel, Baby Carrot Ribbons Salad, Sauce Verte

### Chicken Fettuccine Carbonara \$25<sup>TF</sup>

Grape Tomatoes, Mushrooms, Bacon, English Peas  
Parmesan Garlic Cream

### Smoked Short Ribs \$46<sup>GF TF</sup>

Butter Braised Mushrooms, Sautéed Spinach  
Rosemary Demi

### Open Faced Steak Frites \$23<sup>TF</sup>

6 oz Bistro Steak, Mushrooms, Onions  
Toasted Sourdough, High West Demi-Glace

### Shrimp Scampi Pappardelle \$26<sup>TF</sup>

Tomato Caper Relish, Lemon Garlic Herb Butter Sauce

### Spicy Chicken Sandwich \$19<sup>TF</sup>

Crispy Breaded Chicken Breast, Brioche Bun, Tomato  
Lettuce, Pickled Onions, Spicy Aioli, Fries

### Overlook 1/2 Pound Burger \$21<sup>TF</sup>

8 oz Beef Patty, Brioche Bun, Pepper Jack, Bacon, Lettuce  
Tomato, Crispy Onion Garlic Aioli, Fries

Add Egg +\$2 | Veggie Burger +\$2 | Salmon Burger +\$3

## PIZZA

### Hot Pepperoni \$18<sup>TF</sup>

Tomato, Mozzarella, Pickled Fresno Chiles, Hot Honey

### Margherita \$17<sup>VEG</sup>

Chery Tomato, Fresh Mozzarella, Basil Chiffonade

### BBQ Hawaiian Pizza \$18<sup>TF</sup>

Bourbon BBQ, Ham, Pineapple, Red Onions, Cilantro

### Meat Lovers Pizza \$19<sup>TF</sup>

Mozzarella, Bacon, Ham, Pepperoni, Italian Sausage

### 12 Inch Tossed Build Your Own Pizza \$16<sup>TF</sup>

Tomato Sauce or Peach BBQ Sauce, Mozzarella

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

+\$1 Veg | +\$2 Protein | +\$2 GF Crust

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# BRUNCH MENU

## STARTERS

### Ahi Tuna Poke Tacos \$23<sup>TF</sup>

Shoyu Ginger, Wonton Shell, Napa Cabbage Slaw  
Mango Relish, Wasabi Aioli

### Artisanal Green House Salad \$14<sup>VEG TF</sup>

Artisanal Greens, Baby Carrots, Cucumber, Tomatoes  
House Croutons

### Buffalo Cauliflower \$15<sup>VEG TF</sup>

Blue Cheese Dressing, Carrots, Celery

### Chef's Wedge Salad \$16<sup>TF</sup>

Grape Tomatoes, Red Onions, Bacon Strips  
Hard Boiled Eggs, Blue Cheese Dressing

### French Onion Gratin \$12<sup>VEG TF</sup>

Baby Swiss, Provolone, Sourdough Crostini

### Caesar Salad \$14<sup>TF</sup>

Romaine Lettuce, Caesar Dressing, Cheese Croutons  
Parmesan

## PIZZA

### Hot Pepperoni \$18<sup>TF</sup>

Tomato, Mozzarella, Pickled Fresno Chiles, Hot Honey

### Margherita \$17<sup>VEG</sup>

Chery Tomato, Fresh Mozzarella, Basil Chiffonade

### BBQ Hawaiian Pizza \$18<sup>TF</sup>

Bourbon BBQ, Ham, Pineapple, Red Onions, Cilantro

### Meat Lovers Pizza \$19<sup>TF</sup>

Mozzarella, Bacon, Ham, Pepperoni, Italian Sausage

### 12 Inch Tossed Build Your Own Pizza \$16<sup>TF</sup>

Tomato Sauce or Peach BBQ Sauce, Mozzarella

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

+\$1 Veg | +\$2 Protein | +\$2 GF Crust

## SIDES

### Yogurt Granola Fruit Parfait \$9<sup>TF</sup>

### Biscuit & Gravy \$9<sup>TF</sup>

### Seasonal Fruit Bowl \$9<sup>GF V DF TF</sup>

### 2 Bacon Strips \$6<sup>DF GF TF</sup>

### 2 Sausage Links \$6<sup>DF GF TF</sup>

### Eggs or Egg Whites \$3<sup>VEG GF TF</sup>

### Hashbrowns or Overlook Home Fries \$6<sup>VEG GF</sup>

### Toast & House Jam \$4<sup>VEG</sup>

### Bagel & Cream Cheese \$5

## ENTRÉES

### Overlook Traditional Breakfast \$18<sup>TF</sup>

2 Eggs Your Way, Overlook Home Fries, Toast  
Choice of Bacon or Sausage

### Traditional Eggs Benedict \$29<sup>VEG TF</sup>

English Muffins, Canadian Bacon, 2 Poached Eggs  
Hollandaise, Overlook Home Fries

### Build Your Own Omelet \$17<sup>GF TF</sup>

3 Eggs, Overlook Home Fries, Cheese  
Choice of Bacon or Sausage  
Choice of 3: Diced Bacon, Diced Sausage, Mushroom  
Bell Pepper, Onion, Jalapeño, Spinach

### Mountain Berry Granola Pancakes \$15<sup>TF</sup>

Warm Maple Syrup, Whipped Butter, Mixed Berries

### Orange Brioche French Toast \$16

Almond Corn Flake Crust, Mixed Berry Compote  
Anglaise Sauce

### Avocado Toast \$17<sup>DF TF</sup>

2 Eggs, Pico De Gallo, Pickled Red Onions, Wheat Bread  
Cilantro, Herb Oil

### Smoked Salmon Bruschetta \$20<sup>TF</sup>

Baby Tomatoes, Dill Cream Cheese, Pickled Red Onions  
Baby Pickles, Radish, Lemon Caper Vinaigrette

### Chicken Chilaquiles \$20<sup>TF</sup>

Roasted Tomato Salsa, Tortilla Strips, 2 Fried Eggs  
Avocado Queso Fresco, Cilantro

### Chicken and Waffle \$21<sup>TF</sup>

Breaded Tenders, Fresno Chile Maple Syrup  
Cheddar Scallion Waffle

### Mountain Biscuits & Gravy \$18<sup>TF</sup>

2 Eggs Your Way, Split Country Buttermilk Biscuits  
Savory Sausage Gravy

### Smokey Brisket Skillet \$23<sup>TF</sup>

2 Eggs Scrambled, Hash Brown Potatoes, Pepper Jack  
Savory Sausage Gravy

### Steak & Egg Frites \$26<sup>TF</sup>

6 oz Bistro Steak, Pomme Frites, 2 Fried Eggs  
Roasted Garlic Herb Butter

### Spicy Chicken Sandwich \$19<sup>TF</sup>

Crispy Breaded Chicken Breast, Brioche Bun, Tomato  
Lettuce, Pickled Onions, Spicy Aioli, Fries

### Overlook 1/2 Pound Burger \$21<sup>TF</sup>

8 oz Beef Patty, Brioche Bun, Pepper Jack, Bacon, Lettuce  
Tomato, Crispy Onion, Garlic Aioli, Fries

Add Egg +\$2 | Veggie Burger +\$2 | Salmon Burger +\$3

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# DESSERT MENU

**LEMON POPPY SEED TART \$9<sup>TF</sup>**

Poppy Seed Tuile, Lemon Cream  
Blackberry Jam

**FLOURLESS CHOCOLATE CAKE \$9<sup>TF</sup>**

Chocolate Sauce, Mixed Berry Compote

**MONSTER CHOCOLATE CHIP COOKIE SKILLET \$12<sup>TF</sup>**

Vanilla Bean Ice Cream, Chocolate Sauce, Caramel

**SEASONAL FRUIT CRISP \$9<sup>TF</sup>**

Vanilla Bean Ice Cream

**ELOTE CREME BRULÉE \$9<sup>TF</sup>**

Candied Jalapeno, Brown Sugar Tuile

**ESPRESSO CHOCOLATE MARTINI MOUSSE \$9<sup>TF</sup>**

Chocolate Sauce, Mixed Berry Compote

**ICE CREAM OF THE DAY \$7<sup>TF</sup>**

**SEASONAL SORBET OF THE DAY \$7<sup>VEG TF</sup>**

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# BREAKFAST MENU

## **Overlook Traditional Breakfast \$18<sup>TF</sup>**

2 Eggs Your Way, Overlook Home Fries, Toast  
Choice of Bacon or Sausage

## **Build Your Own Omelet \$17<sup>GF TF</sup>**

3 Eggs, Overlook Home Fries, Cheese  
Choice of Bacon or Sausage  
Choice of 3: Diced Bacon, Diced Sausage, Mushroom  
Bell Pepper, Onion, Jalapeño, Spinach

## **Mountain Berry Granola Pancakes \$15<sup>TF</sup>**

Warm Maple Syrup, Whipped Butter, Mixed Berries

## **Orange Brioche French Toast \$16**

Almond Corn Flake Crust, Mixed Berry Compote  
Anglaise Sauce

## **Avocado Toast \$17<sup>DF TF</sup>**

2 Eggs, Pico De Gallo, Pickled Red Onions, Wheat Bread  
Cilantro, Herb Oil

## **Smoked Salmon Bruschetta \$20<sup>TF</sup>**

Baby Tomatoes, Dill Cream Cheese, Pickled Red Onions  
Baby Pickles, Radish, Lemon Caper Vinaigrette

## **Chicken Chilaquiles \$20<sup>TF</sup>**

Roasted Tomato Salsa, Tortilla Strips, 2 Fried Eggs  
Avocado Queso Fresco, Cilantro

## **Chicken and Waffle \$21<sup>TF</sup>**

Breaded Tenders, Fresno Chile Maple Syrup  
Cheddar Scallion Waffle

## **Smokey Brisket Skillet \$23<sup>TF</sup>**

2 Eggs Scrambled, Hash Brown Potatoes, Pepper Jack  
Savory Sausage Gravy

## **Steak & Egg Frites \$26<sup>TF</sup>**

6 oz Bistro Steak, Pomme Frites, 2 Fried Eggs  
Roasted Garlic Herb Butter

## **SIDES**

### **Yogurt Granola Fruit Parfait \$9<sup>TF</sup>**

### **Biscuit & Gravy \$9<sup>TF</sup>**

### **Seasonal Fruit Bowl \$9<sup>GF V DF TF</sup>**

### **2 Bacon Strips \$6<sup>DF GF TF</sup>**

### **2 Sausage Links \$6<sup>DF GF TF</sup>**

### **Eggs or Egg Whites \$3<sup>VEG GF TF</sup>**

### **Hashbrowns or Overlook Home Fries \$6<sup>VEG GF</sup>**

### **Toast & House Jam \$4<sup>VEG</sup>**

### **Bagel & Cream Cheese \$5**

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