



Little Plates

Crispy Chicken Wings Cal 1080 | \$14 GF

Carrots, Celery, Naked or Dressed with Hot Sauce, Blue Cheese Dipping Sauce

Citrus Hummus Cal 450 | \$8

Cherry Tomatoes, Crispy Chick Peas, Grilled Flatbread, Sumac, Parsley, Olive

D.W.L. Nachos Cal 1030 | \$8 GF

Tortilla Chips, Nacho Cheese Sauce, Corn Black Bean Salsa, Sour Cream, Pickled Jalapeno, Scallions
Add Grilled Chicken Cal 260 | \$6
Add Ground Taco Meat Cal 210 | \$4

Charcuterie and Cheese Board

Cal Varies | \$16
Assorted Cured Meats and Cheeses, Traditional Accompaniments

Fried Brussels Sprouts Cal 130 | \$6 GF

Sweet Gochujang, Scallions, Sesame Seeds

Pork Belly Sliders Cal 930 | \$10

BBQ Char Siu Pork Belly, Pickled Veggie Slaw, Pickled Jalapeno, Shredded Cabbage, Hoisin Sauce, Steamed Bao Buns, Scallions

Prime Rib Tacos Cal 370 | \$12 GF

Arizona Grown Beef, Shredded Cabbage, Pico De Gallo, Chipotle Crema, Scallions, Lime

Beef Poutine Cal 1190 | \$10 GF

Steak Fries, Cheddar Cheese Curds, Braised Beef Gravy, Scallions

Soup and Salad

Add Grilled Chicken Cal 260 | \$6
Add Seared Salmon Cal 500 | \$7

Strawberry & Pistachio Cal 500 | \$13 GF

Baby Spinach, Arugula, Frisee, Ricotta, Shaved Red Onions, Balsamic Reduction, Sherry Vinaigrette

Wahweap Caesar Salad Cal 420 | \$12

Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Salt Roasted Beet Salad Cal 460 | \$13 GF

Honey Roasted Quinoa, Greens, Frisee, Herb Goat Cheese, Heirloom Cherry Tomatoes, Champagne Vinaigrette

Soup of the Day Cal Varies | \$6

Sandwiches & Such

All Sandwiches served with Choice of Steak Fries (Cal 260) or Sweet Potato Fries (Cal 360)

BBQ Pork Banh Mi Cal 1350 | \$12

BBQ Char Siu Pork Belly, Hoisin, Pickled Veggie Slaw, Shredded Cabbage, Jalapeno, Hoagie Roll

D.W.L. Signature Burger Cal 1820 | \$14

1/3 Pound, Cheddar Cheese, Butter Lettuce, Tomato, Onion, Pickle, Signature Sauce, Potato Roll
Add Burger Patty Cal 390 | \$3
Add Bacon Cal 90 | \$2

Glen Canyon Chicken Sandwich

Cal 1160 | \$13
Grilled Tequila Lime Chicken Breast, Butter Lettuce, Tomato, Onion, Pickle, Smokey Peppercorn Sauce, Potato Roll

Lake Powell Fish & Chips Cal 1440 | \$15

IPA battered Cod, Fries, Traditional Tartar Sauce, Pickled Veggie Slaw

Smoked Salmon Avocado Sandwich

Cal 1300 | \$15
Wheatberry Bread, Smoked Salmon Belly, Lemon Basil Mayo, Avocado Pea Spread, Radish, Feta, Arugula

Prime Rib Melt Cal 460 | \$14

Shaved Prime Rib, Swiss Cheese, Horseradish Mayo, Potato Roll

Eggplant Parm Hoagie Cal 1560 | \$13

Italian Breaded Eggplant, Mozzarella, Parmesan, Tomato Jam, Arugula, Hoagie Roll

Desserts

Blue Corn Cheesecake Cal 530 | \$8

Agave Nectar, Blue Corn Mush, Juniper Berries

Peach Upside Down Cake Cal 780 | \$8

Vanilla Bean Ice Cream, Lemon Vanilla Sauce

Flourless Chocolate Cake Cal 410 | \$9 GF

Fresh Berries | Whipped Cream

GF Items are gluten free

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

Additional nutrition information available upon request.
2,000 Calories a day is used for general nutrition advice, but calorie needs vary.

A gratuity of 18% will be added to tables of 6 or more.
All pricing includes 7% energy surcharge and 4.5% infrastructure development charge.

Lake Powell Resorts & Marinas supports the Monterey Bay Seafood Watch program and utilizes "best choice" green listed fish. At Lake Powell Resorts & Marinas our goal is to support local vendors and growers and to provide healthy food options to visitors. To the extent possible, we source ingredients from within 150 miles of this location.



LAKE POWELL

RESORTS & MARINAS