

rainbow room restaurant

Little Plates

Citrus Hummus Cal 450 | \$8

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

Charcuterie and Cheese Board

Cal Varies | \$16

Assorted Cured Meats and Cheeses, Traditional Accompaniments

Wild Mushroom Flat Bread Cal 680 | \$14

Boursin Cheese, Tomato Jam, Arugula, Pesto

Baked Buratta Cal 630 | \$12

Fresh Buratta, San Marzano Tomatoes, Basil, Sea Salt, Grilled Baguette

Heirloom Tomato & Peaches

Cal 420 | \$13 **GF**

Compressed Honey Lavender Peaches, Arugula, Ricotta, Champagne Vinaigrette, Sea Salt

Chips & Dip Cal 600 | \$8 **GF**

Yukon Potato Chips | Smoked Onion Dip

Fried Brussels Sprouts Cal 130 | \$6

Sweet Gochujang BBQ Sauce, Scallions, Sesame Seeds

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

Entrées

All entrées include bread service and choice of soup or house salad

Prime Rib Cal 560 | \$34 **GF**

10 oz. Arizona Grown Beef, Horseradish Cream, Au Jus, Yukon Mash Potato, Baby Carrots

B.L.T.A Pasta Cal 1520 | \$19

Roasted Garlic Alfredo, Heirloom Cherry Tomatoes, Artichoke Hearts, Red Onion, Double Smoked Bacon, Linguine

Add Grilled Chicken Cal 310 | \$6

Add Seared Salmon Cal 500 | \$7

Seared Salmon Cal 920 | \$32 **GF**

Herbed Tomato Chutney, Chimichurri, Yukon Mash Potato, Baby Carrots, Curry Infused Oil

Crispy Chicken Confit Cal 1340 | \$23 **GF**

Leg & Thigh, Roasted Tomato Muffuletta Relish, Warm German Potato Salad, Baby Carrots

Braised Short Rib Cal 1750 | \$32

Sage Polenta Cakes, Braising Jus, Gremolata, Brussels Sprouts

Pork Chop Cal 940 | \$25 **GF**

8oz Brined Pork Chop, Shaved Fennel and Orange Salad, Blackberry Balsamic Gastrique, Yukon Mash Potato

New York Strip Cal 920 | \$35 **GF**

10 oz. Arizona Grown Beef, Chimichurri, Balsamic, Truffle Fingerling Potatoes, Brussels sprouts

Sage Polenta Cal 1000 | \$23 **GF**

Sage Polenta Cakes, Brown Butter, Crispy Baby Kale, Brussels Sprouts, Baby Carrots, Pesto, Parmesan

Chef's Dinner Feature

Our Chef crafts features based on the best available ingredients from land, sea and air.

Market Price

Please ask your server for details

Limited Availability

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