

LITTLE PLATES

- Gf Buffalo Chicken Dip** Cal 850 | \$10.50
 House Kettle Chips, Crudite
- Gf Pork Green Chile Fries** Cal 780 | \$12
 Asadero Cheese, Pico de Gallo, Lime Crema
- Gf Bullfrog Wings** Cal 860 | \$14
 Signature Hot Sauce, Carrot, Celery, Buttermilk or Blue Cheese Dressing
- Fried Pickle Basket** Cal 750 | \$8
 Ranch Dressing

SOUP AND SALADS

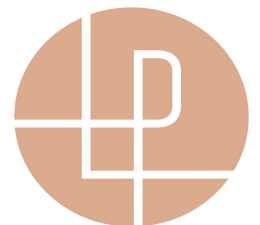
Add: Grilled Chicken \$7 Cal 190 / Seared Salmon* \$8 Cal 240 / Steak* \$10 Cal 390*

- Bullfrog Caesar Salad** Cal 650 | \$13
 Hearts of Romaine, Queso Fresco, Croutons, Chipotle Caesar Dressing
- Gf Street Corn Salad** Cal 470 | \$13
 Romaine Cabbage, Roasted Corn, Avocado, Queso Fresco, Radish, Jalapeno, Crispy Tortilla Straws
- Gf Wedge Salad** Cal 600 | \$13
 Iceberg Lettuce, Bacon Lardon, Dill, Tomato, House Buttermilk Dressing, Everything Seasoning
- Gf Pozole Verde** Cal 390 | \$7
 Smoked Chicken, Hominy, Shredded Cabbage, Tortilla

SANDWICHES & SUCH

All served with choice of: French Fries Cal 260, Sweet Potato Fries Cal 360 or Coleslaw Cal 320

- The Frog Burger*** Cal 850 | \$13
 ½ lb. Black Angus Patty, American Cheese, Bibb Lettuce, Tomato, Caramelized Onion, Pickle, Signature Sauce, Brioche Bun
 Add: Bacon \$3 Cal 118 Add: Angus Patty \$4 Cal 420
- Lake Powell Fish & Chips** Cal 660 | \$15
 Beer Battered Cod, "Old Bay" Tartar Sauce, Malt Vinegar, Lemon
- Fried Chicken Sandwich** Cal 720 | \$13
 Pimento Cheese, Pickles Brioche Bun
- Mississippi French Dip** Cal 910 | \$15
 House Pot Roast, Smoked Provolone, Garlic Aioli, Pepperoncini, French Role
- Anasazi Veggie Wrap** Cal 590 | \$12
 Spinach, Avocado, Pico de Gallo, Black Bean Humus, Asadero, Lime Crema
 Add Chicken \$7



PIZZA

- Paria Pepperoni** \$22 | Cal 2550
Pepperoni, Red Sauce, Cheese Blend, Garlic Oil
- San Rafael Supreme Pizza** \$26 | Cal 2890
Pepperoni, Sausage, Peppers, Onions, Mushrooms, Black Olives, Red Sauce, Cheese Blend, Garlic Oil
- 🌿 Ticaboo Triple Cheese** \$22 | Cal 2850
Alfredo Sauce, Cheese Blend, Garlic Oil
- Bullfrog Chicken** \$25 | Cal 2970
Alfredo Sauce, Grilled Chicken, Franks Red Hot, Blue Cheese Crumbles, Shaved Celery, Cheese Blend, Garlic Oil

DINNER ENTRÉES

Only available after 5 pm All entrées include choice of Soup (Cal Varies) or Salad Cal 250 - 350

- Mississippi Pot Roast** Cal 1230 | \$24
BBQ baby carrots, Braising Jus, Crispy Onion Strings, Smoked Garlic Mashed Potatoes
- 🌿 Hatch Chile Mac and Cheese** Cal 960 | \$20
Hatch Green Chili Cheese, Cavatappi Pasta, Queso Fresco, Takis, Crostini
Add Pork Carnitas \$5
- Gf Cedar Plank Salmon** Cal 910 | \$30
Poblano Crema, Seasonal Vegetables, Smoked Garlic Mashed Potatoes
- Gf Brick Chicken** Cal 780 | \$23
Anasazi Baked Beans, Chili Roasted Brussels Sprouts, Queso Fresco, Pickled Corn Relish
- Gf New York Strip*** Cal 1590 \$32
Chipotle Garlic Butter, Seasonal Vegetables, Loaded Mashed Potatoes

DESSERTS

- 🌿 Skillet Cookie** Cal 420 | \$9
Warm Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce
- 🌿 Cinnamon Roll Bread Pudding** Cal 550 | \$8
Brown Sugar Creme Anglaise
- 🌿 Blueberry Cobbler** Cal 520 | \$8
Vanilla Ice Cream, Bourbon Caramel Sauce

Gf *Gluten Free*

🌿 *Vegetarian*

**Consuming raw or under cooked 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

