

SMALL PLATES

Charcuterie and Cheese

Assorted Cheese and Cured Meats, Toast, Candied Hazelnuts, Whole Grain Mustard, Dried Fruit
Cal 920 | \$16

Chile Poblano Relleno

Smoked Chicken, Queso Fresco, Charred Tomato Salsa, Cilantro, Crème Fraiche
Cal 720 | \$13

Gf Ahi Ceviche Tostada

Avocado Puree, Radish, Citrus, Jalapeno, Lime Crema, Tajin
Cal 620 | \$16

Gf LP Beet Salad

Arugula, Pickled Fennel, Smoked Yogurt, Toasted Sunflower Seeds, Tahini Lemon Dressing
Cal 460 | \$13

Buffalo Chicken Dip

House Kettle Chips, Crudite
Cal 850 | \$13

Gf Compressed Watermelon Salad

Heirloom Tomato, Purple Haze Goat Cheese, Micro Basil, Fennel Pollen, Ice wine Vinegar, Lemon Oil
Cal 210 | \$13

Short Rib Flatbread

Taleggio Cheese, Roasted Tomato, Bacon and Shaved Brussels Sprout Salad
Cal 810 | \$15

SOUP AND SALADS

{ Add Chicken Cal 270 | \$7 Add Seared Salmon Cal 240 | \$8 }
Add Seared Steak Cal 390 | \$10

Farro and Roasted Squash Salad

Arugula, Apricots, Pistachio, Avocado, Whipped Ricotta, Everything Seasoning, Desert Clove Honey
Cal 740 | \$14

Gf Wedge Salad

Iceberg Lettuce, Bacon Lardon, Dill, Tomato, House Buttermilk Dressing, Everything Seasoning
Cal 600 | \$12

Wahweap Caesar

Chopped Romaine, Shaved Parmesan Cheese, House Croutons, Poblano Caesar Dressing
Cal 650 | \$12.50

Gf Pozole Verde

Smoked Chicken, Hominy, Shredded Cabbage, Tortilla
Cal 390 | \$9

ENTRÉES

{ Entrées include choice of soup (cal vary), side wedge salad (cal vary) or caesar side salad (cal 210) }

Porcini Dusted NY Strip Steak

Pepperoncini Butter, Blistered Tomato and Green Bean Salad, Smoked Garlic Mashed Potatoes
Cal 1680 | \$33

Gf Grilled Pork Chop

Cheddar Polenta, Black Eyed Pea Salad, Pomegranate Molasses BBQ, Pecan Gremolata
Cal 710 | \$28

Seared Salmon

Grilled Peach and Jalapeno Salsa, Avocado Crema, Farro Pilaf, Seasonal Vegetable
Cal 670 | \$27

All Natural Fried Chicken

Hot Honey, Black Eyed Pea Salad, Smoked Garlic Mashed Potatoes
Cal 840 | \$24

Gf Prime Rib au jus

House Rub, Smoked Garlic Mashed Potatoes, Creamy Horseradish, Seasonal Vegetable
Cal 1560 | \$35

Gf Herb Roasted Cauliflower "Steak"

Couscous and Sugar Snap Salad, Green Goddess, Roasted Brocolini
Cal 710 | \$21

Pork Belly Carbonara

Linguine, Peas, Fresno Chile, Copper State Hollandaise, Tomato Jam
Cal 990 | \$22.50

DESSERT

Five Ways to Strawberry

Ice Cream, Crumble, Coulis, Compressed, Freeze Dried Yogurt
Cal 390 | \$10

Nutella Creme Brulee

Hazelnut Florentine, Fresh Berries
Cal 680 | \$9

Peach Cobbler

Buttermilk-Cornmeal Topping, Vanilla Ice Cream, Tequila Sauce
Cal 560 | \$9

Café Mocha Pot de Crème

Coconut Curd, Chocolate Crumble, Chocolate Sorbet
Cal 740 | \$10

Passion Tart

Mint Crumble, Prickly Pear Coulis, Mango-Passion Crisp
Cal 490 | \$10

🌿 Vegetarian Items

Gf Gluten Free Items

Lake Powell Resorts & Marinas supports the Monterey Bay Seafood Watch program and utilizes "best choice" green listed fish, when available. Our goal is to support local vendors and growers and to provide healthy food options

* 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.