

SMALL PLATES

Buffalo Chicken . . . Cal 850 | \$13
Dip House Kettle Chips, Crudite

Pork Belly Sliders Cal 850 | \$13
 Pickled Corn Relish, Jalapeno Ranch, Poore Brothers Kettle Chips, Brioche Bun

Pork Green Chile Fries Asadero Cheese, Pico de Gallo, Lime Crema

Short Rib Flatbread Taleggio Cheese, Roasted Tomato, Bacon and Shaved Brussels Sprout Salad

Gf Hot Wings Cal 860 | \$14
 Choice of Red Hot, Sweet Chili, or Dry Rub Carrot, Celery, Buttermilk Ranch or Blue Cheese Dressing

Gf Ahi Ceviche Cal 620 | \$16
Tostada Avocado Puree, Radish, Citrus, Jalapeno, Lime Crema, Tajin

SOUP AND SALADS

*Add Chicken Cal 270 | \$7 Add Seared Salmon Cal 240 | \$9
 Add Seared Steak Cal 390 | \$10*

Farro and Roasted Squash Salad Cal 740 | \$14
 Arugula, Apricots, Pistachio, Avocado, Whipped Ricotta, Everything Seasoning, Desert Clove Honey

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

Wahweap Caesar Chopped Romaine, Shaved Parmesan Cheese, House Croutons, Poblano Caesar Dressing

Gf Pozole Verde Smoked Chicken, Hominy, Shredded Cabbage, Tortilla

SANDWICHES & SUCH

Served with choice of french fries (cal 280), sweet potato fries (cal 360) or Cole Slaw (Cal 280)

Chef's Grilled Cheese . . . Cal 690 | \$12
 Taleggio Cheese, Pistachio Pesto, Apple, Balsamic, Toasted Sourdough

Salmon Rueben . . . Cal 640 | \$15
 Smoked Salmon Belly, Kraut, House 1000 Island, Swiss, Rye Bread

Escalante Cheesesteak Cal 950 | \$15
 Shaved Prime Rib, Smoked Gouda Sauce, BBQ Sauce, Banana Peppers, Caramelized Onions, Dill, French Bread

Fried Chicken Sandwich Cal 670 | \$14
 Kimchee Slaw, Pickled Vegetables, Brioche Bun

*** DWL Signature Burger** Cal 850 | \$14
 1/3 Pound Angus Patty, American Cheese, Bibb Lettuce, Tomato, Carmelized Onion, Pickle, Signature Sauce, Brioche Bun
 Add: Bacon Cal 430 | \$3
 Beyond Burger Cal 245 | \$3
 Sub Gluten Free Bun (Cal 240) add \$3

DESSERT

Five Ways to Strawberry Ice Cream, Cal 390 | \$10
 Crumble, Coulis, Compressed, Freeze Dried Yogurt

Nutella Creme Brulee Hazelnut Cal 680 | \$9
 Florentine, Fresh Berries

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

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

Café Mocha Pot de Crème Coconut Cal 740 | \$10
 Curd, Chocolate Crumble, Chocolate Sorbet

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.*