



## Lookout Cabin

Located at the Orange Bubble Express Mid-Station  
Call 435-615-4828 for reservations

### STARTERS

#### **Rocky Mountain Fondue**

Creamy Blend of Exotic Local and Imported Cheeses and White Wine; Served with Sliced Pear, Fresh Bread, and Boiled Baby Potatoes

15

#### **Wild Game Mixed Grill Skewers**

Juniper- Brandy Elk, Cider Brined Rabbit, Toasted Peppercorn Buffalo with Honey Dijon Radicchio Slaw

17

#### **Lookout Charcuterie Platter**

Selection of Locally Cured Meats, Duck Confit Rillettes, Warm Assorted Olives, Local Artisan Cheeses served with Fresh Baguette and Extra Virgin Olive Oil

15

#### **Utah Goat Cheese and Baby Spinach Anaheim Rellenos**

With Sweet Corn- Hominy Succotash

15

#### **Golden Potato and Caramelized Leek Bisque**

With Crisp Bacon and Chives

12

#### **Mole Braised Bison Chili**

With Roasted Green Chiles and Black Beans Topped with Queso Fresco

12

### MAINS

*all sandwiches served with our homemade rosemary- sea salt fries*

#### **Pleasant Creek Ranch Flank Steak and Candied Kumquat Salad**

Endive, Radicchio, and Watercress tossed with Candied Kumquats, Red Onion, Shaved Fennel and Honey-Mint Vinaigrette topped with Thinly Sliced Locally Raised Grilled Flank Steak

18

#### **Smoked Utah Trout Salad**

Smoked Trout, Grapefruit, Radish and Arugula Tossed in a Refreshing Avocado-Citrus Vinaigrette

16

#### **Horseradish-Honey Glazed Grilled Salmon and Warm Spinach Salad**

Crisp Bacon, Caramelized Onions, Green Apple, and Toasted Sunflower Seeds tossed with Baby Spinach and a Warm White Balsamic- Thyme Vinaigrette

16

#### **Wild Game and Winter Vegetable Stew**

Tender Rabbit Leg, Elk, and Buffalo Slowly Braised in a Rich Aromatic Broth with Pearl Onions and Assorted Seasonal Vegetables served with Grilled Garlic Herb Focaccia and Crispy Fried Leeks

21

#### **Alpine "Mac n' Cheese"**

Aromatic Blend of Local Cheeses, Herbs, and Macaroni topped with Roasted Garlic Bread Crumbs and Crispy Bacon

16

### MAINS (CON'T)

#### **Pleasant Creek Ranch Beef Shortrib and Winter Vegetable Ragout**

With Housemade Papardelle Pasta and Freshly Shaved Parmesan

18

#### **Wagyu Burger**

Locally Raised Wagyu Beef, Crispy Tobacco Onions, Smoked Gouda, Rosemary Cabernet Demi- Glace, Peppered Bacon, Crisp Lettuce, and Fresh Tomato on a Toasted Bun

20

#### **Chili- Glazed Hangar Steak Sandwich**

With Pepper- Jack Cheese, Pickled Vegetable Slaw, and Roasted Red Pepper Aioli on Toasted Ciabatta Bread

19

#### **House Roasted Turkey, Herbed Cheese, and Huckleberry Panini**

Freshly Roasted Turkey Breast, Creamy Herbed Cheese, Homemade Huckleberry Jam, and Baby Arugula on Artisan Sourdough

15

#### **Chicken Artichoke Panini**

Grilled Chicken Breast, Marinated Artichoke Hearts, Roasted Red Pepper, Garlic Mayonnaise, Fresh Basil, and Fontina on a Toasted Ciabatta Roll

15

#### **Utah Goat Cheese Dumpling and Garden Vegetable Napoleon**

Goat Cheese Gnocchi, Grilled Portabella Mushroom, Roasted Tomato, Red Pepper, and Fennel over Baby Arugula with a Tomato-Lemon Vinaigrette and Smoked Tomato Coulis

13