

Starters

Steak House Nachos

Cumin and cilantro grilled and sliced steak on hand-cut fresh tortilla chips with black beans, pepper jack cheese, fresh salsa, shredded lettuce and sour cream. \$7.89 Vegetarian \$6.89 Shrimp \$7.49

Brad's Boneless Buffalo Wings

Sweet and spicy with a delightful crunch. \$6.99 full \$4.29 half

Beer Battered Onion Rings

Battered fresh in-house and served with spicy aioli. \$5.99 full \$3.29 half

Crab & Andouille Stuffed Mushrooms

A house favorite stuffed with king crab, savory sausage and parmesan cheese. \$7.99 full \$5.29 half

Soups & salads

French Onion Soup

Three types of organic onion in a rich savory broth - finished with a Swiss and Gruyere cheese blend and fresh crouton.

\$4.49

Soup of the Day

\$4.49 Bowl \$2.49 cup

Blackened Halibut Salad

Romaine tossed with cucumber cilantro ranch, shredded Jack cheese, Pico de gallo, and fried tortilla strips - finished with boiled egg, crumbled bacon and a cast iron blackened halibut fillet. \$12.49

Wasatch Organic

Organic greens tossed with Pt. Reyes bleu cheese vinaigrette, toasted pecans, fresh cut berries, oven dried Fuji apples and organic sunflower sprouts. \$10.29 full \$6.49 half

Broiled Chicken Cobb

Broiled and chopped chicken breast with applewood smoked bacon, avocado, chopped tomato, chopped egg, croutons, bleu cheese, cucumber and sprouts with creamy bleu cheese dressing. \$10.99 full \$7.19 half

Louie Louie

Chopped romaine with blue lump crab, chilled shrimp, chopped egg, tomato, cucumber, croutons, shredded Jack cheese and our house 1000 island dressing. \$12.99 full \$8.49 half

Ahi Tuna Salad

Sesame crusted sashimi grade tuna with greens tossed in sesame wasabi vinaigrette with cucumber, grapefruit, sunflower sprouts and toasted almonds. \$15.49

Caesar Salad

Chopped organic romaine tossed with house made croutons, parmesan cheese, tomato and our creamy Caesar dressing - finished with anchovies. \$9.99 full \$5.99 half.

Add broiled chicken breast \$2.00 Add sautéed shrimp \$5.00

Steak & Potato Salad

Grilled and cut steak with crisp twice cooked red potatoes, tomato, avocado and roasted garlic gorgonzola vinaigrette with romaine lettuce, house made croutons and fried onions. \$12.49 full \$8.29 half

Pasta

Jalapeno Brats & Gorgonzola Alfredo

Our locally made jalapeno bratwurst split and grilled atop linguini tossed in gorgonzola alfredo with fresh parmesan cheese and fried onions. \$12.99 full \$8.49 half

Spaghetti & Meat Sauce

Ground beef, veal and pork in a fresh red sauce simmered with Spaghetti - finished with fresh parmesan cheese. \$10.99 full \$6.99 half

Potato Crusted Chicken & Artichoke Pesto

Crisp potato crusted chicken breast with Spaghetti tossed with organic roasted artichoke pesto, tomatoes, and fresh spinach - finished with parmesan and toasted pine nuts. \$11.99 full \$7.99 half

Voodoo Shrimp

Spicy shrimp with Arabica sauce, spaghetti and roasted asparagus with fresh parmesan. \$13.99 full \$9.29 half

Sandwiches

Served with your choice of Fresh-cut fruit, coleslaw or fries.

Broadway Club

Smoked lean-cut turkey breast with apple wood smoked bacon, avocado, tomato and sprouts with Dijon spiked mayonnaise on toasted whole grain bread. \$7.99

Prime Roast Melt

Shaved slow roasted beef with sautéed onions and peppers, Swiss cheese and peppered mayo on an Italian roll. \$8.49

The Manhattan

Your choice of Smoked lean-cut turkey breast, Honey baked ham or thin sliced roast beef with Swiss cheese, mayonnaise, brown mustard, hot house tomato and sprouts on wheat, white or rye bread. \$6.99 full \$4.99 half

Turkey & Avocado

Smoked lean-cut turkey breast with Swiss cheese, avocado, tomato, sprouts and cranberry mayonnaise on whole grain wheat bread. \$6.99 full \$4.99 half

Salmon Club

Flat seared wild sockeye salmon with pesto mayo, sprouts, tomato and apple wood smoked bacon on whole grain wheat bread. \$9.29

Our House Bacon Cheeseburger

½ Pound hand-made garlic burger with Beehive "Stout" aged cheddar cheese, apple wood smoked bacon on a fresh toasted bun with black pepper mayonnaise. \$7.99

Pastrami Burger

1/2 pound burger with Swiss cheese, shaved pastrami, grilled onion and spicy mustard with mayo. \$8.49

Spicy Teriyaki Burger

½ pound burger finished with sautéed mushrooms, Swiss cheese, our spicy teriyaki glaze and pineapple salsa. \$7.99

BLT

Apple wood smoked bacon, mayonnaise, organic oak leaf lettuce, hot house tomato on toasted whole grain wheat bread. \$5.99

Hot Pastrami

Hot center-cut pastrami with spicy mustard, Swiss cheese, mayo and grilled onions on toasted rye bread. \$7.49

House Favorites

Alaskan Halibut Fish & Chips

Sliced bell peppers, onion, mushrooms, celery and broccoli with toasted almonds flash sautéed with our spicy plum sauce over brown rice.

With Chicken \$8.99 With Shrimp \$9.99

With Steak \$10.99 Vegetarian \$7.99

Tony Chan's Spicy Stir-Fry

Beer battered and served with fries, coleslaw and homemade tartar sauce. \$11.29

Crispy Alaskan Halibut Tacos

Crispy battered Alaskan halibut with our zesty Southwest seasonings and a mixture of fresh peppers and onions - accompanied by warm flour tortillas, brown rice, organic black beans, fresh pico de gallo, lime and avocado with Jack cheese. \$10.29

Market Fresh Selection

We pride ourselves in flying in fish fresh daily from around the world. Prepared Seared with shallot butter, BBQ glazed or poached with lemon dill butter. MARKET PRICE

Plum Glazed Wild Sockeye Salmon

Line caught wild sockeye salmon with a red pepper plum glaze, stir fry vegetables and brown rice. \$11.79

Shrimp Creole

Petite gulf shrimp sautéed with andoulie sausage, bell peppers, onions and tomatoes with a light Creole cream on rice. \$12.29 full \$7.29 half

Kansas City Sirloin

A half-pound center-cut sirloin with garlic parmesan fries and roasted asparagus with shallot butter. \$17.49

Steaks

Don't see one of your favorite steaks from our dinner menu? Our dinner steaks are available, ask your server for details.

Call your lunch or dinner order in with 15 minutes notice and we'll bring it out curbside! 801-519-8515

Desserts

Lemon Meringue Pie

\$3.79

Iced Caffe

Fresh brewed coffee poured over vanilla ice cream. \$3.49

New York Style Cheesecake

Tall creamy cheesecake with your choice of strawberry, raspberry, caramel or chocolate topping. \$6.49

Ice Cream with Compote

Vanilla ice cream with fresh berry compote, toasted pecans and whipped cream. \$4.89

Vanilla Bean Crème Brule

\$5.29

Lemonades

Made with fresh real lemonade.

Raspberry Lemonade

Blackberry Lemonade

Strawberry Lemonade

Lemonade Lemonade

Guava Lemonade

\$2.99 20oz.

Iced Teas

Made with fresh brewed tea.

Straight tea (free refills)

Arnold Palmer (tea & lemonade)

Raspberry Tea

Blackberry Tea

\$2.49

Iced Coffees

Fresh brewed coffee with organic cream

Straight Iced Coffee

Caramel Coffee

Iced Mocha

Cider & Cinnamon Coffee

\$2.89

Did you know? We do banquets - any size special event, any theme, any food. We do weddings, breakfast meetings, luncheons and private dinners. We offer a variety of menu options as well as several unique "private room" options. Ask your server for details.

Beer, Wine & Liquor Lists Available Upon Request

We are happy to honor one special discount offer per table.