



House Made Soups

*Tonight's soups made fresh daily
Ask your server for today's selections!*

Salads

Hearts of Romaine Caesar \$11

Hearts of Romaine, Cherry Tomato, Herbed Crouton, Shaved Parmesan,
Caesar Dressing

Mixed Green Salad \$12

Mixed Greens, Spiced Toasted Almond, Locally Made Shaved Irish Style Cheddar,
Cranberry Vinaigrette

Spinach Salad \$12

Baby Spinach, Applewood Smoked Bacon, Pickled Shallot, Shiitake Mushroom,
Dijon Vinaigrette

Top of the Lodge Chopped Salad \$13

Romaine and Iceberg Blend, Roasted Red Pepper, Chives, Applewood Smoked Bacon, Cherry Tomato,
Alfalfa Sprouts, Bleu Cheese Vinaigrette

Outside Guests Welcome!

**GOLDMINER'S DAUGHTER LODGE
ALTA, UTAH**

GF =Gluten Free



Entrees

Ginger Miso Salmon \$43 (GF)

Wild Caught Coho Salmon from the Frigid Waters of the Pacific Northwest, Seared and Drizzled with a Ginger Miso Glaze, Served over Basmati Rice with Stir Fried Vegetables

Statler Chicken Breast \$33 (GF)

(Cage-Free, Antibiotic, Hormone and Steroid Free) (Can Substitute Miso Marinated Tofu)
Seared Statler Chicken Breast with White Wine and Oyster Mushroom Pan sauce, Served over Basmati Rice with Seasonal Vegetables

Saint Louis Style BBQ Ribs \$39 (GF)

Oven Smoked St. Louis Style Ribs with Sweet and Tangy BBQ Sauce. Served with Garlic Mashed Potatoes and Seasonal Vegetables

Flat Iron Steak \$41 (GF)

(Can Substitute a Balsamic Marinated Portobello Mushroom)
Grilled Flat Iron Steak with Chimichurri. Served with Garlic Mashed Potatoes and Seasonal Vegetables

The Goldminer's Burger \$27

Ground Angus Chuck Burger Served on a Pale Ale Pub Style Bun, Cheddar Cheese, Butter Lettuce, Tomato and Red Onion. Served with Cajun Spiced Shoestring Fries

Tofu and Vegetable Red Curry (Vegan) \$31 (GF)

Fragrant Red Curry with Tofu, Shiitake Mushroom, Zucchini and Yellow Squash, Snow Peas and Cilantro.
Served with Basmati Rice

Spaghetti Bolognese \$29

Hearty Bolognese served over Spaghetti, Finished with Fresh Basil, EVOO and Shaved Parmesan

Beef Stroganoff \$31 (GF)

Top Blade Steak Simmered in Rich Cream Sauce with Crimini Mushrooms. Served over Egg Noodles

*All Entrées come with your choice of soup or salad and Dessert

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduce the risk of food borne illness. Consult your physician or public health official for further information.

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Goldminer's Wine List

Sparkling Wines

Segura Viudas Brut Reserva	Catalonia, ES	\$26
Gloria Ferrer Blanc de Noir (375ml)	North Coast, CA	\$33
Veuve Cliquot Yellow Label (375ml)	Champagne, FR	\$59

Rosé Wines

Cline Mourverde Rosé	Contra Costa, CA	\$8/32
Calcu Rosé	Rapel Valley, Chile	\$40

White Wines

Riesling

Chateau Ste Michelle	Columbia Valley, WA	\$6/23
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Pinot Grigio

Torre Di Luna	Trentino, IT	\$7/27
Alois Lageder	Alto Adige, IT	\$39

Sauvignon Blanc

Dry Creek	Dry Creek Valley, CA	\$8/32
Voss Organic	Napa Valley, CA	\$10/40
Kim Crawford	Marlborough, NZ	\$45
Cloudy Bay	Marlborough, NZ	\$59

Chardonnay

Hess Select	Monterey, CA	\$8/32
La Crema	Monterey, CA	\$11/44
Chalk Hill Estate	Sonoma Valley, CA	\$79
Domaine Serene Evenstad	Willamette Valley, Oregon	\$118

Corkage Fee: \$12

** Red wines on back side**

Red Wines

Pinot Noir

Underwood	Oregon	\$8/32
Gloria Ferrer	Sonoma, CA	\$11/44
MacMurray Ranch	Sonoma Coast, CA	\$53
Sokol Blossor	Dundee Hills, OR	\$65

Chianti

Ruffino Chianti	Tuscany, IT	\$7/28
Gabbiano Chianti Classico	Tuscany, IT	\$54

Zinfandel

Predator Old Vine	Lodi, CA	\$9/36
Ridge Three Valleys	Sonoma County, CA	\$52

Merlot

Columbia Crest H3	Santa Ynez, CA	\$8/32
Starmont	Carneros, CA	\$52

Malbec

Trapiche Broquel	Mendoza, ARG	\$8/32
Bodega Colomé Estate	Calchaqui Valley, ARG	\$52

Cabernet Sauvignon

Blackstone	Napa Valley, CA	\$7/28
Liberty School	Paso Robles, CA	\$10/40
L'Ecole	Walla Walla, WA	\$76
Caymus Vineyards	Napa Valley, CA	\$119

Red Blends

Delas St. Esprit Rouge	Côtes du Rhône, FR	\$8/32
Yalumba the Scribbler Cab/Shiraz	Barossa Valley, AU	\$39

Dessert Wines

Warres Otima Tawny Port 10yr	Douro, PT	\$8/49
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Corkage Fee: \$12

Goldminer's Cocktail & Beer Menu

Cocktails

Old Goldminer \$11

The GMD Version of an Old Fashioned
Eagle Rare 10 Yr. Bourbon or High West Double Rye Whiskey
Muddled Orange and Cherry

Ballroom Blossom \$11

Hendrick's Gin, Elderflower, Apple Juice

Main St. Manhattan \$12

Eagle Rare 10 Yr. Bourbon Martini
with Concord Grape Juice and Cointreau

Corkscrew Sour \$11

High West Double Rye Whiskey
Fresh Lemon, And a Red Wine Float

Canyon Campari \$13

Refreshing Orange and Champagne

Winter Citrus Gin & Tonic \$10

Sparkling Gin Cooler with Citrus and Star Anise Garnish

Apple Crusher \$11

Antelope Island Light Rum, Crushed Apple, Cinnamon

Jitterbug Ginger \$12

High West 7000 Vodka Martini with Ginger Liqueur

Mambo Mule \$13

The Goldminer's Twist on the 'Moscow Mule'
Featuring Cranberry and Fresh Herb Garnish

El Diablo \$12

Patrón Silver Tequila, Chambord Liqueur, Ginger Beer

Supreme Cider \$11

Eagle Rare 10 Yr. Bourbon with Ginger, Hot Apple Cider and Star Anise
Pair with any salad or perfect as dessert

Cocoa Castle \$12

Made from scratch Hot Cocoa, Cruzan Estate Single Barrel Dark Rum
Rum Raisin and Whipped Cream Garnish

Peppermint Patsy \$8

Ice 101 Peppermint Schnapps and Hot Cocoa, Whipped Cream
The Ultimate Après Beverage

Spirits

Knob Creek Small Batch Kentucky Straight Bourbon

High West Double Rye Whiskey

Balvenie Doublewood 12 Year Single Malt Scotch

Johnnie Walker Black Label Scotch

Jameson Irish Whiskey

Bombay Sapphire Gin

Hendrick's Gin

High West 7000 Vodka

Antelope Island Light Rum

Cruzan Estate Single Barrel Dark Rum

Patrón Silver Tequila

Bottled/Canned Beer ABV

Wasatch Devastator Double Bock	8.0	\$8
Wasatch Seasonal	6.5	\$8
Uinta Detour Double IPA	9.5	\$8
Epic Mid-Mountain Mild Ale (22oz)	5.0	\$9
Squatters Off-Duty IPA	6.5	\$7
Sierra Nevada Pale Ale	5.6	\$6
Samuel Adams Boston Lager	5.0	\$6
Uinta Yard Sale Winter Lager	4.0	\$7
Blue Moon Belgian Style Witbier	4.0	\$6
Bud Light	4.0	\$5
O'Douls Amber	0.5	\$4