



House Made Soups

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

Salads

Caprese Salad

Sliced Tomato, Mozzarella, Fresh Basil, EVOO, Balsamic Reduction

Mixed Green Salad

Mixed Greens, Grand Marnier Soaked Cranberry, Sharp Local Cheese, Citrus Vinaigrette

Iceberg Wedge

Candied Bacon, Pickled Radish, Chives, House Ranch and Gorgonzola

Outside Guests Welcome!

GOLDMINER'S DAUGHTER LODGE

ALTA, UTAH

 =Gluten Free



Entrees

Wild Caught Coho Salmon (GF)

Wild Caught Coho Salmon from the Frigid Waters of the Pacific Northwest, Seared and Served with a Lemon and Dill Aioli. Served over a Wild and Basmati Rice Blend with Daily Vegetable

Crispy Chicken Thigh (GF)

Pan Seared Chicken Thigh Served with Blueberry Ancho Chili Glaze atop a Squash and Yam Purée. Served with Daily Vegetable

Oven Smoked Pork Tacos

Two Flour Tortillas Filled with Oven Smoked Pulled Pork and Jicama Apple Coleslaw. Served with Chipotle BBQ and Elote Style Street Corn

Flat Iron Steak (GF)

(Can Substitute a Balsamic Marinated Portobello Mushroom)

Grilled Flat Iron Steak with Brandy and Peppercorn Cream Sauce. Served with Mashed Potato and Daily Vegetable

The Goldminer's Burger

Ground Angus Chuck Burger Served on a Pale Ale Pub Style Bun, Candied Bacon, House Made Pickle, Lettuce, Tomato, Onion and Cheddar Cheese. Served with Shoe String French Fries.

Vegetarian Lasagna

A Vegetable Based Lasagna Layered with Mozzarella, House Made Ricotta and Marinara.

Rigatoni Bolognese

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

*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.

GOLDMINER'S DAUGHTER LODGE

ALTA, UTAH

(GF) = Gluten Free