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all-day in-room dining

soups and salads

seasonal soup	24
rotating selection	
baby gem salad	24
kumquat blue cheese, smoked bacon, baby heirloom tomatoes, hard-boiled eggs, crispy shallots, blue cheese dressing	
kale caesar salad	24
black kale, parmesan cheese, lemon crumble, white anchovies	
green salad	24
radish, cucumber, endive, apple, banyuls vinagrette	
<i>*add chicken, shrimp\$16, add salmon \$21, add steak\$24</i>	

mains

pappardelle	38
arriabbiata, ratatouille, parmesan crumble	
blue sky smash burger *	28
6oz wagyu patty, grilled onions, heirloom tomoato secret sauce, cheddar cheese, french fries, pickle	
add avocado \$4 add avocado \$3	
vegetarian option available	32
fried chicken sandwich	46
asain pear, gochujang, fennel	
12 oz prime new york striploin	61
mushroom sauce, seasoned french fries	
faroe island salmon	
smashed fingerling potato, asparagus, citrus-shallot butter	

healthy to-go options 26

sesame carrot greens salad	40
mixed greens, cucumber, sesame-soy dressing	
crispy rice salad	22
mint, cilantro, scallions, avocado, peanut-garlic dressing	
<i>*add chicken, grilled salmon, smoked salmon, steak, grilled tofu</i>	
caramelized onion dip	
roasted garlic, bacon, dill, crackers	

Executive Chef Guillermo Tellez

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.

For your convenience, a 20% gratuity will be added to all parties.