# all-day in-room dining

Y U T A

## soups and salads

seasonal soup 24
rotating selection

gracie's seasonal salad 24
seasonal greens, green goddess, birdseed
*add chicken $16 | salmon $21| add steak $24 | add anchovies $3*

avocado gem caesar salad 24
little gem, golden beets, roasted jalapeño caesar, beet breadcrumbs
*add chicken $16 | salmon $21| add steak $24 | add anchovies $3*

## mains

mezzaluna 42
hazelnut, pear, balsamic, brown butter

blue sky smash burger * 28
6oz houseground beef patty, grilled onions, heirloom tomato, secret sauce, cheddar cheese, french fries
*add avocado $4 | add bacon $3*
*vegetarian option available*

fried chicken sandwich 32
asian pear, gochujang, fennel, french fries

12 oz prime new york striploin 46
mushroom sauce, seasoned french fries

faroe island salmon 61
smashed fingerling potato, asparagus, citrus-shallot butter

## healthy to-go options

sesame carrot greens salad 26
mixed greens, cucumber, sesame-soy dressing

crispy rice salad 40
mint, cilantro, scallions, avocado, peanut-garlic dressing
**add chicken $16, add salmon $21, add steak $24, add grilled tofu*

caramelized onion dip 22
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.