

Yuta, meaning “mountain top” in Ute, delivers a regional cuisine based on the cultures that historically inhabited this area. The collaboration of chef and farmer create a produce-driven menu, sourced locally or grown on property. The wood-burning hearth adds another level of flavor.

appetizers

Y	everything hawaiian bread	8
	lodge cultured butter	
	piquillo hummus	17
	heriloom tomato, feta, cucumber, carrots, pickled onions, charred peppers	
	shrimp aguachile	19
	cilantro, radish, red onion, apple	
	burrata and prosciutto	21
	delicata squash, pomegranate gremolada, sourdough tuille	
	warm carrot soup	18
	ras el hanout, baby carrots, herb oil	

U	salads	
	*add salmon or chicken \$16, add steak \$18	
	bibb salad	19
	shaved zucchini, pomegranate, kalamata crumble, serrano ham, mango-coconut dressing	
	baby beet salad	17
	whipped ricotta brûlée, grapefruit, raspberry vinaigrette	
	cobb salad	21
	little gem lettuce, avocado, boiled egg, bacon lardons blue cheese crumble, blackberry vinaigrette	

T	entrees	
	*steak frites	36
	chimichurri, fries	
	*grilled salmon	36
	sesame seed crust, agave-habanero slaw, soy glaze	
	*blue sky smash burger	25
	7 oz patty, short rib blend, LTO, kimchi tartar, kibbeh, swiss, cheddar, french fries, bubbies pickles	
	add avocado \$4 add bacon \$3	
A	black bean miso burger	25
	smoked mango raita, grilled eggplant, provolone cheese avocado, sweet potato fries	

*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.