

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

beet hummus	17
pickled sweet peppers, coconut crema, toasted pepitas cherry tomato, pita bread	
shrimp aguachile	19
poached shrimp, jalapeno-tomatillo agua, cilantro, radish red onion	
burrata and prosciutto	21
arugula, baby heirloom tomatoes, crostini, basil vinaigrette	
wild ramp soup	16
smoked trout, pickled ramp bulbs, sour cream, dill	

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salads

*add salmon or chicken \$16, add steak \$18	
spring vegetable salad	19
english pea hummus, shaved carrots, radish, tatsoi red mustard, watercress, meyer lemon	
farmhouse salad	22
baby kale mix, butternut squash, brussels sprouts goat cheese, apple cider vinaigrette	
cobb salad	21
little gem lettuce, avocado, boiled egg, bacon lardons blue cheese crumble, blackberry vinaigrette	

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entrees

*grilled hanger steak	36
citrus rosemary flatbread, sumac yogurt dressing arugula, chimichurri	
*grilled ahi tuna steak	36
sesame seed crust, agave-habanero slaw, soy glaze	
*grilled lobster	39
golden beets, butternut squash, pickled fresno, dill aioli frisee, beet tuile	
*blue sky burger	25
double patty short rib blend, comeback sauce LTO, french fries *add cheese 2, bacon 3, avocado 4	
plant burger	25
avocado, sprouts, chipotle-tahini sauce, sweet potato bun french fries *add cheese 2, bacon 3	
blackened chicken sandwich	25
spinach, tomato, pickled red onions, swiss cheese, cajun aioli focaccia, french fries	

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executive chef galen zamorra

*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.