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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

orecchiette and burrata	34
ala vodka, basil	
prime 8oz burger	32
tomatoes, lettuce, pickle, choice of cheddar or swiss, house made potato chips	
mary’s chicken sandwich	30
baby gem, tomatoes, pickles, gruyere cheese, house made potato chips	
12 oz prime new york striploin	46
mushroom sauce, seasoned french fries	
faroe island salmon	61
smashed fingerling potato, asparagus, citrus-shallot butter	

dessert

pear pavlova	18
crispy meringue, mascarpone cream, candied pear	
hazelnut bar	20
chocolate ganache, chocolate mousse, chocolate sponge	

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	
<i>*add chicken, grilled salmon, smoked salmon, steak, grilled tofu</i>	
caramelized onion dip	22
roasted garlic, bacon, dill, crackers	
autumn chia dip	22
almond milk, pumpkin spice, almonds	

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.