



Appetizers

Local & Artisan Cheese Tasting , Seasonal and Dried Fruits, Warm Local Artisanal Bread	\$Market
Whole Wheat Grill Bread , House Smoked Salmon, Chèvre, Capers & Fennel Salad	\$10.25
Pork Belly "Bacon & Eggs" , Fingerling Potatoes, Poached Farm Egg, Tarragon Beurre Blanc	\$11.50
Braised Clams , House-Made Merguez Sausage, White Beans, Roasted Pepper, Lemon	\$12.75
Grilled Artichoke Heart , Farro, Spring Vegetables, Feta, Sweet Onion Vinaigrette	\$9/ \$15
Warm Artisanal Bread , Whipped Honey Butter	\$2.75

Salads and Soups

Add Wood Grilled Shrimp, Skirt Steak, or Chicken Breast to any Salad	\$6
Spinach and Frisée Salad , Lardons, Poached Egg, Giant Crouton, Sherry Vinaigrette	\$6/\$10
"The Grape" Salad , Chèvre Crostini, Pecans, Pickled Grapes, Red Onion, Honey Cider Vinaigrette	\$5/\$9
Bibb Salad , Tender Herbs, Toasted Almonds, Grated Egg, Poblano Green Goddess Dressing	\$5/\$8
Mushroom Soup , Sherry Cream, House-made Croutons	\$4/\$6
Soup of the Day , Daily Presentation	\$4/\$6

Entrees

Poached Halibut , Potato Gnocci, Mushrooms, Peas, Tarragon & Spinach Puree	\$21.75
Tempura Fried Asparagus , Mushroom Risotto, Blood Orange & Sherry Reduction	\$14.25
Pasta Carbonara , House-Made Lardons, Peas, Mushroom, Local Linguini, Farm Egg, Parmesan	\$15.50
Niman Ranch Organic Chicken , Mushroom Stuffed, Asparagus, Truffled Mac n' Cheese	\$19.75
Niman Ranch Lamb Shank , Creamy Polenta, Roasted Tomato, Greens, Gremolata	\$23.25

From the Wood Burning Grill

Served with Chevre Mashed Potatoes and Chard

Bone-In Pork Chop , 10 oz, Cider Brined, Huckleberry Mostarda	\$21.5
Niman Ranch Bavette Steak , 8 oz, Spring Herb Chimichurri	\$22
Scottish Salmon , Grilled Lemon, Beurre Blanc, Sea Salt	\$21.75
Bone-In Veal Chop , 18 oz, Grilled Scallion Butter	\$28.25

Sandwiches

Served with Choice of House Cut Fries, Soup or Petite Grape Salad

Open Faced Prime Rib , Thinly Sliced, Cheddar, Caramelized Onions, Horseradish Jus	\$13
Smoked Portobello , Roasted Pepper, Chèvre, Ciabatta, Spinach, Glazed Onions	\$11.25
Morgan Valley Lamb Burger , 6 oz, Artisan Roll, Grilled Zucchini, Tzatziki, Glazed Onions	\$12
Build a Burger , 8 oz Bison, Bibb Lettuce, Tomato, Red Onion, Garlic Aioli	\$12.5
Add Chèvre, Blue Cheese, Cheddar, Swiss, Steak Sauce, Avocado, or Mushrooms \$0.50 per item	
Add Bacon \$1	

Sunday Night Feature \$28

Choice of Cup of Soup or Petite Salad

10oz Prime Rib with Whipped Potatoes, Seasonal Vegetables, Au Jus, Horseradish Cream

Chef's Featured Dessert

Wild Grape Proudly Supports Local Businesses

Morgan Valley Lamb, Beehive Cheese, Rockhill Creamery, Shepherds Dairy, Niman Ranch, Creminelli Meats, Nicholas Foods, Lehi Mills, Hi-Grade Weiner, Tooele Valley Meats, Wasatch Meats, Muir Farms, Santaquin Orchards, Pacific Seafood

Executive Chef: Phelix Gardner Sous Chef: Pete Hines