



Winter Dinner Menu

Starters

Local & Artisan Cheese Tasting

Seasonal and Dried Fruits, Warm Local Artisanal Bread
\$Market Price

Whole Wheat Grill Bread

White Bean Puree, Crispy Prosciutto, Rosemary Pesto
\$10

Braised Pork Cheeks

Sweet Paprika Sauce, Blue Cheese Polenta, Fennel
\$13

Penn Cove Mussels

Spanish Chorizo, Grilled Lemon, Bread Points
\$14

Goat Empanadas

Smoked Tomato Sauce
\$11

Crab Cakes

Citrus Marmalade, Fennel and Radish Salad
\$12

Warm Artisanal Bread

Whipped Honey Butter
\$2.50

Soups & Salads

Butternut Squash Soup

Harissa Cream, Pepitas
Cup \$4 Bowl \$6

Soup of the Day

Cup \$4 Bowl \$6

Add Wood Grilled Trout or Organic Chicken Breast to any Salad \$6

Spinach and Frisée

House-Made Lardons, Poached Egg, Brioche
Crouton, Sherry Vinaigrette
Half \$6 Full \$9

The Grape's House Salad

Local Chèvre Crostini, Glazed Pecans, Pickled
Grapes, Honey Cider Vinaigrette
Half \$5 Full \$8

Smoked Portobello Salad

Spinach, Roasted Tomato Vinaigrette,
Fried Onion, Parmesan
Half \$6 Full \$9

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

Mains

Tempura Butternut Squash

Cinnamon Scented, Butternut Risotto,
Wilted Greens, Pomegranate Molasses
\$15

Poulet Rouge

Mushroom Stuffed, White Beans, Savoy Cabbage Puree
\$19

Pan Seared Diver Scallops

Petite Risotto Cakes, Roasted Fennel and Carrots
in a Saffron Broth
\$21

Beef Short Rib

Madeira Glazed, Root Vegetable Puree,
Celery and Radish Salad
\$22

Morgan Valley Lamb "Sugo"

Forrest Mushrooms, Fresh Papardelle Pasta,
Grated Parmesan
\$17

Lamb Shank

Beer Braised, Merguez Sausage, Potato Confit
\$24

Saffron Vegetable Stew

Acorn Squash, Celery Root, Crispy Fennel
\$16

Scottish Salmon

Pan Seared, Potato Gnocci, Mushrooms,
Baby Root Vegetables, Spinach Puree
\$20

From our Wood Burning Grill

Cooked Over Local Apple and Cherry Wood

Bone-In Pork Chop

Apple Cider brined, Whipped Potato,
Brussels Sprouts, Roasted Apple
\$22

14 oz Bison Ribeye

Lobster Risotto, Glazed Baby Root Vegetables
\$31

Sandwiches

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

Smoked Portobello Sandwich

Toasted Ciabatta, Roasted Pepper, Chèvre
\$10

Morgan Valley Lamb Burger

Artisan Roll, Tomato & Feta Jam
\$13

Bison Burger

(Add House Cured Bacon, Mushrooms, Cheese for .50 Each)
Colorado Bison, Leaf Lettuce, Tomato,
Red Onion, Garlic Aioli
\$13

The Grape's Bison Burger

(Add House Cured Bacon, Avocado, Mushrooms for .50 Each)
Colorado Bison, House-made Steak Sauce,
Blue Cheese, Fried Onions
\$13

Open Faced Thinly Sliced Prime Rib Sandwich

Cheddar, Caramelized Onions, Horseradish Jus
\$13

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 Confection \$28

Executive Chef: Phelix Gardner Sous Chef: Pete Hines