

LAKE EFFECT LUNCH + DINNER

SERVED UNTIL 11:00PM

TAPAS

TIN CAN NACHOS^{GF} 15

Cheddar Cheese, Black Beans, Pickled Jalapenos, Tomato, Salsa Verde, Scallion, Guacamole, Sour Cream
+Pulled Pork (6) +Grilled Chicken (5) +Flank Steak (7) +Vegan Cheese (3)
**Our Oven Baked Nachos Take 20-30 Minutes To Prepare*

HAMACHI CRUDO^{GF} 18

Hamachi Sashimi, House Vodka And Peach Ponzu, Mango, Watermelon Radish, Cilantro Oil, Hawaiian Lava Sea Salt

LAMB RIBS^{GF} 16

Locally Sourced Lamb Ribs Tossed In Honey Ginger Glaze And Served With Spicy Yogurt Sauce

FRIED PICKLES 7

Hand Battered Pickles, Fried To Crunchy Perfection And Served With A Buttermilk Herb Dressing

CHARCUTERIE 19

Artisanal Meat And Cheeses Sourced From Caputo's Italian Market, Marcona Almonds, Peppadew, Crostini And Fruit

CRAB CAKES 16

Panko Crusted Sustainably Farmed Red Crab, Fried And Served Over A Bed Of Arugula With Spicy Remoulade

WAGYU SKEWERS^{GF} 18

Seasoned With Himalayan Sea Salt, Pink Peppercorn Served With Grilled Bok Choy And A Smoked Tomato And Jalapeno Chutney

ELOTE^{GF} 7

Grilled Corn Off The Cob, Cotija, Charred Serrano Aioli, Pickled Onion, Ancho Chili, Lime Served With Spicy Tortilla Strips

PROSCIUTTO WRAPPED PRAWNS^{GF} 17

Prosciutto Wrapped Prawns With Honey Lemon Vinaigrette Served Over A Bed Of Mixed Greens

SHISHITOS 9

Porcupine Pilsner Beer Battered Shishito Peppers Served With Garlic Aioli

AHI LETTUCE CUPS^{GF} 17

Seared Hawaiian Yellowfin, Crushed Almonds, Avocado, Watermelon Radish, Pickled Onion, Wasabi Crema And Yuzu Sesame Dressing Over Butter Lettuce
**Sub Chicken or Steak*

CEVICHE^{GF} 16

Spicy Citrus Marinated Tuna, Salmon, Scallops, Tobiko, Avocado, Watermelon Radish And Cucumber Served With Tortilla Chips

SHRIMP TOSTADAS^{GF} 12

Garlic Shrimp, Guacamole, Yuzu Chimichurri, Wasabi Crema, Micro Greens And Balsamic Glaze

AHI POKE^{GF} 18

Hawaiian Yellowfin Dressed With Our Gluten-Free Spicy Sesame Dressing, Avocado, Spicy Aioli, Tobiko And Micro Greens Served On Crispy Wontons

CHEESE BOARD 15

Local Artisanal Cheese, Marcona Almonds, Peppadew, Seasonal Veggies, Crostini And Fruit

SALADS

CAPRESE^{GF} 16

Burrata Cheese, Cherry Tomatoes, Arugula, Pesto And Crostinis +Prosciutto (4)

SALMON^{GF} 17

Marcona Almond Crusted Salmon Served Over Mixed Greens Dressed In Honey Lemon Vinaigrette, Herbed Garbanzo, Cucumber, Cherry Tomato, Grilled Asparagus, And Feta

POLLO Y ELOTE^{GF} 16

Grilled Chicken, Elote, Cucumber, Pickled Onion, Herb Buttermilk Dressing, Cotija, Micro Greens And Spicy Tortilla Strips

BABY KALE^{GF} 14

Drake's Farm Goat Cheese, Blueberries, Sliced Apples, Candied Pecans, Balsamic Glaze And Honey Lemon Vinaigrette

TACOS

Two Tacos Served On Corn Tortillas - Served With Choice Of Side

STEAK TACO^{GF} 16

Grilled Flank Steak With Cotija, Yuzu Chimichurri, And Micro Greens

DRUNKEN SHRIMP TACO 15

Porcupine Pilsner Beer Battered Shrimp, House Slaw, Cilantro Lime Crema, Cotija, Pickled Onions And Cilantro

BLACKENED AHI TACO^{GF} 15

Seared Ahi, Wasabi Crema, Pickled Onions, Cotija And Cilantro

AVOCADO TACO 13

Porcupine Pilsner Beer Battered Avocado, Black Beans, House Slaw, Cilantro Lime Crema, Cotija And Cilantro

PULLED PORK TACO^{GF} 15

House Smoked Pulled Pork, House Slaw, Salsa Verde, Cotija And Cilantro

BURGERS + SANDWICHES

Served on Stoneground Buns With A Choice Of Side - Vegan Patty Available.

PLAIN JANE 17

Crispy Pork Belly, Niman Ranch Patty, Lettuce, Tomato, Onion And Spicy Aioli
+Pulled Pork (3) +Fried Pickles (1) +Guac (2)

PESTO CHICKEN SAMMY 16

Grilled Chicken, Pesto, Mozzarella, Tomato And Arugula

VEGAN BURGER 16

Homemade Vegan Patty Topped With Vegan Cheddar Cheese, Avocado, Lettuce, Onion And Tomato

BRAZILIAN 17

Niman Ranch Patty, Fried Egg, Crispy Potato Sticks, Ham, Mozzarella, Spicy Remoulade

ENTREES

STEAK^{GF} 28

8 Ounce Baseball Cut Of Rangers Valley Wagyu Cooked Med Rare, Veggie Mash, Baby Carrot And Bok Choy, Crispy Potato And Roasted Shallot Demi-Glace

RIGATONI 16

Choice Of Vegan Pesto Or Smoked Tomato Vodka Sauce, Grilled Portabello And Toasted Bread
+Shrimp (7) +Chicken (6) +Steak (7)

SALMON^{GF} 22

Grilled Atlantic Salmon, Grilled Broccoli, Veggie Mash And Tobiko, Served With Creamy Dill Yogurt Sauce

SEARED TUNA 24

Lightly Seared Hawaiian Yellowfin With Spicy Yuzu Sesame, Wasabi Crema, Quinoa And Garlic Long Beans

CAULIFLOWER BURRITO 16

Spicy Buffalo Cauliflower, Black Beans, House Slaw And Avocado Served With A Side Of Guac And House Salsa
+Pulled Pork (4) +Chicken (4) +Steak (7)
**Can Be Made Vegan*

SIDES

CHIPS AND SALSA 5
FRENCH FRIES 5

GLAZED CARROTS 5
BOK CHOY 5

SEASONED FRIES 6
HOUSE SALAD 7
SHISHITOS 7

PREMIUM SIDES

GRILLED BROCCOLINI 7
CHIPS AND GUAC 7

Executive Chef, Pae Randall

LAKE EFFECT LATE NIGHT

SERVED FROM 11:00PM - 1:00AM

TAPAS

TIN CAN NACHOS^{GF} 15

Cheddar Cheese, Black Beans, Pickled Jalapenos, Tomato, Salsa Verde, Scallion, Guacamole, Sour Cream
+Pulled Pork (6) +Grilled Chicken (5) +Flank Steak (7) +Vegan Cheese (3)

**Served Until 12:30am *Our Oven Baked Nachos Take 20-30 Minutes To Prepare*

CAULIFLOWER BURRITO 16

Spicy Buffalo Cauliflower, Black Beans, House Slaw And Avocado Served With Side Of Guac And House Salsa
+Pulled Pork (4) +Chicken (4) +Steak (7)

**Can Be Made Vegan*

FRIED PICKLES 7

Hand Battered Pickles, Fried To Crunchy Perfection And Served With A Buttermilk Herb Dressing

LAMB RIBS^{GF} 16

Locally Sourced Lamb Ribs Tossed In Honey Ginger Glaze And Served With Spicy Yogurt Sauce

TACOS ALA CARTE

BLACKENED AHI TACO^{GF} 15

Seared Ahi, Wasabi Crema, Pickled Onions, Cotija And Cilantro

STEAK^{GF} 16

Grilled Flank Steak With Cotija, Yuzu Chimichurri And Micro Greens

AVOCADO TACO 13

Porcupine Pilsner Beer Battered Avocado, Black Beans, House Slaw, Cilantro Lime Crema, Cotija And Cilantro

SIDES

CHIPS AND SALSA 5

CHIPS AND GUAC 7

SEASONED FRIES 6

LAKE EFFECT DESSERT SERVED ALL DAY

TRES LECHES 10

Cake And Brandy Vanilla Ice Cream Topped With
Homemade Tres Leches Cream And Raspberries

BEIGNETS 9

Homemade Beignets With
Powdered Sugar And Lemon Curd

CHOCOLATE CAKE 12

Chocolate Cake Layered With Blueberry
Lavender Swiss Buttercream

SCOOP OF ICECREAM 5

Honey Whiskey, Vanilla Brandy,
Or Sorbet Of The Week

PAVLOVA^{GF} 10

Baked Meringue With Whipped Cream And Seasonal Fruit

LAKE EFFECT SUPPORTS LOCAL BUSINESSES

A PRIORI *SLC, UT*

DRAKE'S FARM *WEST JORDAN, UT*

OCEAN BEAUTY *SLC, UT*

CHEF'S MARKET *SLC, UT*

NICHOLAS AND COMPANY
INTERMOUNTAIN WEST

PARK CITY CREAMERY

DOUBLE L RANCH MEATS
RICHMOND, UT

NORMAL ICE CREAM *SLC, UT*

STONEGROUND BAKERY *SLC, UT*

WASATCH MEATS *SLC, UT*

Executive Chef, Pae Randall