

LAKE EFFECT LUNCH + DINNER

SERVED UNTIL 11:00PM

TAPAS

TIN CAN NACHOS 16

Cheddar Cheese, Black Beans, Pickled Jalapenos, Tomato, Salsa Verde, Scallions, Guacamole, Sour Cream
+Pulled Pork (7) +Pulled Chicken (6) +Flank Steak (8) +Vegan Cheese (3)

LAMB RIBS^{GF} 17

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

AHI POKE BOWL^{GF} 18

Hawaiian Yellowfin Dressed With Our Gluten-Free Spicy Sesame Dressing, Avocado, Spicy Aioli, Tobiko And Micro Greens Served With Short Grain Rice, Edamame And Wakame Seaweed Salad

CHARCUTERIE 22

Artisanal Meat And Cheese Sourced From A Priori, Marcona Almonds, Peppadew, Crostini And Fruit

CRAB CAKES 17

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

BACON WRAPPED SCALLOP LOLLIPOPS 14

Two Bacon Wrapped Scallops Seared In Sweet Chili Sauce

ELOTE^{GF*} 7

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

SHRIMP AND SCALLOP CEVICHE^{GF*} 16

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

FRIED PICKLES 7

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

SHRIMP TOSTADAS^{GF*} 14

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

CHEESE BOARD 16

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

BAKED SEAFOOD DYNAMITE 17

Mussels, Bay Scallops And Red Crab Stuffed In Mussel Shells, Topped With Panko And Sriracha Aioli, Ginger Glaze And Scallions

HUMMUS 10

Assorted Veggies And Homemade Hummus
With Sundried Tomato Pesto Cured In White Wine

SALADS

WILD RICE^{GF*} 13

Wild Rice, Cucumber, Baby Kale, Drake's Farm Herbed Feta, Spiced Pecans And Dried Cranberries With Creamy Pomegranate Dressing
+Chicken (5) +Flank Steak (7) +Burrata Cheese (4)

SALMON^{GF} 17

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

POLLO Y ELOTE^{GF*} 16

Grilled Chicken, Elote, Tomato, Black Beans, Avocado, Pickled Onion, Herb Buttermilk Dressing, Cotija, Over Mixed Greens And Spicy Tortilla Strips
+Sub Steak (3)

HEARTS OF PALM^{GF} 14

Hearts Of Palm, Arugula, Avocado, Cherry Heirloom Tomatoes And Parsley In Honey Lemon Vinaigrette
+Burrata Cheese (4) +Prosciutto (4)

TACOS

Served On White Corn Tortillas And Your Choice Of A 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

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

BLACKENED AHI TACO^{GF*} 15

Seared Ahi, Wasabi Crema, Pickled Onions, 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, Sharp Cheddar, Lettuce, Tomato, Onion And Spicy Aioli
+Pulled Pork (3) +Fried Pickles (1) +Guac (2)

CHICKY PARMY SANDWICH 15

Parmesan And Panko Crusted Chicken Breast With Melted Mozzarella, Sundried Tomato Pesto And Vodka Sauce On A Toasted Ciabatta Bun

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

CHILEAN SEA BASS^{GF} 27

Chilean Sea Bass Swimming In Charred Lime Coconut Sauce With Wild Rice And Sautéed Veggies

BLACK TEA BRINED PORK CHOP 18

Grilled Pork Chops, Garlic Mashed Potatoes With Rum And Wild Mushroom Gravy

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*

RIGATONI 16

Rigatoni tossed in your Choice of Vegan Pesto or Fire Roasted Tomato Vodka Sauce served with Grilled Focaccia Bread
+Shrimp (7) +Chicken (6) +Short Rib Ragù (7)

SEARED TUNA^{GF} 24

Lightly Seared Hawaiian Yellowfin With Spicy Togarashi, Served With Yuzu Sesame Sauce, Quinoa And Garlic Long Beans

SEARED SCALLOPS^{GF} 28

Seared Scallops With A Succotash Of Snow Peas, Corn, Sweet Potato, Onion, Red Pepper, Avocado Mint Cream And Micro Greens

SIDES

WHITE RICE 4
CHIPS AND SALSA 5
FRENCH FRIES 5

GLAZED CARROTS 5
BOK CHOY 5

SEASONED FRIES 6
SOUP OF THE WEEK 6
HOUSE SALAD 7

PREMIUM SIDES

GRILLED BROCCOLINI 7
CHIPS AND GUAC 7

**Some items have been processed on the same surface as gluten containing items. May not be safe for those with gluten allergies*

***Can be made GF by omitting certain items Executive Chef, Pae Randall*

LAKE EFFECT LATE NIGHT

SERVED FROM 11:00PM - 1:00AM

TAPAS

TIN CAN NACHOS 16

Cheddar Cheese, Black Beans, Pickled Jalapenos, Tomato, Salsa Verde, Scallions, Guacamole, Sour Cream
+Pulled Pork (7) +Pulled Chicken (6) +Flank Steak (8) +Vegan Cheese (3)

**Served Until 12:30am*

LAMB RIBS^{GF} 17

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

SHRIMP AND SCALLOP CEVICHE^{GF} 16

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

FRIED PICKLES 7

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

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*

CRAB CAKES 17

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

TACOS ALA CARTE

BLACKENED AHI TACO 7

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

STEAK TACO 8

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 NIGHT

COOKIE SKILLET SUNDAE 10

Freshly Baked Chocolate Chip Cookie, Honey Whiskey
Ice Cream, Crushed Marcona Almonds, Whipped Cream,
Chocolate And Caramel Sauce

FRIED ICE CREAM 10

Rolled In Cinnamon Sugar, Topped With
Whipped Cream And Sliced Strawberries

BEIGNETS 9

Homemade Beignets With
Powdered Sugar And Lemon Curd

LAKE EFFECT

SUPPORTS LOCAL BUSINESSES

OCEAN BEAUTY, *SLC, UT*

DRAKE'S FARM, *WEST JORDAN, UT*

CHEF'S MARKET, *SLC, UT*

NORMAL ICE CREAM, *SLC, UT*

STONEGROUND BAKERY, *SLC, UT*

DOUBLE L RANCH MEATS, *RICHMOND UT*

WASATCH MEATS, *SLC, UT*

NICHOLAS AND COMPANY,
INTERMOUNTAIN WEST

MANUEL'S FINE FOODS, *WOODS CROSS UT*

A PRIORI, *SLC, UT*

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