

# DINNER

SERVED UNTIL 11:00PM

## TAPAS

### TIN CAN NACHOS 17

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

### COCONUT SHRIMP 19

Coconut covered shrimp served with sweet and spicy sauce

### MUSSELS AND CLAMS 21

Steamed in roasted heirloom tomato and white wine broth with toasted herbed focaccia

### PUFFY BRIE 15

French brie baked in puff pastry, served with peach rosemary jam and balsamic glaze

### LAMB RIBS 18 GF

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

### POKE BOWL 18 GF

Fresh Sushi Grade Salmon Dressed with Our Gluten-Free Spicy Sesame Dressing, Avocado, Spicy Aioli, Tobiko and Micro Greens Served With Short Grain Rice, Taro Chip And Seaweed Salad

### FURIKAKE QUESO 12

Spicy Queso Topped With Sesame And Nori Topping, Served With Tortilla Chips

### CHARCUTERIE 23

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

### CRAB CAKES 18

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

### WAGYU SKEWERS 19 GF

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

### SHRIMP AND SCALLOP CEVICHE 18 GF\*

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

### FRIED PICKLES 11

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

### CHEESE BOARD 18

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

### CHILE RELLENO 16

Cheese Stuffed Poblano Chilis Beer Batter Fried With A Small Side Of Nopalito Salad

### ELOTE 8 GF\*

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

## SALADS

### SALMON 18 GF

Honey Glazed Salmon Over Mixed Greens, Cucumber, Drake's Farm Herbed Feta And Asian Mango Salsa

### RED AND WILD 14

Roasted Red Beets, Wild Rice, Strawberries, Crushed Marcona Almonds, Pomegranate Seeds, Balsamic Vinaigrette, Herbed Feta Cheese  
+Burrata Cheese 4 + Flank Steak 8 +Grilled Chicken 7

### POLLO Y ELOTE 16 GF\*

Grilled Chicken, Elote, Tomato, Black Beans, Avocado, Pickled Onion, Herb Buttermilk Dressing, Cotija, Over Mixed Greens And Spicy Tortilla Strips  
+Sub Flank Steak 4

### NOPALITO 14 GF

Sliced Cactus Sautéed In Butter And Togarashi Over Mixed Greens, Cherry Heirloom Tomatoes, Toasted Pumpkin Seeds, Queso Fresco In Honey Lemon Vinaigrette  
+Burrata Cheese 4 + Flank Steak 8 +Grilled Chicken 7

## TACOS

\*Served On White Corn Tortillas And Your Choice Of A Side

### STEAK TACO 16 GF\*

Grilled Flank Steak With Cotija, Yuzu Chimichurri And Micro Greens

### GRILLED SHRIMP TACO 17

Garlic Shrimp, House Slaw, Cilantro Lime Crema, Cotija, Pickled Onions And Cilantro

### BLACKENED AHI TACO 18 GF\*

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

### AVOCADO TACO 15

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

### PULLED PORK TACO 15 GF\*

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

### HIBISCUS ROLLED TACOS 15 VE\*

Chipotle BBQ Braised Hibiscus Rolled In Flour Tortilla Topped With Shredded Lettuce, Tomatoes, Pickled Onion, Cilantro And BBQ Chipotle Aioli

## **BURGERS & SANDWICHES**

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

### **RELLENO BURGER 19**

Niman Ranch Patty, Chili Relleno, Red Onion, Tomato, Guacamole

### **HOT & SPICY CHICKEN SANDWICH 17**

Spicy Soy Glazed Fried Chicken, Sriracha Aioli, Pickled Onion, Jalapeno, Sesame Slaw On A Toasted Ciabatta Bun

### **VEGAN BBQ BURGER 17**

Homemade Vegan Patty Topped With Vegan Cheddar Cheese, Chipotle BBQ Hibiscus And House Slaw

### **BRAZILIAN 18**

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

## **ENTREES**

### **CHILEAN SEA BASS 29 GF**

Chilean Sea Bass And Scallops Swimming In Roast Tomato And Sake Miso Sauce With Wild Rice And Sauteed Veggies

### **NY STRIP SIRLOIN 29**

10 oz Steak Grilled Medium Rare With Gorgonzola Bechamel, Broccolini And Mash Potato Roll

### **RIGATONI 17**

Rigatoni tossed in your Choice of Vegan Pesto or Fire Roasted Tomato Vodka Sauce served with Grilled Focaccia Bread

+Shrimp 7 +Chicken 7 +Short Rib Ragu 8

### **CAULIFLOWER BURRITO 16**

Spicy Buffalo Cauliflower, Black Beans, House Slaw And Avocado Served With Side Of Guac and House Salsa (Can be made Vegan)

+Pulled Pork 4 +Chicken 4 +Flank Steak 7

## DESSERTS

\*Served All Night\*

CHAI TEA CRÈME BRULEE 13

SUNDAE FRUITY SUNDAE 13

Ice Cream And Berry Compote Served In A Fruity Pebble Ice Cream Bowl

BEIGNETS 9

Homemade Beignets With Powdered Sugar And Lemon Curd

### SIDES

WHITE RICE 5

CHIPS AND SALSA 6

FRENCH FRIES 6

GLAZED CARROTS 6

BOK CHOY 6

### PREMIUM SIDES

SEASONED FRIES 7

HOUSE SALAD 7

GRILLED BROCCOLINI 8

CHIPS AND GUAC 8

# Late Night

Served from 11:00pm-1:00am

TIN CAN NACHOS 17

\*Served Until 12:30am\*

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

WAGYU SKEWERS 19 GF

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

LAMB RIBS 18 GF

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

SHRIMP AND SCALLOP CEVICHE 18 GF\*

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

FRIED PICKLES 11

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

CRAB CAKES 18

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

### CAULIFLOWER BURRITO 16

Spicy Buffalo Cauliflower, Black Beans, House Slaw And Avocado Served With Side Of Guac and House Salsa (Can be made Vegan)

+Pulled Pork 4 +Chicken 4 +Flank Steak 7

## TACOS ALA CARTE

### BLACKENED AHI TACO 13

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

### STEAK TACO 11

Grilled Flank Steak With Cotija, Yuzu Chimichurri and Micro Greens

### AVOCADO TACO 10

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

## SIDES

CHIPS AND SALSA 6

CHIPS AND GUAC 8

SEASONED FRIES 7

Lake Effect Supports Local Businesses

Ocean Beauty SLC, UT

Normal Ice Cream SLC, UT

Wasatch Meats SLC, UT

A Priori SLC, UT

Drake's Farm West Jordan, UT

Stoneground Bakery SLC, UT

Nicholas And Company INTERMOUNTAIN WEST

Chef's Market SLC, UT

Double L Ranch Meats, Richmond UT

Manuel's Fine Foods, Woods Cross UT

\*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