

LAKE EFFECT

DINNER

5PM-11PM

TAPAS

Ce'veg'che 14 *GF VE*

Hominy | Jicama | Hearts of Palm | Lime | Yuzu | Cucumber
| Avocado | Cilantro | Jalapeno | Tomato | Watermelon
Radish | Micro Greens | Tortilla Chips

Cannellini Bean Meatballs 13 *VE *Nut Allergy*

Mushrooms | Garlic | Thyme | Herbed Panko | Romesco |
Marcona Almonds | Arugula

Cowboy Queso Flambe 18 *GF*

Bison Chili OR Molcajete Salsa | Plantation Rum O.F.T.D.
| Tortilla Chips

Kanpachi Crudo 22 *GF*

Kanpachi | Hibiscus Ponzu | Avocado Yuzu Cream |
Cucumber | Watermelon Radish | Micro Greens | Tobiko

Tin Can Nachos 18 *GF *Vegan Option Available*

Cheddar Cheese | Black Beans | Pickled Jalapenos | Tomato
| Salsa Verde | Scallions | Guacamole | Sour Cream

*Add-Ons +Steak 9 +Chicken 7 +Bison Chili 7 +Chipotle
Hibiscus 5

Lamb Ribs 19 *GF*

Honey Ginger Glaze | Scallions | Watermelon Radish |
Sesame Seeds | Spicy Yogurt Sauce

Charcuterie 26 *NA*

Artisanal Meat | Assorted Cheese | Marcona Almonds |
Peppadew | Crostini | Fruit | Jam

Shrimp & Scallop Ceviche 22 *GF*

Spicy Citrus | Tobiko | Avocado | Cucumber | Cilantro | Jalapeno | Watermelon Radish | Micro Greens | Tortilla Chips

Bison Chili Con Carne 14 *GF*

Bison | Beans | Tomatoes | Melted Jack Cheese | Corn
Tortilla | Cilantro Lime Crema | Scallions

Crab Cakes 20

Sustainable Red Crab | House Cajun Spice | Panko | Arugula
| Spicy Remoulade

Wagyu Skewers 21 *GF*

Himalayan Sea Salt | Pink Peppercorn | Grilled Bok Choy |
Smoked Tomato Jalapeno Chutney

Fried Pickles 13 *VE*

Panko | Herb Buttermilk Dressing

Cheese Board 21 *NA*

Artisanal Cheese | Marcona Almonds | Peppadew | Fruit |
Veggies | Crostini

Chili Relleno 16 *V*

Anaheim Peppers | Monterey Jack Cheese | Achiote Aioli |
Cotija | Mixed Greens | Nopalito Salad

Ahi Poke Bowl 19 *GF*

Hawaiian Ahi | Spicy Sesame Dressing | Avocado | Sriracha
Aioli | Tobiko | Micro Greens | Short Grain Rice | Taro Chip |
Seaweed Salad | Edamame

SALADS

Seafood Cobb 23

Romaine | Scotch Egg | Bacon | Shrimp | Seared Albacore | Chives | Cherry Heirloom Tomatoes | Herbed Feta | Miso Yuzu Aioli

Winter Lentil Salad 15 *GF V NA*

Roasted Zucchini | Carrots | Red Peppers | Braised Lentils | Dill | Feta | Red Onion | Lemon Dijon Yogurt Dressing | Dukkah Spice Pumpkin Seeds

Achiote Grilled Chicken Salad 16 *GF*

Arugula | Roasted Baby Corn | Queso Fresco | Pickled Red Onion | Avocado Yuzu Cream | Spicy Tortilla Strips | Avocado

TACOS & BURRITOS

*Tacos Served On Corn Tortillas & Choice Of Side

Or Make Any Taco A Burrito [No Side]

Flour Tortilla | Gallopinto | Molcajete Salsa | Sour Cream | Guacamole

Beer Batter Fish 18

Jicama Honey Lemon Slaw | Mango Salsa | Cilantro Lime Crema

Grilled Steak 18 *GF*

Flank Steak | Cotija | Yuzu Chimichurri | Micro Greens

Blackened Ahi 19 *GF*

Ahi | Wasabi Crema | Pickled Onion | Cotija | Cilantro

Fried Avocado 15 *V*

Beer Batter | Herb Panko | Black Beans | House Slaw | Cilantro Lime Crema | Cotija | Cilantro

Hibiscus 15 *VE*

Chipotle Hibiscus Rolled Tacos | Corn+Flour Tortillas | Lettuce | Tomatoes | Pickled Onion | Cilantro | Chipotle Aioli

Cauliflower Burrito 16 *V*

Spicy Buffalo Cauliflower | Gallopinto | House Slaw | Avocado | Side Of Guac & Salsa

BURGERS

Relleno 22

Niman Ranch Patty | House Cured Pork Belly | Chili Relleno | Lettuce | Tomato | Red Onion | Guacamole

Brazilian 18

Niman Ranch Patty | Fried Egg | Crispy Potato Sticks | Local Applewood Cured Ham | Mozzarella | Spicy Remoulade

Vegan Chipotle 17 *NA*

Beet & Garbanzo Patty | Cheddar | Chipotle Hibiscus | Chipotle Aioli | Slaw

ENTREES

Roasted Cauliflower 18 *GF VE*

Achiote Sauce | Avocado Yuzu Cream | Roasted Baby Corn | Gallopinto | Nopalito

Blackened Sea Bass & Scallops MKT

Smashed Garlic Potatoes | Lemon Caper Wine Sauce | Carrots & Cauliflower

Green Curry Cured Chicken Drumstick 17 *GF*

Frenched Chicken Drumsticks | Coconut Lemongrass Rice | Baby Carrots | Chives

Dry-Aged Sirloin Steak MKT *GF*

Miso Veggie Mash | Bok Choy | Cherry Balsamic Reduction | Scallions

DESSERTS

Mixed Berry Cobbler With Peach Sorbet 9

Pumpkin Chai Crème Brulee 13

Slice Of Heaven Strawberry Crepe Cake 14

SIDES

Short Grain Rice 4

Chips And Salsa 6

French Fries 7

Glazed Carrots 6

Bok Choy 6

PREMIUM SIDES

Gallopinto 7

Seasoned Fries 8

Grilled Broccolini 8

Chips And Guac 8

ADD-ONS

Flank Steak 9

Chicken 7

Shrimp 8

Burrata Cheese 5

Avocado Slices 3

Hibiscus Chipotle 5

LATE NIGHT

11PM-1AM

TAPAS

Tin Can Nachos 18 *GF*

**Vegan Option Available*

Cheddar Cheese | Black Beans | Pickled Jalapenos | Tomato | Salsa Verde | Scallions | Guacamole | Sour Cream

**Add-Ons +Steak 9 +Chicken 7 +Bison Chili 7 +Chipotle Hibiscus 5*

Crab Cakes 20

Sustainable Red Crab | House Cajun Spice | Panko | Arugula | Spicy Remoulade

Wagyu Skewers 21 *GF*

Himalayan Sea Salt | Pink Peppercorn | Grilled Bok Choy | Smoked Tomato Jalapeno Chutney

Lamb Ribs 19 *GF*

Honey Ginger Glaze | Scallions | Sesame Seeds | Spicy Yogurt Sauce

Cauliflower Burrito 16 *V*

Spicy Buffalo Cauliflower | Gallopinto | House Slaw | Avocado | Side Of Guac & Salsa

Fried Pickles 13

Panko | Herb Buttermilk Dressing

TACOS ALA CARTE

Hibiscus 12 *VE*

Chipotle Hibiscus Rolled Tacos | Corn+Flour Tortillas | Lettuce | Tomatoes | Pickled Onion | Cilantro | Chipotle Aioli

Blackened Ahi 13 *GF*

Ahi | Wasabi Crema | Pickled Onion | Cotija | Cilantro

Grilled Steak 12 *GF*

Flank Steak | Cotija | Yuzu Chimichurri | Micro Greens

V-Vegetarian | VE-Vegan | NA-Nut Allergy | GF-Gluten-Free*

*Some items have been processed on the same surface as gluten containing items. May not be safe for those with severe gluten intolerance. Please notify your server if you have any allergies.

LAKE EFFECT

SUPPORTS LOCAL BUSINESSES

OCEAN BEAUTY, SLC

NORMAL ICE CREAM SLC

WASATCH MEAT, SLC

A PRIORI, SLC

DRAKE'S FARM, WEST JORDAN

STONEGROUND BAKERY, SLC

DOUBLE L RANCH MEATS, RICHMOND

OLYMPUS GOURMET ROASTER, SLC