



THE RIVER GRILL

DINNER

STARTERS

Shrimp Cocktail | local wine poached shrimp, house cocktail, shaved horseradish 15

Lamb & Kobe Beef Polenta | farm herb polenta, Utah lamb & Kobe beef meatball, roasted tomato 17

Ricotta & Tomato Toast | Jerry's honey, pine nuts, lemon, house ricotta 15

Hummus & Caponata | grilled pita, house-made edamame hummus & caponata 16

SALADS

SRF Garden Salad | shaved spring vegetables, local honey-citrus vinaigrette, farm herbs, manchego and pistachio 14

Fig & Apple Green Salad | figs, fuji apples, SRF greens, Point Reyes blue cheese, candied almonds, mint vinaigrette 13

Beets, Peaches & Greens

Roasted beets, Palisade peach, SRF farm greens, citrus vinaigrette 12

ENTRÉES

12oz. New York Strip Steak | sautéed green onion, mushrooms, and shishito pepper, potato rösti, red wine demi 48

Lupo di Mare (catch of the day) | sautéed farm vegetables, sea potato, beurre blanc, Sorrel Farm micro greens M.P.

Maple Glazed Duck Breast | roasted beets, brussels sprouts, carrot purée 38

Double Cut Utah Pork Chop | farro, roasted baby carrot + baby fennel, chermoula herb sauce 46

Pan Roasted Cornish Game Hen | mushroom & gruyere bread pudding, sautéed farm greens, sherry cream jus 30

Kale Gnocchi | handmade potato dumplings, squash, zucchini, onion, asparagus, SRF pesto 28

ADDITIONS

Tempura Sweet Potato | house sweet & sour 8

Roasted Summer Vegetables | cumin, coriander, fennel seed 7

Fried Brussels Sprouts | fig, goat cheese, sweet raisin vinaigrette 8

Sautéed Farm Greens | shallot, lemon, Utah Real Salt 6

Potatoes Au Gratin | local cheese, farm fingerlings 8

Thoroughly cooking foods such as beef, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information. For your convenience an 18% service charge will be added to your bill.