



# SOL MESA

## STARTERS

### SEARED ELK CARPACCIO 18

Juniper Charred Elk, Pomegranate, Arugula, Mint, Pomegranate Syrup, Pinenuts  
» Stone Ground Mustard Aioli »

### UTAH CHEESE BOARD 22

4 Assorted Utah Cheeses of the Day, Baguette Crostini, Fig Chutney, Dried Fruit, Candied Pecans

### SWEET & SPICY CALAMARI 16

Crispy Calamari Steak Strips  
» Sweet Chili Glaze, Balsamic Reduction »

### SHRIMP COCKTAIL 21

4 Poached Jumbo Shrimp, Mango Salsa, Horseradish Cocktail Sauce, Seaweed Salad

### V SHISHITO PEPPERS 8

Blistered Shishito & Bell Peppers, Toasted Cashews, Sesame Seed, Pickled Red Onion  
» Orange Teriyaki Glaze »

## SALADS

Add Grilled Protein: 4oz. Glory Bay King Salmon 16 / 4 Shrimp 10 / 4oz. Beef Medallion 18 / 4oz. Chicken 8 / Tofu 6

### GF SLOW ROASTED BEETS 14 Vegan without the Cheese

Arugula, Candied Pecans, Barely Buzzed Cheese, Micro Beet Greens  
» Red Beet Vinaigrette »

### GF HEIRLOOM TOMATO & FRESH BURRATA CHEESE 14

Pesto, Micro Basil, Extra Virgin Olive Oil

### GF ENTRADA COBB 20

Romaine, Grilled Chicken, Local Crispy Bacon, Hard-Boiled Egg, Toasted Cashews, Tomato, Avocado, Shredded Cheddar Jack, Julienne Carrot  
» Shallot Vinaigrette »

### GF SNOW CANYON SALAD 14 Vegan without the Cheese

Baby Arugula, Kale, Spinach, Gold Creek Feta, Toasted Pecans, Honey-Tarragon Peaches  
» Lemon Vinaigrette »

### GF CLASSIC WEDGE 10

Iceberg Lettuce, Local Bacon Bits, Cherry Tomato, Chives, Bleu Cheese Crumble  
» Bleu Cheese Dressing »

### TRADITIONAL CAESAR 10

Chopped Romaine Hearts, White Anchovies, Parmesan Crisp, Shaved Parmesan, Herb Croutons  
» Caesar Dressing »

## FAVORITES

\*Denotes Items Served with Choice of Side: Steak Fries, Fresh Fruit, Coleslaw  
Gluten Free Bun or Lettuce Wrap Available Upon Request

### FISH & CHIPS 22


One Beer Battered & Fried Crisp Cod over a Bed of Steak Fries  
» Lemon Wedge, Tartar Sauce, Coleslaw »

### \* BIRD IS THE WORD 15

Choice of Fried or Grilled Chicken Breast, Coleslaw, Pickle, Tomato, Siracha Aioli, Honey Glaze  
» Served on a Brioche Bun »

### \* ENTRADA SIGNATURE BURGER 16

1/2 lb. House Blend Creekstone Black Angus Beef Patty, Local Bacon, Smoked Heirloom Tomato Jam, Arugula, Marinated Tomato, Cheddar, Fried Shoestring Onions, Southwest Burger Sauce  
» Served on a Brioche Bun »

 Contains Utah Product

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# ENTRÉES

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**GF BRAISED SHORT RIB** 28

Boneless Certified Angus Beef Short Rib, Port Wine Onion, Yukon Mashed Potatoes, Sautéed Spinach, Fried Shallots  
» Red Wine Sauce

**GF BALLARD FARMS PORK CHOP** 26 

14oz Grilled Pork Chop, Spicy Peach Salsa, Braised Red Cabbage  
» Pork Apple Jus

**GF SHRIMP & BEEF** 24

House Braised Short Rib & 3 Grilled Shrimp over Mashed Potatoes  
» Red Wine Sauce

**GF SEARED WILD AHI TUNA** 38

Warm Artichoke, Green Bean & Potato Salad, Zesty Caper, Kalamata Olives, Anchovy Tapenade  
» Preserved Lemon Vinaigrette

**GF MARY'S FREE RANGE CHICKEN** 26

Mediterranean Style Slow Roasted & Braised Half Chicken, Peppers, Onions, Fingerling Potatoes, Kalamata Olives, Lemon, Garlic

**GF WILD ALASKAN HALIBUT** 34

Pan Roasted, Minted Snap Peas, Quinoa, Spring Vegetables  
» Green Pea Lime Dressing

**GF GRILLED GLORY BAY KING SALMON** 39

Baby Artichoke, Tomato, Seaweed, Arugula Red Onion Fennel Slaw  
» Roasted Red Pepper Shallot Sauce

**GF PECAN PINENUT CRUSTED TROUT** 29 

Utah Farmed, Sweet Sour Cabbage Slaw  
» Mustard Citrus Sauce

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# ENTRADA BOWLS

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Add Grilled Protein: 4oz. Glory Bay King Salmon 16 / 4 Shrimp 10 / 4oz. Beef Medallion 18 / 4oz. Chicken 8 / Tofu 6

**SHRIMP & NOODLES** 22

4 Sautéed Jumbo Shrimp on Sesame Peanut Yakisoba Noodles  
» Coconut & Lemon Minted Pea Sauce

**BUCATINI PASTA BOWL** 24

Spicy Shrimp, Andouille Sausage, Portobello Mushroom, Bell Peppers, Charred Artichokes  
» Creamy Creole Sauce

**V YAKISOBA NOODLES** 19

Pan Fried Noodles, Garlic, Soy, Mixed Bell Pepper, Cremini Mushroom, Toasted Sesame Seed, Scallion

**V GF POWER BOWL** 20

Cilantro Rice, Quinoa, Roasted Cauliflower, Black Bean, Fire Roasted Pepper, Avocado, Pico de Gallo, Corn, Crispy Tortilla Strips  
» Green Enchilada Sauce,

**V GF WILD HARVEST BOWL** 24

Marinated & Grilled Portobello Mushroom, Forest Mushroom, Roasted Cauliflower, Marinated Tomato, Charred Brussels Sprout, on Bed of Baby Kale, Arugula, Spinach, Toasted Pecan  
» Prickly Pear Vinaigrette »

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# BUTCHER BLOCK

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» All Steaks Served with Roasted Mushrooms, Herb Mashed Potatoes, Tangy Chimichurri, Roasted Red Pepper Demi-Glace »

**GF BLACK ANGUS FILET MIGNON**

» Creekstone Farms, Kansas »

8oz 49    6oz 38

**GF PRIME ANGUS TOP SIRLOIN**

» Creekstone Farms, Kansas »

10oz 32

**GF BLACK ANGUS RIBEYE**

» Creekstone Farms, Kansas »

12oz 49

**GF BISON NEW YORK STRIP** 

» Ute Indian Tribe, Uintah Reservation, Fort Duchesne, Utah »

14oz 48

**GF PRIME RIB WEDNESDAY**

Available After 5pm on Wednesdays

» Black Canyon, Midwest Angus »

10oz 35    16oz 52

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# SHAREABLE SIDES

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**GF ROASTED BABY CARROTS** 8

» Lavender & Honey Butter Glaze

**GF GRILLED ASPARAGUS** 10

» Lemon Oil & Parmesan

**V GF GRILLED BROCCOLINI** 10

» Lemon Chili Sauce

**GF ROASTED BRUSSELS SPROUTS** 10

» Granny Smith Apples, Local Bacon, Cashews, Parmesan, Balsamic Glaze

Food Allergens? Please consult your server as our culinary team is happy to make accommodations. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of a foodborne illness.