



A Sundance Resort Restaurant

Dinner

STARTERS

Sesame Chicken Skewers • \$12
with grilled peach salsa

Grilled Balsamic Portobello Mushroom • \$11
with sweet potato ragout and high star ranch sunflower sprouts

Uinta Hefeweizen Buffalo Rings • \$9
With Fresh Herb Blue Cheese Dip

Lime Cilantro Seafood Ceviche • \$13
with mango gazpacho

Blue Stilton Cinnamon Pear Tart • \$14
with honey butter crab claws

House Smoked Utah Trout • \$11
on whole grain cracker with red pepper goat cheese
and pickled green apple slaw

Ancho Chile BBQ Pulled Pork Quesadilla • \$14
With Avocado Salsa

**Gold Creek Farms Crispy Fried
White Cheddar Bites • \$10**
with garlic paprika potato skins and sriracha chile aioli

White Cheddar Macaroni & Cheese • \$9

Chef's Soup Of The Day • \$8

SALADS

Artisan Lettuce Salad • \$9
with red grapes, Shepherds Dairy Goat Cheese, beet curls, lemon
marinated pears, agave candied almonds and pomegranate apple
cider vinaigrette

Classic Caesar • \$15
shaved Romano, garlic ciabatta croutons • \$9
grilled chicken or shrimp • \$15

Wu Wei Salad • \$14
organic greens, mandarin oranges, crispy wonton skins, high star
ranch radish sprouts, toasted peanuts, and bell peppers with a
sesame ginger vinaigrette

Arugula-Spinach Salad • \$12
with dried tart cherries, toasted pumpkin seeds, Gold Creek Farms
Feta, English cucumbers and seared green apples with a maple
white balsamic vinaigrette

Sonora Salad • \$14
hearts of romaine, red cabbage, black beans, charred sweet corn
pico de gallo, crispy corn tortilla straw, and cojita cheese with a
honey chipotle vinaigrette

MAIN PLATES

Zoom Baby Back Pork Ribs
cornbread, poppyseed coleslaw Half Rack • \$23 Full Rack • \$33

Honey Glazed Herb Roasted Half Chicken • \$27
with whole grain mustard veloute, sweet potatoes & grilled broccolini

Cumin Pepita Encrusted Utah Rainbow Trout • \$28
with grilled polenta, baby carrots and asian plum vinaigrette

Fire Grilled Pork Tenderloin Medallions • \$28
with balsamic apple grape chutney, fingerling potatoes, grilled
garlic green beans and white pepper crème fraiche

Coconut Farro Risotto
grilled chicken • \$22 or shrimp • \$28

Tree Room Pepper Steak Filet • \$40
mango chutney, buttermilk mashed potatoes, wilted spinach

Butternut Squash & Goat Cheese Ravioli • \$19
with fresh snap peas in a creamy toasted coconut pumpkin sauce

Slow Braised Shank Of Utah Lamb • \$35
with molasses vinaigrette, white bean sage ragout
and crispy zucchini pancakes

Margarita Garden Rotini Pasta
grilled chicken • \$19 or shrimp • \$23

Grilled Black Angus Burger
swiss or cheddar • \$13 apple smoked bacon • \$15

Chefs Selection Fresh Fish Of The Day • \$35

SIDES

Hand Cut French Fries • \$5

Balsamic Pasta Salad • \$5

Grilled Chicken Or Shrimp • \$6

Buttermilk Mashed Potatoes • \$5

Cole Slaw • \$5

Garlic Green Beans • \$5

660 MAIN STREET PARK CITY, UTAH
www.zoomparkcity.com
435-649-9108

\$3 additional charge for split plates • \$2 additional charge for substitutions • 19% gratuity for parties of 6 or more, no separate checks
Consumer advisory warning: "The consumption of raw or uncooked red meats, eggs or other food may
increase your risk of food borne illness, especially if you have certain medical conditions"