



A Sundance Resort Restaurant

Lunch

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 BBG 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
shaved Romano, garlic ciabatta croutons • \$10
grilled chicken or shrimp • \$15

Wu Wei Salad
organic greens, mandarin oranges, crispy wonton skins, high star ranch radish sprouts, toasted peanuts, and bell peppers with a sesame ginger vinaigrette • \$12 shrimp • \$15

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
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 • \$12 grilled chicken • \$15

SANDWICHES

Choice of Fries or Coleslaw

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

Zoom Veggie Wrap
local daikon radish sprouts, grilled green beans, portabella mushroom, shredded carrots, arugula and red pepper goat cheese • \$9 add turkey • \$13

Pastrami Grilled Cheese • \$13
on kalamata olive bread with smoked tomato basil dipping sauce

Grilled Pineapple BBQ Chicken Breast Sandwich • \$13
with dark rum aoli

Grilled Onion & Pepper Worcestershire Cheesesteak • \$15
on nine grain ciabatta

Chefs' Selection Fresh Fish Sandwich Of The Day • \$14

MAIN PLATES

Blackened Tilapia Fish Tacos • \$14
with baby greens, cabbage slaw, charred sweet corn pico de gallo and honey chipotle vinaigrette

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

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

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

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

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

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

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"