

# **ROOM SERVICE**

## **DINNER MENU**

**AT SUNDANCE MOUNTAIN RESORT**  
*Available daily from 5:00 PM – 9:00 PM*

### **STARTERS**

- warm bread** - extra virgin olive oil, balsamic, black salt, butter 8  
**greens & grains** - baby kale, quinoa, heirloom tomato, feta, dijon vinaigrette 14  
**caesar** - little gem, grana padano, cured egg yolk, garlic crumbs 15  
**meatballs** - venison, spicy tomato sauce, basil, olive oil 16  
**burrata** - prosciutto, melon, watercress, olive oil, pomegranate molasses 17  
**mushroom toast** - sourdough, tomato + cashew spread, shallot 16  
**brussels sprouts** - sweet soy glaze, cashews, raisins 14

### **PROTEINS**

- flat iron steak** - chimichurri 34  
**half chicken** - a la brasa, green sauce 32  
**ribeye** - 13 ounces, niman ranch 46  
**flat iron steak** - 8 ounces, niman ranch 34  
**pork t-bone** - 10 ounces, niman ranch 32  
**salmon** - tomato, olive crust, puttanesca sauce, quinoa salad garnish 28  
**cauliflower steak** - carrot curry sauce, quinoa salad garnish 26  
**half chicken** - a la brasa style 34

### **SIDES**

- new potatoes** - “cacio e pepe”, parmesan, olive oil, black pepper 12  
**green beans** - caramelized onion broth, bacon, puffed quinoa 10  
**cauliflower** - farro, romesco, hazelnut 10  
**mushroom** - shallot miso sauce, sesame, miso butter 11  
**squash** - goat cheese, sweet pecans, spiced maple glaze 12

### **DESSERTS**

- shortcake** - strawberries, rhubarb, chantilly, matcha 9  
**campfire skillet cookie** - chocolate cookie, graham cracker ice cream 10

### **BEVERAGES**

- mountain cooler** - ginger beer, agave, mint, lime 8  
**utahna breeze** - strawberry, mango, turmeric, lemon, monk fruit 10  
**lemonade** - strawberry & mint 8

**Chef Alex Izatt**

\*A 20% gratuity and \$5 service charge will be included with all room service orders

\*\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness