



Salads

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



GF Summer Fruit & Cucumber 14

Arugula, Watercress, Gold Creek Feta, Strawberry, Watermelon, Orange, Cucumber, Macadamia Nuts
— Orange Honey Dressing Vegan without cheese



GF Classic Wedge 10

Iceberg Lettuce Wedge, Local Crispy Bacon, Chives, Cherry Tomatoes, Rogue River Bleu Cheese
— Bleu Cheese Dressing

GF Chilled Vegetable Salad 14

Grilled Artichokes, Peppers, Zucchini, Cauliflower, Roasted Radishes, Charred Cherry Tomatoes, Pistachio, Scallions
— Lemon Miso Herb Dressing



GF Slow Roasted Beets 14

Arugula, Candied Pecans, Barely Buzzed Cheese, Micro Beet Greens
— Red Beet Vinaigrette Vegan without cheese

Traditional Caesar 10

Romaine Hearts, Marinated White Anchovy, Parmesan Crisp, Shaved Parmesan, Herb Croutons
— Anchovy Garlic Caesar Dressing GF without Croutons



GF Entrada Cobb 20

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

Mains

Steak Frite 38

6 oz. Creekstone Farms Black Angus Filet Mignon, Tangy Chimichurri & Roasted Red Pepper Demi-Glace
— Served with French Fries

Shrimp & Noodles 22

4 Sautéed Jumbo Shrimp over Sesame Peanut Yakisoba Noodles
— Coconut & Lemon Minted Pea Sauce

GF v Wild Harvest Bowl 24

Marinated & Grilled Portobello Mushroom, Forest Mushroom, Roasted Cauliflower, Charred Brussels Sprouts, Marinated Tomatoes, on Bed of Baby Kale, Arugula, Spinach, Toasted Pecans
— Prickly Pear Vinaigrette —

Hand Helds

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

* Smoked BBQ Pulled Pork Sandwich 16

Smoked Cheddar Cheese, Crispy Onions, Coleslaw, Chipotle Mayo
— Brioche Bun

* Chicken Salad Sandwich 14

Grilled Chicken Breast, Red Grapes, Watercress, Toasted Almonds
— Croissant

* Fried Chicken Sandwich 15

Crispy Fried Chicken Breast, Tangy Slaw, Pickle, Tomato, Siracha Honey Aioli, Sweet Pepper Relish
— Served on Brioche Bun



* Entrada Signature Burger 16

½ lb. Blend Creekstone Black Angus Beef Patty, Smoked Heirloom Tomato Jam, Cheddar, Arugula, Marinated Tomato, Local Bacon, Fried Shoestring Onions, Southwest Burger Sauce
— Brioche Bun

Fish & Chips 22

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

* Grilled Mahi Mahi Tacos 18

Mango Pineapple Cilantro Salsa, Spicy Slaw & Chipotle Aioli
— Flour Tortillas



*Kokopelli Club 12

Roasted Turkey, Black Forest Ham, Local Bacon, Swiss, Tomato, Herb Aioli
— Thick Toasted Sourdough

* Angus Cheesesteak Sandwich 20

Shaved Slow Roasted Prime Rib, Caramelized Onions, Grilled Bell Peppers, Smoked Cheddar Cheese
— Hoagie Roll

Shareable Sides

Truffle Steak Fries 11

Truffle Zest, Parmesan
— Chipotle Aioli —

Sweet Potato Tots 7

— Chipotle Aioli —

Crispy Onion Rings 8

Scallions, Sweet Chili Peppers
— Spicy Mustard Aioli —

GF Tajin Spiced Watermelon 7

Cotija Cheese, Pepitas, Lime & Mint
Vegan without cheese

Tortilla Chips 9

Tri-Color Tortilla Chips, Guacamole & Homemade Salsa



Contains Utah Product

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.