



SOL MESA

STARTERS

GF 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 »

GF 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 »

CHILLED SALADS

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

TRADITIONAL CAESAR 10

Romaine Hearts, Marinated White Anchovy, Parmesan Crisp, Shaved Parmesan, Herb Croutons
» Anchovy Garlic Caesar Dressing

GF V CHILLED VEGETABLE SALAD 14

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

 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 CLASSIC WEDGE 10

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

 GF SUMMER FRUIT & CUCUMBER 14

Arugula, Watercress, Gold Creek Feta, Strawberry, Watermelon, Orange, Cucumber, Macadamia Nuts
» Orange Honey Dressing Vegan without the Cheese

 GF SLOW ROASTED BEETS 14

Arugula, Candied Pecans, Barely Buzzed Cheese, Micro Beet Greens
» Red Beet Vinaigrette Vegan without the Cheese

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 »

 *** 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 »

*** FRIED CHICKEN SANDWICH 15**

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

 Contains Utah Product

ENTRÉES



GF BALLARD FARMS PORK CHOP 26
14oz Grilled Pork Chop, Spicy Peach Salsa,
Braised Red Cabbage
» Pork Apple Jus

GF BRAISED SHORT RIB 28
Boneless Certified Angus Beef Short Rib,
Port Wine Onion, Yukon Mashed Potatoes,
Sautéed Spinach, Fried Onions
» Red Wine Sauce

GF GLORY BAY KING SALMON 39
Miso Soy Roasted on Grilled Vegetable
Stir-Fry & Macadamia Nut
» Red Curry Coconut Sauce

SLOW BRAISED IDAHO LAMB SHANK 40
Creamy Goat Cheese Polenta, Cucumber
Mint Greek Yogurt
» Mediterranean Tomato, Olive, Artichoke Lamb Sauce

GF MARY'S FREE RANGE CHICKEN 26
Mediterranean Style Slow Roasted &
Braised Half Chicken, Peppers, Onions,
Fingerling Potatoes, Kalamata Olives,
Lemon, Garlic



GF PECAN PINENUT CRUSTED TROUT 29
Utah Farmed, Sweet Sour Cabbage Slaw
» Mustard Citrus Sauce

GF WILD ALASKAN HALIBUT 34
Pan Roasted, Summer Succotash, Grilled Fennel, Charred Cherry Tomatoes
» Saffron Citrus Sauce »

ENTRADA BOWLS

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

BUCATINI PASTA BOWL 24
Spicy Shrimp, Andouille Sausage,
Portobello Mushroom, Bell Peppers,
Charred Artichokes
» Creamy Creole Sauce

V GF 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

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,

SHRIMP & NOODLES 22
4 Sautéed Jumbo Shrimp over Sesame
Peanut Yakisoba Noodles
» Coconut & Lemon Minted Pea Sauce

BUTCHER BLOCK

» All Steaks Served with Roasted Mushrooms, Herb Mashed Potatoes, Smoked Tomato Jam, Roasted Red Pepper Demi-Glace »

**GF BLACK ANGUS FILET
MIGNON**
» Creekstone Farms, Kansas »
8oz 49 6oz 38

GF BLACK ANGUS RIBEYE
» Creekstone Farms, Kansas »
12oz 49

**GF PRIME ANGUS TOP
SIRLOIN**
» Creekstone Farms, Kansas »
10oz 32

SHAREABLE SIDES

GF GRILLED ASPARAGUS 10
Lemon Oil & Parmesan



LOBSTER MAC & CHEESE 14
Cavatelli Pasta, Creamy Three Cheese
Sauce, Toasted Panko

GF CREAMED CORN 10
Queso Fresco, Lime, Paprika



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.