

EASY STREET

BRASSERIE & BAR

{ HORS D'OEUVRES }

Fondue Gratinée au Roquefort
Roquefort cheese fondue with seared tenderloin tips and toasted brioche for dipping
\$22

Soupe à l'Oignon
Onion soup baked with provolone and gruyere cheeses
\$10

Pommes Frites
French fries with hot sauce
\$7

Soupe du Jour
\$9

Moules au Safran et à la Moutarde
Black mussels steamed in white wine with saffron, garlic and mustard
\$20

Huitres Rockefeller
Fresh oysters baked with wilted watercress and béchamel sauce
\$18

Filets de Poisson
Fried fish strips with spicy lemon aioli
\$15

Tapenade
Olive tapenade, eggplant tapenade, and tomato tapenade with baguette
\$14

{ SANDWICHES }

Burger Ciel Bleu
Dry aged ground beef with fourme d'ambert blue cheese, roasted garlic, apple-wood smoked bacon, grilled red onion and pommes frites
\$16

Steak Rôti
Rotisserie steak on baguette with horseradish aioli and pommes frites
\$20

{ PLATS PRINCIPAUX }

{ POULE }

Feilleté de Poulet
Roasted chicken baked in puff pastry with thyme and baby vegetables
\$21

Spaghetti Carbonara
Bacon, black cracked pepper, cream, parmesan and chicken
\$21

Demi Poulet Rôti
Roasted chicken with roasted potatoes, baby carrots and sweet chicken demi glace
\$28

{ BOEUF }

Entrecôte Américaine
Dry aged rib eye steak with potato gratin, asparagus and maitre d'hotel butter
\$38

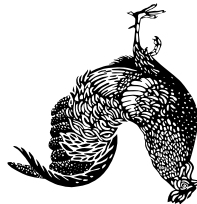
Côte de Boeuf à l'Ancienne
Braised beef short ribs with mashed potatoes and bourbon steak sauce
\$31

{ FRUITS DE MER }

Mérou du Marché
Herb crusted grilled grouper with haricots verts, olives and vermouth butter sauce
\$31

"Hoppin John" Arcadia
Cajun style crawfish, shrimp, Utah trout, country ham, black-eyed peas with rice
\$30

Linguini aux Fruits de Mer
Fresh seafood sautéed with spinach and tomato with linguini
\$30



{ SALADES }

Salade de Canard
House smoked breast of duck, baby greens, golden balsamic vinaigrette and crispy leeks
\$15

Salade Maraîchère au Chèvre Chaud
Butter lettuce, heart of palm, grape tomato, red wine vinaigrette and warm goat cheese
\$14

Salade Niçoise
Ahi tuna, haricots verts, finger potato, white anchovy, hard boiled egg, olives and lemon vinaigrette
\$19

Salade du Jardin
Romaine, avocado, tomato, caramelized onion, parsley cooked potato, asparagus, scallion, thyme grilled chicken with spicy walnut vinaigrette
\$17

{ SALADE D'EPINARD ET CREVETTES GRILLÉES }

Grilled cilantro pesto gulf shrimp on baby spinach with honey ancho chili dressing and mandarin oranges
\$16

{ DESSERT }

Crème Brûlée au Café
Rich espresso custard in crisp chocolate pastry
\$9

Tarte Aux Pommes
Individual puff pastry topped with almond cream, thin slices of apple and baked golden brown, garnished with vanilla gelato
\$9

Tiramisu
Classic Italian "pick me up" dessert with layers of espresso, marscapone cheese and cocoa dust
\$9

Chocolate Souffle Cake
with chocolate sauce and hazelnut cream
\$9

Gelato et Sorbet
\$8

AT THE SKY LODGE

201 HEBER AVENUE AT MAIN STREET, PARK CITY, UTAH 435-658-9425

20% Gratuity for parties of 6 or more

Selections and prices subject to change.

web 01/31/08