

EASY STREET

Steak & Seafood EST. 2002

Open Breakfast, Lunch & Dinner Daily
Cocktails, Wine and Beer
Reservations 435-658-9425
TheSkyLodge.com

{ HORS D' OEUVRES }

French Onion Soup

Bourbon Onion Soup Baked with Provolone and Gruyère Cheese 8.00

Soup Du Jour 7.00

Ceviche Costa Maya

Mexican Style Marinated Seafood with Red Onion, Cilantro and Lime 9.00

Baba Ghanoush

Roasted Eggplant Purée with Flat Bread and Pickled Asparagus 8.00

Wild Mushroom Bruschetta

Sautéed with Sherry, Goat Cheese and Thyme on Toast 9.00

Daufuskie Island Crab Bake

Baked Carolina Style Deviled Crab with Flour Tortilla Crisps 15.00

Fish Taco

Searched White Fish, Avocado Purée, Roasted Corn Salsa & Pico de Gallo. 12.00

Calamari Frito

Lightly Fried with Cocktail Sauce and Red Pepper Rouille 10.00

Buffalo Carpaccio

Arugula, Shaved Parmesan, Lemon Oil & Capers 12.00

{ TARTE FLAMBÉE }

Alsatian Farmers' Pizzas

Quattro Formaggi and Sun-Dried Tomato

Provolone, Parmesan, Gruyère and Point Reyes Blue 10.00

Tomato, Basil and Mozzarella 10.00

Eggplant and Goat Cheese 10.00

Grilled Eggplant, Farmer's Goat Cheese and Capers

Macaroni & Cheese

Au Gratin 6.00



{ FRUITS DE MER }

West Coast Oysters

on the Half Shell 3.00 each

Fresh Clams

On the Half Shell 2.50 each
Minimum Order ½ Dozen

Brasserie Shrimp Cocktail

¼ Pound 8.00, ½ Pound 16.00

Snow Crab Claws

3.00 Each

Petit Seafood Plateau

4 Oysters, 4 Clams, 4 Shrimp,
4 Crab Claws 33.00

Grand Seafood Plateau

6 Oysters, 6 Clams, 6 Shrimp,
6 Crab Claws 52.00

{ SALADES }

Brasserie Salad

Spring Greens, Truffle Vinaigrette, Point Reyes Blue Cheese, Tomato & Sweet Potato Chips 7.00

House Smoked Salmon and Spinach

Caramelized Pears, Grilled Bread, Feta, Slab Bacon and Warm Balsamic Vinaigrette 12.00

Roasted Beet Salad

Baby Beets, Baby Arugula, Tarragon Vinaigrette and Goat Cheese 9.00

The Wedge

Iceberg Lettuce with Tomato, Bacon and Creamy Blue Cheese Dressing 9.00

Roasted Portobello Mushroom Caprese

Bufala Mozzarella, Tomato with a Fennel Vinaigrette 11.00

{ STEAK FRITES }

All Steaks are USDA Choice, Hand Cut, Aged 28 Days, Grilled with Kosher Salt, Black Pepper and Maitre d'Hotel Butter. Served with French Fries and your Choice of Sauce – ESB Steak Sauce, Béarnaise Sauce, or Whole Grain Mustard Demi-Glace



Buffalo Strip 10 ounce 34.00

Filet Mignon 8 ounce 29.00

Ribeye Florintina 14 ounce 34.00

Hanger Steak 8 ounce 25.00

{ BRASSERIE CLASSIQUES }

Sautéed Mussels

with Herbs, White Wine, Tomato Sauce and Grilled Bread
Small Bowl 15.00 Big Bowl 25.00

Ruby Red Trout

Blackened Utah Trout, Sautéed Seasonal Vegetables, Sauce Bavaoise and Tabasco Red Onion 20.00

Braised Short Ribs

Garlic Mashed Potatoes, Asparagus & Stout Demi-Glace 30.00

Linguine alla Vongole

Fresh Clams, Garlic White Wine, Parsley & Fresh Tomato 30.00

Brasserie Double Cut Pork Chop

Roasted Beets, Spinach, Tabasco Shallots and Pommery Mustard Glace 24.00

Lobster Mac & Cheese

Lobster and Penne with a Utah White Cheddar Sauce 25.00

Herb Crusted Salmon

Arugula and Heirloom Tomatoes Salad 24.00

Searched Day Boat Scallops

Roasted Garlic Mashed, Sweet Potato Hash and Truffle Cream 32.00

Mushroom and Gruyère Stuffed Chicken Breast

Mashed Potato, Sweet Chicken Demi - Glace 19.00

Summer Crab Cakes

Asparagus and Creole Aioli 26.00



{ SANDWICHES ET POMMES FRITES }

ESB Burger

Apple-Wood Smoked Bacon, Blue Cheese, Red Onion and Roasted Garlic 11.00

Colorado Lamb Burger

Feta, Shaved Onion, Tomato & Tzatziki 11.00

Buffalo Burger

Green Chile, Cotija Cheese, Chipotle Aioli 11.00

Blackened Utah Trout Po Boy

Shaved Lettuce, Tomato and Mustard Cajun Aioli 11.00

Rotisserie Rosemary Chicken

Oven Roasted Potato, Haricot Vert, Lemon Garlic Sauce 17.00

Charcuterie Plate

Select Fine Cheeses, Cured Meats, Mustards, Classic Garnishes 12.00

{ PLAT DU JOUR }

Monday

Surf and Turf

6 Ounce Brasserie Sirloin, 4 Ounce Lobster Tail with Ginger Haricot Vert and Maple Roasted Potato 29.00

Tuesday

Un Paire de Kabobs

Your choice of:

Greek Style Lamb with Tzatziki and Feta Cheese

Grilled Fish with Lettuce Wraps and Lemon Vinaigrette 26.00

Wednesday

Dinner de Famille

A Family-Style Dinner for Two or More

Includes:

Brasserie Salad

Rotisserie Meat of the Day, Chicken Roti, & Herb Crusted Fish Roasted Potato and Mixed Roasted Vegetables

Platter of Philo's Profiteroles Au Chocolate

22.00 Per Person

Thursday

Colorado Rack of Lamb Persillade

Asparagus and Maple Roasted Potatoes 34.00

Friday

Searched Rare Tuna

with Parsley Potatoes, Roasted Tomatoes, Haricot Vert in an Olive Oil Citrus Vinaigrette 32.00

Saturday

Rotisserie Prime Rib

With Horseradish Cream 22.00

Sunday

Shrimp Scampi Diablo

Jumbo Shrimp with HOT Peppers and Linguini 21.00

{ ACCOMPAGNEMENTS }

Spinach and Roasted Garlic 4.00

Sweet Potato Chips 4.00

Steamed Asparagus with Parmesan & Butter 4.00

Garlic Mashed Potatoes 4.00

Herb Roasted Potatoes 4.00

Sautéed Mushrooms 4.00

Pommes Frites with Béarnaise 4.00



Lè Bar
BOHÈME

A rich warm atmosphere with full bar menu, cocktails & live music.

Outdoor patio seating, weather permitting.

Parties with 6 or more will have gratuity added.