

# EASY STREET

Steak & Seafood EST. 2002

## { APPETIZERS }

**Buffalo Carpaccio**  
Shaved Parmesan, Truffle Aioli and  
Fresh Black Pepper  
\$15

**Calamari Fritti**  
Fried Baby Squid with  
Cocktail Sauce  
\$12

**Hill Country Quesadilla**  
Chorizo, Manchego Cheese and Pasilla  
Peppers with Chunky Fire Roasted  
Pico de Gallo  
\$10

**Daufuskie Island Crab Bake**  
Baked Carolina Style Deviled Crab  
with Flour Tortilla Crisps  
\$19

**Bohème Onion Soup**  
Bourbon Onion Soup Baked with  
Provolone and Gruyere Cheese  
\$9

**New England Chowder**  
with Oyster Crackers  
\$9

**Bayou Shrimp Cake**  
Cajun Shrimp Cake with Sherry Beurre  
Blanc  
\$12

**House Made Pate &  
Cured Meats**  
Pepper Corn Pate and Cured Meats  
with Classic Garnishes  
\$13

**Boskiola Pizza**  
Roti Chicken, Oyster Mushrooms,  
Provolone Cheese and  
Sun dried Tomato  
\$9

**Smoked Salmon & Caviar**  
On Crispy Potato Skins with  
Caramelized Onions and  
Dill Crème Fraiche  
\$11

## { FROM THE RAW BAR }

**Oysters on the Half Shell**  
Market Price

**Shrimp Cocktail**  
Chilled Shrimp with Spicy  
Cocktail Sauce  
\$14

**Snow Crab Claws**  
Market Price

## { SALADS }

**The Wedge**  
Iceberg Lettuce with Tomato, Bacon and  
Creamy Blue Cheese Dressing  
\$10

**Five Spice Duck Breast**  
with Two Salads, Glass Noodle with  
Sesame Vinaigrette and a Red Oak Lettuce  
with Orange Segments, Crispy Wontons  
and Cilantro Peanut Sauce  
\$15

**Brasserie Salad**  
Mixed Greens, Truffle Vinaigrette,  
Tomato and Blue Cheese  
\$10

**Caesar Style**  
Hearts of Romaine, Caesar Dressing and  
House Croutons  
\$12

**Tomato & Fennel**  
Shaved Fennel, Tomato, Arugula,  
Bufala Mozzarella, and  
Virgin Olive Oil  
\$14

## { ROTISSERIE }

With choice of two sides

**Spit Roasted Prime Rib of Beef**  
with Horseradish Cream  
\$35

**Chicken Roti**  
Lemon Rosemary and Garlic Chicken  
with Pan Juices  
\$23

## Roti Special of the Day

## { MORE }

Spinach and Garlic Sauté

Sautéed Haricot Verts

Potatoes Anna

Garlic Mashers

Brasserie French Fries

Herb Roasted Potatoes  
\$5



## { ENTREES }

**The Big Bowl of Mussels**  
Mussels with Roasted Garlic, White  
Wine, Herbs, Tomato Sauce and  
Grilled Bread  
\$26

**Sea Bass**  
Sautéed Vegetables, Spinach and  
Mediterranean Ragout  
\$32

**20oz Bone in Rib Eye**  
Garlic French Fries  
and Maitre D' Butter  
\$41

**Lobster "Mac & Cheese"**  
Seared Lobster on Penne Pasta with  
Utah White Cheddar  
\$30

**Braised Short Ribs**  
Roasted Garlic Mashers and  
Sautéed Haricot Verts  
\$30

**Veal Chop Schnitzel**  
Pan Roasted Potatoes with Arugula,  
Red Onion, Tomato and  
Balsamic Vinaigrette  
\$32

**Prosciutto Wrapped Shrimp**  
Capellini in a Brandy Tomato  
Cream Sauce  
\$32

**Beef Tenderloin Filet**  
Potatoes Anna, Spinach, Roasted  
Garlic, and Port Reduction  
8 ounce \$34  
12 ounce \$48

**Lamb Shank**  
Potato Mashers, Roasted Root  
Vegetables with Lamb Au Jus  
\$33

**Rigatoni Pasta**  
Eggplant with Capers, Bufala  
Mozzarella, and Tomato Jus  
\$24

**Provençal Seafood Stew**  
Daily Selection in a Saffron Broth with  
Grilled Bread  
\$32

**Seared Tuna Nicoise**  
Fingerling Potatoes, Haricot Verts,  
Olives and Tomato  
with a Lemon Thyme Sauce  
\$35

AT THE SKY LODGE

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

20% Gratuity for parties of 6 or more