

2022-23  
Winter  
Menu

world  
pro  
skiing



SeventyOne™



snowbird 

april 1, 2, 3, 1977  
hawaiian tropic pro championships  
an abc wide world of sports feature

## Small Plates

### Soft Pretzel Sticks | *V* | 10.95

IPA White Cheddar Fondue

### Ahi Tuna Nachos\* | 16.95

Sashimi Grade Tuna, Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

### Crispy Wedge Cut Fries\* | 9.95

Bacon-Cheese Fondue & Spicy Fry Sauce

### House-Smoked Chicken Wings\* | *GF* | 15.95

Smokey Blue Cheese Crumbles & Chef's Spicy Dipping Sauce

### Chilled Gulf Shrimp\* | *GF* | 15.95

Cocktail Sauce, Wasabi Cream & Lime

### Buffalo Cauliflower | *V* | 14.95

House Buffalo Sauce, Parsley & Smoked Blue Cheese Crumbles

### Korean Fried Cauliflower | *V* | 14.95

Crushed Cashews, Scallions, Sweet & Spicy Gochujang Glaze

## Flatbreads

### SeventyOne Margarita | *V, N* | 14.95

Almond Pesto, Tomato, Fresh Mozzarella, Balsamic Drizzle

### BBQ Chicken\* | 16.95

Bacon, Red Onion & Beehive Applewood-Smoked Cheese

### Chicken Alfredo\* | 15.95

Artichoke & Spinach

## Soups

### Baked French Onion | 12.95

Gruyère Cheese Gratin

### Old World Chicken Soup\* | 10.95

Egg Noodles, Rustic Vegetables & Roasted Chicken

### Pork Pozole\* | 11.95

Hominy, Green Cabbage

## Salads

### House Salad | *VG* | 10.95

Mixed Greens, Carrot, English Cucumber, Grape Tomatoes, Choice of Dressing

### SeventyOne Salad\* | *GF* | 13.95

Baby Iceberg, Smoked Blue Cheese Crumbles, Bacon, Grape Tomatoes & Blue Cheese Dressing

### Caesar Salad\* | 13.95

Artisan Romaine, Rustic Sourdough Croutons, Shaved Parmesan & Roasted Garlic Dressing

### Crunchy Asian Salad | *VG* | 16.95

Artisan Lettuce, Napa Cabbage, Avocado, Soba Noodles, Crispy Wonton & Ginger-Sesame Vinaigrette

*Add Smoked Chicken\* 4.99 or Shrimp\* 5.99*

## 70s Cheesy Ziti

### Classic | *V* | 12.95

Baked Ziti, Toasted Breadcrumbs, White Cheddar Sauce

### Chopped Brisket\* | 16.95

Baked Ziti, Cremini Mushrooms, White Cheddar Sauce

# Dinner

## Burgers

*All of our half-pound burgers are made with a blend of Angus Brisket, Short Ribs & Chuck.*

*Served with Lettuce, Tomato, Pickle & Onion, and choice of Wedge Cut Fries or Artisan Greens.*

*You may substitute Grilled Chicken Breast for any burger.*

### Far Out Cheeseburger\* | 22.95

White Cheddar

### 'Shrooms Burger\* | 23.95

Crimini Mushrooms, Caramelized Onions & Swiss Cheese

### Peruvian Burger\* | 24.95

Thick-Cut Bacon, White Cheddar, Crisp Onions & BBQ

### Imagine Burger | *DF, VG* | 21.95

Grilled Beyond Burger Patty & Tomato Relish

## Entrées

### House-Smoked St. Louis Ribs\* | *DF* | 32.95

Southern Mopping Sauce, Wedge Cut Fries & SeventyOne Slaw

### Northern Fried Chicken\* | 31.95

Pimento Creamed Corn, Mashed Potatoes, Chili Infused Honey

### Grilled Baseball Steak\* | 35.95

Center Cut Angus Sirloin, Rosemary Butter, IPA Mushrooms & Onions, Mashed Potatoes & Broccolini

### Salt & Pepper Salmon\* | *GF* | 31.95

Skillet-Roasted Cauliflower, Kale & Potatoes, Parsley-Shallot Butter & Lemons

### Vegan Meatloaf | *VG, DF* | 29.95

Impossible "Meat", Cauliflower Mash & Spanish Sauce

### Slow-Roasted Brisket\* | 31.95

BBQ Jus, Mashed Potatoes, SeventyOne Slaw & Horseradish Cream

### Chicken Cordon Blue\* | 29.95

Mashed Potatoes, Broccolini, Sage Cream Sauce

## Desserts

### S'More Sundae | 9.95

Graham Crackers, Ice Cream, Marshmallow Fluff & Fudge Sauce

### Warm Chocolate Brownie | *V* | 10.95

Vanilla Ice Cream, Hot Fudge, Whipped Cream & Caramel Corn

### Warm Apple Brown Betty | *V* | 10.95

Traditional American Cobbler with Crumb Crust & Vanilla Ice Cream

### Hot Fudge Sundae | *V, GF* | 9.95

Vanilla Ice Cream, House-made Fudge Sauce & Whipped Cream with a Cherry on Top

### New York Cheese Cake | 9.95

Raspberry Sauce

### Dish of Ice Cream or Sorbet | *V, GF* | 5.95

Daily Selection of Flavors

**GF** Gluten-Free   **DF** Dairy-Free   **V** Vegetarian   **VG** Vegan   **N** Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to guest checks of parties of 8 or more.

# Menu