

snowbird restaurants

Private Dining





From small gatherings to business dinners or wedding rehearsals, Snowbird restaurants offer many beautiful and unique locations, plus a variety of cuisines to please each of your guests. Book an unforgettable party in the magnificent mountains. Our unique setting is just 25 miles from downtown Salt Lake City. Make your event even more memorable by staying overnight in our newly renovated Cliff Lodge or in one of our three classic ski lodges, all with exquisite views.

The Aerie, SeventyOne, Steak Pit, The Lodge Bistro, The Forklift and The Wildflower open their doors to you, each of them with their own character.

Private dining rooms are also available in some of Snowbird's restaurants, including The Aerie, SeventyOne, Steak Pit and The Lodge Bistro while other restaurants can be privatized, depending upon business levels.

To ensure the best possible ingredients, most of our menus are based upon the season. Please take into consideration that the menus can easily be adjusted to meet your needs or budget. Our Executive Chefs are always happy to assist.

The team is available to advise on the location and assist you to book your event, all with the aim of ensuring a flawless service that meets your budget.

Restaurant Bookings
801.947.7900
groupsales@snowbird.com



the Aerie

Restaurant
Lounge
Private Dining Rooms

Located atop The Cliff Lodge, Snowbird's flagship restaurant features an award-winning wine list and panoramic mountain views. Serving modern American gastropub cuisine, The Aerie focuses on using local, seasonal and organic ingredients.

Group Menu Suggestion:
We suggest you choose from one of our our prix fixe menus or customize your selection. A tasting menu is also available for a gastronomic experience.

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[APPETIZERS]

- OYSTER SHOOTER* ②③ . \$65/dozen
Jalapeño Cocktail Sauce
- SCALLOPS* ②③ . \$65/dozen
Bacon-Wrapped
- GARLIC SHRIMP* ② . \$60/dozen
Chow Chow, Cucumber
- TUNA TARTARE* ② . \$58/dozen
Avocado, Eel Sauce, Crispy Wonton
- TROUT CAKES* . \$55/dozen
House-Smoked Trout, Scallion Aioli
- ELK MEATBALLS* . \$55/dozen
Black Truffle Madeira Gravy
- BEEF TARTARE* . \$55/dozen
Anchovy Dressing & Parmesan
- BISON CARPACCIO* ② . \$52/dozen
Pepper Relish, 7-Grain Toast
- DEVILED EGGS* . \$50/dozen
Lightly Fried, Lamb Bacon, Chives
- ONION TART ② . \$50/dozen
Caramelized Onions, Goat Cheese
- BRUSCHETTA ② . \$47/dozen
Mushroom, Boursin Cheese, 7-Grain Toast
- QUINOA FRITTERS ②③ . \$40/dozen
Mushroom, White Truffle Herb Aioli

[PLATTERS]

- BEEF TENDERLOIN***
Rosemary, Bourbon
& Brown Sugar Rub
\$389 Per 25 People
Pricing Includes Chef Attendant.
- SUSHI***
Sushi Rolls & Japanese Salads
\$350 Per 25 People
Sushi Rolls, Nigiri, Sashimi
\$450 Per 25 People
- SALMON***
Maple-Cured & Smoked Salmon
Whole Salmon Fillet
Crème Fraîche
Red Onions
Capers
Hard-Boiled Eggs
\$299 Per 25 people
- ARTISAN CRAFTED
CHEESES & MEATS***
\$319 Per 25 People
- FRUIT & BERRIES ②③④**
Seasonal & Exotic Fruit, Berries
\$219 Per 25 People
- CRUDITÉS ②③**
Seasonal Vegetables & Dip
\$189 Per 25 People
- CHIPS & DIP ②③**
House-Made Potato Chips
Mom's Onion Dip
\$99 Per 25 People

[\$69 FOUR COURSES]

- soup** MUSHROOM ②③
Cream of Mushroom
White Truffle Oil
- salad** ARTISAN SALAD ②③④
Artisanal Greens
House-Made Raspberry Champagne
Vinaigrette
Cucumbers
Radishes
Tomatoes
- entrée** CHICKEN* ②
Mary's Chicken Roulade
Herb Mousseline
Forbidden Rice
Roasted Peas & Carrots
Natural Jus
or
SALMON*
Maple-Cured & Smoked Salmon
Mushroom Risotto Cake
Warm Bacon Vinaigrette
Curried Fennel Relish
Lardons
or
VEGETARIAN ASSIETTE ②③
Beluga Lentil Cake
Roasted Trumpet Royale Mushrooms
Seasonal Vegetables
- dessert** TORTE ②
Chocolate Torte
Coffee Mousse
Blood Orange Coulis

[\$79 FIVE COURSES]

- soup** TOMATO BASIL ②③
Goat Cheese
Reduced Balsamic
- salad** CARROT ②③④
Garam Masala Roasted Heirloom Carrots
Herbed Goat Cheese
Toasted Almonds
Arugula
Brown Butter Dressing
- appetizer** GNOCCHI ②
House-Made Gnocchi
Roasted Mushrooms
Boursin Cream
- entrée** MEATLOAF*
Meatloaf of Elk
House-Made Sausage & Mushroom
Mashed Potatoes
Onion Rings
Black Truffle Madeira Sauce
or
TROUT ②
Almond Crusted Trout
Beluga Lentil Cake
Garden Succotash
Charred Lemon & Honey Vinaigrette
or
LASAGNA ②
Beehive Herb Ricotta
Garlic Wilted Greens
Roasted Garlic Tomato Eggplant Sauce
- dessert** CRÈME BRÛLÉE ②
Vanilla Bean Crème Brûlée
Seasonal Berries

[\$89 SIX COURSES]

- soup** starter AMUSE-BOUCHE
- soup** POTATO LEEK ②③
- salad** BEET ②③④
Baby Beets
Kale
Puffed Quinoa
Hazelnuts
Shaved Beehive Cheddar
Snowbird's Honey-Thyme Vinaigrette
- appetizer** CARPACCIO* ②
Peppercorn-Encrusted Bison
Carpaccio
Pickled Peppers
Parmesan Crisp
Anchovy Oil
- entrée** BEEF*
Grilled Double R Ranch Beef Tenderloin
Mushroom Butter
Fingerling Potatoes
Roasted Red Onion Sauce
or
SALMON*
Maple-Cured & Smoked Salmon
Mushroom Risotto Cake
Warm Bacon Vinaigrette
Curried Fennel Relish
Lardons
or
VEGETARIAN ASSIETTE ②③
Beluga Lentil Cake
Roasted Trumpet Royale Mushrooms
Seasonal Vegetables
- dessert** CHEESECAKE ②
Honey Lavender Mascarpone Cheesecake
Honeycomb
House-Made Granola



SeventyOne™

Restaurant

Private Dining Room

Latest addition to the Cliff Lodge dining scene, SeventyOne features American grill favorites, an open kitchen and a retro vibe. Take in the expansive mountain views while you enjoy a relaxing meal or quick drink at the bar.

Prepare yourselves for a new flavor at Snowbird with a sophisticated, '70s twist on comfort food and contemporary American fare.

Group Menu Suggestion:

We suggest pre-selecting a few appetizers to be served family style, ready as your guests arrive. For groups of 18 guests or more, we recommend you choose from one of our prix fixe menus or customize your selection.

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Appetizers

Chilled Gulf Shrimp* | GF | 49/Dozen
Cocktail Sauce, Wasabi Cream & Lime

House Smoked Chicken Wings* | GF | 49/Dozen
Smokey Blue Cheese & BBQ Dipping Sauce

Soft Pretzel Sticks | V | 42/Dozen
IPA White Cheddar Fondue

Warm Spinach-Artichoke Dip | V | 12.95/4 People
Sliced Toasted Baguette

Buffalo Cauliflower | V | 12.95/4 People
House Buffalo Sauce, Parsley & Smoked Blue Cheese

Fried Shrimp* | DF | 59/Dozen
Tartar Sauce

Ahi Tuna Nachos* | 14.95/4 People
Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

Flatbreads

SeventyOne Margarita | V, N | 12.95 ea.
Almond Pesto, Tomato & Fresh Mozzarella

BBQ Chicken* | 13.95 ea.
Bacon, Red Onion & Beehive Applewood-Smoked Cheese

Chicken Alfredo* | 13.95 ea.
Artichoke & Spinach

Platters

Crudités | GF, V | 179/25 People
Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Mushrooms, Grape Tomatoes & Ranch Dip

Fresh Fruit & Seasonal Berry Platter | GF, DF, VG | 199/25 People
Seasonal Fruit & Berries

Cheese Board & Fruit | 299/25 People
Assorted Sliced Breads, Crackers

Antipasto Platter | 259/25 People
Olives, Artichoke Hearts, Grilled Vegetables, Salami*, Prosciutto*, Cheeses, Sliced Breads, Crackers

House Smoked Brisket Sliders* | 250/25 People
Beehive Smoked Cheddar on a Pretzel Roll

Vegan Sliders | DF, VG | 250/25 People
Impossible Plant Protein, Tomato Relish on a Brioche Bun



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

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*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.

Prices do not include 21% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. January 2021



Lunch Menu \$50/Person

Appetizers

Served family style

Ahi Tuna Nachos*
Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

Chef's Selection of Flatbreads
SeventyOne Margarita | V, N |, BBQ Chicken*, Chicken Alfredo

Entrées

Crunchy Asian Salad | VG |
Artisan Lettuce, Napa Cabbage, Avocado, Soba Noodles, Crispy Wonton & Ginger-Sesame Vinaigrette

or

Grilled Chicken Club* | DF |
Avocado, Bacon, Lettuce, Tomato & Mayonnaise

or

Peruvian Burger*
Thick-Cut Bacon, White Cheddar, Crisp Onions & BBQ

or

Jumbo Fried Shrimp* | DF |
Horseradish Chili Sauce & SeventyOne Slaw

or

Mushroom Burger*
IPA Mushrooms, Onions & Swiss Cheese

Sides

Served family style to accompany guests' lunch selections.

Wedge Cut Fries
Bacon-Cheese Fondue & Spicy Fry Sauce

Classic Baked Ziti Mac 'N' Cheese | V |
Toasted Breadcrumbs, White Cheddar Sauce

Desserts

Served family style.

A Selection of Sampling Milk Shakes & Cookies

Plated Lunch

Four Course Dinner \$55/Person

Soup

Smoked Tomato Bisque | V |
Gruyère Toast

Salad

House Salad | VG |
Mixed Green, Carrots, Cucumbers, Grape Tomatoes, Lemon Vinaigrette

Entrée

Peruvian Burger*
Thick-Cut Bacon, White Cheddar, Crisp Onions & BBQ, served with Wedge Cut Fries, Lettuce, Tomato, Pickle & Onion

or

Jumbo Fried Shrimp* | DF |
Horseradish Chili Sauce, Wedge Cut Fries & SeventyOne Slaw

or

Vegan Meatloaf | DF, VG |
Impossible "Meat", Cauliflower Mash, Spanish Sauce

Dessert

Hot Fudge Sundae | DF, V |
Vanilla Ice Cream, House-Made Fudge Sauce, Whipped Cream with a Cherry On Top

Five Course Dinner \$65/Person

Appetizers

Choose 2 Appetizers from the Reception section (except Flat Breads) to be served Family Style.

Soup

Old World Chicken Soup*
Eggs Noodles, Rustic Vegetables, Roasted Chicken

Salad

Caesar Salad
Artisan Romaine, Rustic Sourdough, Shaved Parmesan, Roasted Garlic Dressing

Entrée

Northern Fried Chicken*
Pimento Creamed Corn, Mashed Potatoes, Chili Infused Honey

or

House-Smoked St. Louis Ribs* | DF |
Southern Mopping Sauce, Fries & SeventyOne Slaw

or

Mushroom Burger*
IPA Mushrooms, Onions & Swiss Cheese, served with Wedge Cut Fries, Lettuce, Tomato, Pickle & Onion

Dessert

Warm Chocolate Brownie | V |
Vanilla Ice Cream, Hot Fudge, Whipped Cream & Caramel Corn



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Six Course Dinner \$75/Person

Starter

Chilled Gulf Shrimp* | GF | (2 Pieces)
Cocktail Sauce, Wasabi & Lime

Soup

Smoked Tomato Bisque
Gruyère Toast

Salad

SeventyOne Salad* | GF |
Baby Iceberg, Smoked Blue Cheese, Bacon, Grape Tomatoes & Blue Cheese Dressing

Hot Appetizer

Classic Baked Ziti Mac 'N' Cheese | V |
Toasted Breadcrumbs, White Cheddar Sauce

Entrée

Half-Pound Cheeseburger*
Brisket, Chuck & Short Rib Blend & White Cheddar, served with Wedge Cut Fries, Lettuce, Tomato, Pickle & Onion

or

Slow-Roasted Brisket*
BBQ Jus, Mashed Potatoes, SeventyOne Slaw & Horseradish Cream

or

Salt & Pepper Salmon* | GF |
Skillet-Roasted Cauliflower, Kale & Potatoes, Parsley-Shallot Butter & Lemons

Dessert

Warm Apple Brown Betty | V |
Traditional American Cobbler With Crumb Crust & Vanilla Ice Cream



Plated Dinners



Restaurant
Private Dining Room

Conveniently located at the Snowbird Center, The Steak Pit offers a year-round mountain dinner option, top-notch service and attention to detail combined with an easy-going atmosphere. The Steak Pit's menu caters to every taste, including vegetarians and seafood lovers. The Steak Pit proudly serves hand-crafted cuts of the finest steak from locally sourced Rocky Mountain farms or trout freshly pulled from Idaho streams. All entrées are served with your choice of side dish and the generous Steak Pit salad bowl and famous dressings. The award-winning wine list is cultivated to create an exceptional and balanced selection of wines to pair with your food.

Group Menu Suggestion:
We suggest selecting a few appetizers, served family style as your guests arrive. Then offer our full menu for groups up to 40 guests, or create your own limited selection with up to 8 entrées or simply choose from one of our prix fixe menus.

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<i>STARTERS</i>	<i>BACON-WRAPPED SCALLOPS</i> [Ⓜ]	20
	Complimented with a spicy Dijon sauce	
	<i>SHRIMP COCKTAIL</i> [Ⓜ]	16
	Served with tomato-horseradish sauce	
	<i>SAUTÉED MUSHROOMS</i> [Ⓜ]	11
Prepared with a white wine and herb-butter sauce		
<i>STEAK TARTARE</i>	18	
Prime tenderloin steak, béarnaise aioli, cornichons, quail egg yolk and charred bruschetta		
<i>SHISHITO PEPPERS</i>	14	
Lemon-ginger aioli or spicy crab dip		

<i>SIDES</i>	Choice of side included with entrée	
	<i>HONEY-GLAZED CARROTS</i> [Ⓜ]	7
	<i>ROASTED ASPARAGUS</i> ^{ⓂⓂ}	7
	<i>RICE PILAF</i>	6
	<i>BAKED RUSSET POTATO</i> ^{ⓂⓂ}	6
	add bacon \$2	
	<i>TWICE-COOKED CHEESE POTATOES</i>	6
add bacon \$2		
<i>EXTRA SALAD</i>	9	
(includes splitting an entrée)		

[Ⓜ] Gluten-Free [Ⓜ] Dairy Free [Ⓜ] Vegetarian [Ⓜ] Contains Nuts

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A 19% Gratuity will be added to parties of 8 or more.

ENTRÉES

The Steak Pit proudly serves U.S.D.A Prime beef
Entrées are served with your choice of side dish, Steak Pit salad bowl and sprouted wheat bread.

<i>HAND CUT STEAKS</i>	Served on sizzling plate, keeping your steak at temperature while you dine. Your steak will arrive at the table sizzling. Please do not touch the plate, it will be very hot.	
	<i>PRIME 8 OZ. FILET MIGNON OSCAR</i> [Ⓜ]	74
	Served on a bed of roasted asparagus, topped with 3 oz. of shelled crab meat and our homemade Béarnaise sauce	
	<i>PRIME 16 OZ. RIB-EYE</i> [Ⓜ]	59
	Topped with smoked sea salt	
	<i>PRIME CENTER CUT 12 OZ. PEPPERCORN NEW YORK STRIP</i>	57
Served with a sherry and wild mushroom sauce		
<i>PRIME 8 OZ. FILET MIGNON</i> [Ⓜ]	57	
<i>PRIME 12 OZ. NEW YORK STRIP</i> [Ⓜ]	53	
<i>PRIME 10 OZ. TOP SIRLOIN</i> [Ⓜ]	42	

<i>OTHER EXCELLENT CHOICES</i>	<i>OVEN-BAKED SEA SCALLOPS</i>	42
	<i>GRILLED SALMON FILLET</i> [Ⓜ]	39
	Topped with lemon chive butter and fresh dill	
	<i>FRESH IDAHO RAINBOW TROUT</i> [Ⓜ]	38
	With citrus herb crust	
<i>GRILLED CHICKEN PICCATA</i>	30	
Served on a bed of wild rice		
<i>OVEN-BAKED POT STICKERS</i> [Ⓜ]	28	
Stuffed with tofu, mushrooms and red peppers		

<i>ADD-ONS</i>	<i>½ ORDER OVEN-BAKED SCALLOPS</i>	22
	<i>SHRIMP SCAMPI</i>	17
	<i>SHERRY MUSHROOM SAUCE</i> [Ⓜ]	6
	<i>BÉARNAISE SAUCE</i> [Ⓜ]	6



Restaurant
Lounge
Private Dining Room

This intimate mountainside bistro and lounge offers Americanized French cuisine. Year after year, guests return for the coconut shrimp and fine-dining fare that are offered in this cozy eatery, located in The Lodge at Snowbird.

Group Menu Suggestion:

We suggest you select two appetizers served family style, then two salads, three entrées and two desserts from our menu for your guests to choose from. The Willows Room is a perfect private option for groups up to 18 people looking for a "Chef's table" feel.

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Starters

- Steak Tartare***
béarnaise aioli · garum · egg yolk
rye crisp / 18
- Braised Meatballs***
herbs · red onion
spiced tomato sauce · foccacia / 17
- Coconut Shrimp*** ☺
coriander slaw · jalapeño dipping sauce /
16
- Korean Cauliflower** ☺☺
gochujang "wing" sauce
sesame crunch · chive / 14
- Mushroom &
Hazelnut Pâté** ☺☺
house crackers / 14
- French Onion Soup**
croûtons · melted gruyère / 11
- Soup du Jour**
10

Salads

- Beet** ☺☺☺
goat cheese · field greens
candied walnuts · balsamic / 13
- Little Gem Wedge** ☺
bacon · tomatoes · blue cheese
buttermilk dressing
"everything bagel" topping / 12
- Green Bean Caesar***
romaine · Caesar dressing
croûtons / 11
- Simple Salad** ☺
field greens · toasted fennel vinaigrette
croûtons / 9

Entrées

- American Kobe Bavette*** ☺
preserved mushrooms
spice crust · fingerling potatoes
tomato confiture / 42
- Duck Two Ways*** ☺
breast · confit · vegetable hash
juniper · tart cherry gastrique / 40
- Braised Pork Shank***
mustard spatzle · pork belly
garlicky greens pan jus / 36
- Braised Beef Short Rib*** ☺
balsamic · onion jam · bacon / 36
- Roasted Salmon*** ☺
mixed grains pilaf
mustard vinaigrette / 34
- Steakhouse Meatloaf***
mushroom gravy · mashed potatoes / 30
- Herb-Roasted Chicken*** ☺
potatoes · greens · pan jus / 29

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above.

We are concerned for your well-being: 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. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

Sandwiches

- Beef Burger***
angus beef · bistro secret sauce
cheese · fries / 21
add bacon 2
- Veggie Burger** ☺
Beyond Meat
carrot romesco · fries / 19
- Crispy Chicken***
katsu sauce
cabbage · fries / 18

Sweets

- Bête Noire** ☺
raspberry coulis
vanilla ice cream / 10
- Coconut Tapioca** ☺☺
passion fruit
white chocolate crunch / 10
- Sticky Toffee Pudding** ☺
buttery caramel sauce
vanilla bean ice cream / 10

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



Restaurant Patio

Serving à la carte breakfast and lunch cuisine, beer, wine and cocktails, year-round. Located in the heart of the Snowbird Center on Level 3, guests can enjoy après-ski fare during the winter. Dishing up hearty food for over 30 years, The Forklift is a very versatile location for your events.

Inspire yourself through our menus and we will make it come alive. From a skiers' grab-and-go meal to a fondue night around the fireplace, The Forklift is the perfect casual dining location for your private group.

Group Menu Suggestion:

For breakfast or lunch events with groups of 18 or more, we recommend selecting a limited menu up to 6 entrées. For après-ski gatherings, we suggest to pre-select your appetizers. The Forklift is available for private evening function, offering dinner buffets ranging to \$29 to \$59.

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EGGS & MORE

Served with hash-brown potatoes and your choice of English muffin, biscuit, sourdough or sprouted nine-grain toast. Egg whites available upon request.

Snowbird Omelet*	17.50
<i>grilled ham, tomatoes, mushrooms, onions, cheddar cheese</i>	
Eggs As You Like*	16.50
<i>two eggs any style, your choice of smoked bacon, sausage or griddled ham</i>	

FORKLIFT FAVORITES

Eggs Benedict*	18.50
<i>kurobuta ham, tomatoes, poached eggs, spinach, hollandaise sauce, toasted English muffin, hash-brown potatoes</i>	
French Toast Plate*	17.50
<i>two pieces of brioche bread, two eggs any style, smoked bacon</i>	
<i>add blueberries, bananas or walnuts 3</i>	
Biscuits and Gravy Combo*	17
<i>country gravy, two eggs any style, hash-brown potatoes</i>	
Breakfast Quesadilla*	17
<i>scrambled eggs, sautéed bell pepper, onion, tomatoes, pepper jack cheese, cilantro oil, roasted green chilies, hash-brown potatoes</i>	
Smashed Avocado Toast* ☉	16.50
<i>two sunny side up eggs, tomatoes, smoked gouda, arugula, chili flakes, olive oil</i>	
House Granola ☉ ☉ ☉	13
<i>oats, almonds, sesame seeds, walnuts, peanuts, coconut, raisins, sunflower seeds, brown sugar, molasses, seasonal fruit, plain non-fat yogurt</i>	
Sweet Cream Pancake Plate*	17.50
<i>two eggs any style, smoked bacon, two sweet cream pancakes, whipped cream</i>	
<i>add blueberries, bananas or walnuts 3</i>	
Breakfast Burrito*	17
<i>scrambled eggs, sausage, tomatoes, mushrooms, jalapeño peppers, onions, shredded cheddar-jack cheese, homemade salsa, hash-brown potatoes</i>	
Veggie Scramble ☉ ☉ ☉	14
<i>sautéed kale, onion, cabbage, carrot, diced potatoes, avocado slices</i>	

À LA CARTE

One Egg* ☉ ☉ ☉	3.50
Two Eggs* ☉ ☉ ☉	6
Ham, Smoked Bacon, Sausage Patty or Breakfast Sausage Links* ☉ ☉	4.50
Biscuits and Gravy	7.50
Hash Browns ☉ ☉ ☉	5.50

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SOUPS & SALADS

Soup of the Day	8/11
Tomato Soup ☉ ☉ ☉	7/10
<i>garnished with micro greens and basil purée</i>	
Soup & Salad	15.50
<i>cup of soup and house salad</i>	
House Salad ☉ ☉ ☉	11
<i>heritage blend lettuce, grape tomatoes, onions, cucumbers, carrots, red wine vinaigrette</i>	
Cobb Salad* ☉	18
<i>spring mixed greens, bacon, diced chicken, gorgonzola crumbles, hard-boiled egg, tomatoes, bleu cheese dressing</i>	
Roasted Veggie Grain Bowl ☉ ☉	17
<i>quinoa, broccoli, cauliflower, chickpeas, cabbage, carrots, avocado, red grapes, red wine vinaigrette</i>	
Chicken & Grains* ☉ ☉	17
<i>herb roasted chicken, quinoa, brown rice, dates, carrots, red cabbage, arugula, avocados with chipotle vinaigrette</i>	
<i>add salmon, shrimp, or chicken 6</i>	

FORKLIFT FAVORITES

Forklift Burger*	20
<i>beef patty, lettuce, onions, tomatoes, cheese, toasted ciabatta bun, french fries</i>	
<i>choose your cheese: smoked Irish cheddar, provolone, smoked gouda, swiss, pepper jack, bleu cheese</i>	
Smokehouse Burger*	21
<i>beef patty, smoked bacon, Beehive Cheese Co. smoked Irish cheddar cheese, chipotle BBQ sauce, toasted ciabatta bun, french fries</i>	
Turkey Burger*	19
<i>smashed avocado, tomato, lettuce, smoked gouda, creamy sriracha aioli, wheat bun, french fries</i>	
<i>veggie patty available upon request or upgrade to Impossible Burger for 3</i>	
Blackened Shrimp Tacos* ☉	21
<i>two blackened shrimp tacos, fresh cabbage, pico de gallo, queso fresco, fresh avocado dressing, corn tortillas, herb vinaigrette corn and bean salad</i>	
Beef Banh Mi*	21
<i>garlic marinated beef, pickled carrots-cucumber, radish, cilantro, jalapeño, toasted baguette, creamy sriracha vinaigrette, french fries</i>	
Pulled Pork Sandwich*	19
<i>smoked pork, coleslaw, chipotle BBQ sauce, toasted ciabatta bun, french fries</i>	
Chicken Tacos* ☉	20
<i>herb sautéed chicken strips, pico de gallo, arugula, creamy avocado dressing, sriracha aioli, french fries</i>	
Turkey Bacon Avocado Sandwich*	19
<i>sliced roasted turkey, applewood-smoked bacon, avocado, arugula, roasted garlic-honey aioli on toasted focaccia bread, french fries</i>	
Reuben Sandwich*	20
<i>house-made corned beef, sauerkraut, swiss cheese, thousand island dressing, rye bread, french fries</i>	
French Dip*	20
<i>roast beef, caramelized onions, sautéed mushrooms, swiss cheese, smoked paprika and horseradish, au jus, toasted baguette, french fries</i>	
Pesto Grilled Cheese	17.50
<i>smoked gouda cheese, provolone cheese, pesto, toasted sourdough bread, tomato soup</i>	
<i>substitute a house salad or brown rice 3</i>	

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 A 19% gratuity will be added to parties of 8 or more. Split plate charge \$3.



wildflower

restaurant & lounge

Restaurant Lounge

This casual Italian restaurant and lounge, located on level 3 of the Iron Blossam Lodge, offers stunning alpenglow views complementing the Italian cuisine.

Group Menu Suggestion:

We suggest selecting a few appetizers, served family style as your guests arrive. Full or limited menu can be done for the entrées selection. Winter Only.

Restaurant Bookings
801.947.7900
groupsales@snowbird.com



ANTIPASTI

BRUSCHETTA ☉	10
Toasted Tuscan bread, chopped tomatoes, basil, garlic, extra virgin olive oil and a balsamic reduction.	
CHEESE TORTA ☉☉	14
Creamy goat cheese with sun-dried tomatoes, basil pesto, balsamic reduction and house-made cracker bread.	
CAMPIONATORE *	17
A sampling of Italian-style meats, cheeses and roasted vegetables. Served with house-made cracker bread.	

WINGS

Buffalo or Wildflower Sauce	
8 WINGS	10
16 WINGS	20
24 WINGS	30

PIZZA

House-made Artisan thin crust. Approximately 11"	
MARGHERITA ☉	15
Crushed tomato sauce, fresh mozzarella, fresh tomatoes and basil.	
BIANCA *	15
Prosciutto, arugula, Parmigiano-Reggiano, fresh mozzarella and basil.	
PEPPERONI *	16
Crushed tomato sauce, pepperoni and mozzarella.	
VEGETABLE ☉	16
Crushed tomato sauce, roasted mushrooms, tomatoes, zucchini, artichoke hearts, roasted red peppers, garlic, basil and mozzarella.	
ITALIAN SAUSAGE *	16
Crushed tomato sauce, sausage and mozzarella.	
ROASTED GARLIC ☉	16
Roasted garlic, sun-dried tomatoes, spinach, seasoned goat cheese, mozzarella and Parmigiano-Reggiano.	
DIABOLO *	17
Crushed tomato sauce, pepperoni, roasted red bell peppers, crushed red pepper, garlic and mozzarella.	
WILDFLOWER ' ☉	18
Crushed tomato sauce, prosciutto, artichoke hearts, roasted sliced mushrooms, toasted pine nuts, fresh mozzarella and basil.	
EXTRAS	
Add a vegetable	2
Add pine nuts, a meat or a cheese	4
Gluten-free crust	5

SOUP & SALAD

MINESTRA DEL GIORNO *	9
The daily soup. Just ask.	
CLASSIC CAESAR *	10
Romaine lettuce, Caesar dressing, croutons and shaved Parmigiano-Reggiano.	
INSALATA ☉☉	10
Mixed greens, sour cream Italian vinaigrette, sun-dried tomatoes, cracked pepper and shaved Parmigiano-Reggiano.	
INSALATA DELLO CHEF ' ☉	14
Mixed greens, tomatoes, artichoke hearts, roasted mushrooms, prosciutto, croutons, toasted pine nuts, shaved Parmigiano-Reggiano and balsamic vinaigrette.	

PASTA

All pastas are served with a breadstick. Gluten-free pasta 5	
Add chicken or sausage for 4, Add shrimp for 6	
PASTA DEL GIORNO	AQ
The daily pasta. Just ask.	
SPAGHETTI AL POMODORO ☉☉	15
Oven-roasted tomato marinara, garlic and Parmigiano-Reggiano.	
PENNE PESTO ' ☉☉	17
House-made pesto with sautéed garlic, basil, and roasted pine nuts.	
FETTUCCINI ALFREDO ☉	17
House-made Alfredo sauce, sautéed red onions, basil and zucchini tossed with fettuccini.	
FETTUCCINI CON SAUSAGE RAGU *	17
Traditional meat sauce and Parmigiano-Reggiano.	
SPAGHETTI CON MEATBALLS *	20
House-made meatballs, oven-roasted tomato marinara, garlic and Parmigiano-Reggiano.	
SPINACH AND RICOTTA RAVIOLI ☉	20
House-made Alfredo sauce, marinated tomatoes, balsamic and basil.	
LASAGNA ITALIA *	22
Ground beef, pork sausage with mozzarella, ricotta, asiago and Parmigiano-Reggiano. Topped with oven-roasted tomato marinara, melted mozzarella and Parmigiano-Reggiano.	
SHRIMP SCAMPI *	23
Sautéed shrimp with roasted red peppers, fresh garlic and basil. Served over capellini.	
BAKED CHICKEN PARMESAN *	24
Oven-roasted marinara and spaghetti.	

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