

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 Gruyere Cheese 8.00

Soup Du Jour 7.00

Bourbon Street Shrimp

Caramelized Onion, Roast Garlic, Polenta Cake and Tomato Sauce 10.00

Marinated Olives

with Humus, and Flat Bread 8.00

Wild Mushroom Brushetta

Sautéed with Sherry, Goat Cheese and Thyme on Toast 8.00

Steak Tartare

with Grilled Bread and Classic Accompaniments 10.00

Fish Taco

Seared White Fish, Avocado Purée, Roasted Corn Salsa & Pico de Gallo. 11.00

Fried Chicken Pops

with Honey Mustard 9.00

Calamari Frito

Lightly Fried with Cocktail Sauce and Red Pepper Rouille 11.00

Buffalo Carpaccio

Arugula, Shaved Parmesan, Lemon Oil & Capers 11.00

{ TART FLAMBEES }

Alsatian Farmers Pizzas

Crème Fraiche, Onions & Bacon 10.00

Tomato, Basil and Mozzarella 8.00

Duck Sausage, Wild Mushrooms and Sage 12.00

Macaroni & Cheese

Au Gratin 6.00



{ FRUITS DE MER }

West Coast Oysters

on the Half Shell \$3.00 each

Little Neck 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

Tomato, Fennel & Arugula

with Roasted Garlic and Pesto Vinaigrette 12.00

Frisee Lyonnaise

Crispy Bacon, Poached Egg and Balsamic Vinaigrette 10.00

Chevre and Field Greens

Sherry Vinaigrette, Warm Goat Cheese Crostini
and Mushroom Medley 9.00

{ 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

Bone-In Ribeye 18 ounce 40.00

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

Grilled Black Grouper

Sautéed Spinach, Oyster Mushrooms & Sweet Pepper,
Rosemary Relish 32.00

Braised Short Ribs

Garlic Mashed Potatoes, Asparagus & Stout Demi-Glace 30.00

Linguini alla Vognole

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

Farfalle Primavera

Snow Peas, Asparagus, Broccoli, Parmesan and Cream 18.00

Lobster Mac & Cheese

Lobster and Penne with a Utah White Cheddar Sauce 25.00

Herb Crusted Salmon

Arugula and Heirloom Tomatoes Salad 24.00

Colorado Rack of Lamb Persillade

French Green Beans and Roasted Fingerling Potatoes 34.00

Chicken Saltimbocca

Prosciutto, Sage, White Wine & Butter 19.00

Baked Florida Red Snapper

Roasted Peppers and White Wine Broth
with Steamed Asparagus 30.00



{ SANDWICHES ET POMMES FRITES }

ESB Burger

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

Lamb Burger

Feta, Shaved Onion, Tomato & Tzatziki 11.00

Buffalo Burger

Green Chili, Queso Asadero, Chipotle Aioli 11.00

Croque Monsieur

Black Forest Ham & Gruyere Cheese on Sourdough 9.00

Rotisserie Rosemary Chicken

Oven Roasted Potato, Haricot
Verts, Lemon Garlic Sauce 17.00

Charcuterie Plate

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

{ PLAT DU JOUR }

Monday

King Crab Legs

Coleslaw, Spinach and Buttermilk Biscuit
35.00

Tuesday

Veal Chop Schnitzel

With Oven Roasted Potatoes and Arugula
Tomato Salad 30.00

Wednesday

Braised Lamb Shank

Mashed Potatoes and Roasted Vegetables
32.00

Thursday

Rotisserie Pork Rack

With Cassoulet Beans and
White BBQ Sauce 26.00

Friday

Seafood Stew Provencal

Selection of Fresh Seafood in
Saffron Broth with Rouille 32.00

Saturday

Rotisserie Prime Rib

With Horseradish Cream 34.00

Sunday

Dinner de Famille

A Family-Style Dinner
for Two or More

Includes:

Brasserie Salad

A Mix of Brasserie Tenderloin,
Chicken Roti, Herb Crusted Fish,
Roasted Potato and Mixed Roasted
Vegetables

Platter of Philo's Profiteroles
Au Chocolate

28.00

{ ACCOMPAGNEMENTS }

Spinach and Garlic 4.00

Sweet Potato Chips 4.00

Steamed Asparagus with

Parmesan & Butter 4.00

Garlic Mashed Potato 4.00

Herb Roasted Potatoes 4.00

Sautéed Mushrooms 4.00

Pommes Frites with Utah Aioli 4.00



— Le Bar —
BOHEME

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

Outdoor patio seating, weather permitting.

SAMPLE MENU - Menu and Pricing Subject to Change

Parties with 8 or more will have gratuity added.