

BREAKFAST PLATES

***Lake Powell Breakfast — \$18 | 775 cal**

two cage-free eggs to order, breakfast potatoes, toast, or biscuit Choice of: bacon, ham, or sausage

Build an Omelet — \$19 | 800-1100 cal

3 egg omelet with your choice of fillings. Served with breakfast potatoes and toast or biscuit

+ Fillings: Ham, Cheddar, Spinach, Tomato, Onion, Pepper, Bacon, Mushroom, Jalapeño

***Smothered Breakfast Enchiladas — \$18 | 900 cal**

4 Cheese Enchiladas Smothered with Pork Green Chili. Topped with 2 Eggs to order. Served with refried beans, salsa and sour cream

***Steak and Eggs — \$28 | 850 cal**

8oz. New York Steak, 2 eggs to order, breakfast potatoes, redevye gravy, choice of toast or biscuit

***Biscuits and Gravy — \$15 | 800 cal**

2 biscuits smothered in a true southern sausage gravy. Served with 2 eggs to order

Tower Butte French Toast — \$19 | Cal 880

Hand Dipped Brioche Bread, Whipped Cream, Fresh Berries, Butter, Syrup and Choice Bacon, Sausage, or Ham

Pancakes Full Stack \$18 / cal 620 Half Stack \$15 / cal 310 — cal 620

Butter, Syrup Choice of Bacon, Ham or Sausage Add Pecans, Bananas, Blueberries or, Chocolate Chips \$2

***Reflection Canyon Breakfast Bowl — \$17 | 440 cal**

two eggs to order, quinoa, kale blend, sautéed mushrooms, grape tomato, parmesan cheese

***Avocado Toast — \$19 | 550 cal**

two cage free eggs to order, multigrain bread, sliced Avocado, shaved red onion, tomato jam, feta cheese, balsamic glaze

Mixed Berries Yogurt Parfait — \$14 | Cal 200

Mixed Berries, Granola, Vanilla Yogurt

FOR THE KIDS

***Kids Breakfast Plate — \$11 | 325 cal**

one cage-free egg, (scrambled, Over Hard or Hard Boiled) bacon, fresh fruit

Kids Pancakes — \$11 | 155 cal

3 mini pancakes, Choice of: bacon or sausage Add: pecans, bananas, blueberries, or chocolate chips \$2

Kids French Toast — \$11 | 400 cal

two pieces of french toast, butter, syrup, fresh fruit Choice of: bacon or sausage

A LA CARTE

***Cage-Free Egg to Order — \$4**

Breakfast Potatoes — \$5

2 Slices Toast — \$3

Bacon, Ham, chicken sausage, chorizo or Sausage — \$8

Pancake — \$8

French Toast — \$8

Fresh Berries — \$8

Fresh Fruit — \$6

Salsa Roja — \$2

Cheese — \$2

Sour Cream — \$2

To Go Surcharge \$2



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. A GRATUITY OF 18% WILL BE ADDED TO TABLES OF 6 OR MORE.



SMALL PLATES

GF Curried Crispy Cauliflower \$16 | 720 cal

Goan Curry Sauce, Cilantro Pesto

Lobster and Shrimp Ceviche \$25 | 620 cal

Tomato, Hot House Cucumber, Red Onion, Cilantro, Corn Tortilla chips

GF Jumbo Shrimp Cocktail \$18 | 400 cal

Served with Traditional Cocktail Sauce, Cajun Remoulade and Lemon

Grilled Chicken Flatbread \$17 Cal 550 cal

Grilled Chicken, Cheddar Cheese, Roasted Red Peppers, Roma Tomato, Pesto, Balsamic Glaze

Bruschetta \$14 | 360 cal

Tomato, Garlic, Parmesan Cheese, Basil Chiffonade, House Made Herb Focaccia

SOUP & SALAD

Add Chicken \$7 (270 cal) Add Salmon \$11 (240 cal) Add Steak \$12 (390 cal) Add Shrimp \$13 (280 cal)

Wahweap Caesar Salad \$15 | 650 cal

Chopped Romaine, Roasted Corn, Grape Tomato, Tortilla strips, Poblano Caesar Dressing

GF LP Cobb Salad \$17 | 670 cal

Romaine, Bacon, Blue Cheese, Avocado, Egg, Grape Tomato, Olives, House Buttermilk Dressing

GF Blueberry Quinoa Power Salad \$16 | 480 cal

Blueberry, Quinoa, Kale, Shaved Brussel Sprouts, Radicchio, Carrots, Grape Tomato, Slivered Almonds, Feta Cheese, Citrus Basil Vinaigrette

GF Spinach and Avocado Salad \$17 | 560 cal

Baby Spinach, Avocado, Cucumber, Red onion, Grape Tomato, Goat Cheese, Balsamic Yogurt Dressing

French Onion Soup \$11 | 520 cal

Gruyere, Puff Pastry

Chef's Soup of the Day \$10 Bowl | \$7 Cup Cal Vary

New flavors made with fresh inspiration each day. Ask your server for today's selection

ENTRÉE

Add Garden Salad, Caesar Salad or Soup - \$4

GF *12 oz NY Strip \$49 | 980 cal

Sautéed mushrooms and onions, Garlic Mashed Potato, Seasonal Vegetables

GF * 8 oz Beef Tenderloin Filet \$54 | 830 cal

Garlic Mashed Potato, Seasonal Vegetable, Shiitake Mushroom Sauce

GF Ginger Miso Glazed Salmon \$39 | 780 cal

Cilantro Lime Rice, Seasonal Vegetable, Sesame Seeds

GF *Sage Rubbed 12 oz Pork Porterhouse \$42 | 650 cal

Roasted Garlic Mashed Potato, Cranberry Apple Chutney, Seasonal Vegetable

Jalapeno Shrimp Linguine \$34 | Cal 950 cal

Jumbo Shrimp, Jalapeno, Diced Tomato, Cream Sauce, Linguine

Eggplant Parmesan \$28 | 660 cal

Grilled Eggplant, Marinara, Mozzarella, Parmesan, Linguine, Seasonal Vegetable

Pollo de Cozumel \$30 | 750 cal

Citrus Marinated Roasted Half Chicken, Lime Cilantro Rice, Seasonal vegetable, Salsa Roja

+ *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Additional nutrition information available upon request. 2,000 Calories a day is used for general nutrition advice, but calorie needs vary.

+ A gratuity of 18% will be added to tables of 6 or more.

DESSERTS

Chocolate Lava Cheesecake — \$12

| 730 cal

chocolate ganache cheesecake, whipped cream, chocolate crumble

Caramel Apple Crisp — \$11

apple crisp topped with vanilla bean gelato and caramel sauce

Strawberry Mango

Pannacotta — \$12

Vegan pannacotta made with almond milk, strawberries and mango

Raspberry and Pistachio Mousse Cake — \$13 | 285 cal

Delicate raspberry mousee enrobed in pistachio on dark chocolate and shortbread crust

