CRAFTED FOR WINTER

JUNIPER GRILL

TO START/TO SHARE

CHICKEN DRUMMIES GF — 3.5 EA
bourbon glaze & whipped blue cheese for dipping

COCONUT FRIED SHRIMP — 3.75 EA
sweet-chili-ginger sriracha dipping sauce

TUNA & AVOCADO SUSHI ROLL GF — HALF 12/ FULL 24

BEET & HERB CHEVRE NAPOLEON GF — 19
orange dill marmalade, cherry balsamic, toasted hazelnuts, petite herbs

TEMPURA MAINE LOBSTER — 33
sweet chili ginger, ponzu & wasabi sauces, fresh lemon, pea shoot salad

VEGETABLE EGGROLLS — 4 EA
asian veggies & mushrooms, sweet & sour dipping sauce & hot mustard

SALADS

ROMAINE GF — 16
sundried tomatoes, pistachios, shaved italian cheeses, caesar dressing, grilled sourdough crostini (available chopped)

RED WEDGES — FULL 17 / PETEIE 8.5
iceberg wedges, pt. reyes blue cheese, vanilla bean roasted pears, candied pecans, crispy shallots, port wine vinaigrette

DUCK BREAST COBB GF — 25
cardamom roasted duck, organic greens, dried cherries, provolone, toasted almonds, avocado, fried egg

SEARED AHI OR FRIED TOFU TOSTADA — 30/21
mango slaw with sesame-ginger dressing, cucumber, avocado, jalapenos, crunchy wonton shell

POKE BOWL GF — 34
diced fresh ahi tuna, daikon sprouts, edamame, avocado, mango, cucumber, pickled red onion, macadamia nuts, scallion sticky rice, ponzu, furikake and sriracha aioli

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTRÉES

HONEY SHOYU GLAZED SALMON OR FURIKAKE TOFU GF
scallion & coriander jasmine rice, stir-fried vegetables & fresh ginger sauce 35/24

SEARED SEA BASS FILET GF
apple, celery & yukon gold puree, lemon beurre blanc, apple chutney, roasted florentina & broccolini 49

SHRIMP & SAFFRON FETTUCCINI
house made pasta, sweet onion, heirloom cherry tomato, italian parsley, fresh basil, lemon beurre blanc, parmigiano reggiano 40

AMERICAN WAGYU EYE-OF-RIBEYE STEAK GF
roasted king trumpet mushrooms, fondant potato, brussels sprouts & young carrots, white truffle-spinach coulis, beef demi-glace, grated cured egg yolk 48

GRILLED SWORDFISH KABOBS GF
sweet pepper & onion, lemon-fresh herb beurre blanc, asparagus 40

PRIME STEAK FRITES GF
12 oz prime N.Y. strip, horseradish-herb compound butter, truffle salt & chive seasoned fries 55

CHICKEN SCHNITZEL
breaded chicken breast with sage & prosciutto, fresh herb mashed potatoes, parmesan-roasted romanesco & lemon-caper sauce 32

THE CHEF'S MIX

MAINE LOBSTER BISQUE GF
chive oil, paprika, fresh herbs, oyster crackers 27

SMASH BURGER
vine ripe tomato, shaved iceberg, sweet & spicy pickles, american cheese, special sauce and griddled soft bun. choice of side 21

AUSTRALIAN LAMB RACK GF
roasted in rosemary, madras curry & coconut cream, fondant potato, roasted cauliflowr 42

RED LEDGES
UTAH