

THE RESTAURANT

❖ AT CEDAR BREAKS LODGE & SPA ❖



APPETIZERS / SOUPS / SALADS

Chicken Pozole Soup 6.5 / 8.5 *Gluten Free

Chicken soup with mild green chillies, hominy, crispy corn tortilla, red radish, cilantro and fresh lime.

Southwest Caesar Salad 9.50

Traditional Caesar, Arbol chili & puffed sweet corn.

Regular Caesar salad on request

Add Chicken \$6 / Add Salmon \$6

Caprese Salad 10.50 *Gluten Free/ Vegan on request

Organic baby greens, Fresh Mozzarella, Tomatoes, Basil, Olive Oil and Balsamic Reduction.

Add Chicken \$6 / Add Salmon \$6

Killer Chicken Nachos 8 * Vegetarian on request

Olives, jalapeño, green chilli Queso cheese dip on the side topped with Pico de Gallo.

South Beach Chicken Avocado Salad 14

Avocado, chick peas, tomato pico, marinated red onion, cilantro, fresh lime, extra virgin olive oil, jalapeno, grilled chicken breast. (422 Calories)

Signature Blue Corn -Crab Cake 11.50

Avocado Pico de Gallo, green chili pesto sauce.

Tuna Crudo 12

Hawaiian line caught tuna, garlic chips, ponzu, green onions, jalapeno and Sriracha aioli.

Fried Calamari 10

Lightly battered calamari served with coleslaw, marinara and spicy Cajun remoulade.

*Quality BURGERS

SUBSTITUTE HOMEMADE VEGGIE BURGER ON REQUEST.

OUR HALF-POUND BURGERS COME WITH LETTUCE, TOMATO, CHIPOTLE MAYONNAISE & FRIES. ADD INGREDIENTS \$1.50

CERTIFIED ANGUS BEEF GROUND CHUCK & SIRLOIN 80/20

CHEDDAR BACON BURGER WITH AVOCADO 14

CHIPOTLE MAYONNAISE, LETTUCE, TOMATO, AVOCADO.

NAKED BURGER 10.50 * GLUTEN FREE

JUST A BURGER (NO BUN), COMES WITH PICO DE GALLO, AND COTIJA CHEESE / SUB INGREDIENTS \$1.50 EACH

HATCH GREEN CHILI BUFFALO BURGER 15

AGAVE NECTAR, JALAPENO, GREEN CHILIES, PICO DE GALLO, COTIJA CHEESE, OAXACA CHEESE, LETTUCE, TOMATO, CARAMELIZED ONIONS, CHIPOTLE MAYONNAISE.

TONIGHT'S SELECTION

Oaxaca Chicken 17.50

Green chili grits, tomato sauce, Oaxaca cheese, sautéed spinach and Borracho beans.

Ribeye Steak (14 ounce, Certified Angus Beef) 36

Grilled asparagus, fingerling potatoes, glazed carrots, steak butter.

Idaho Trout 21.50

Fresh griddled trout, spinach, green chili grits, corn chow-chow, crispy trout chicharrón, caper butter sauce on the side.

Salmon 25 *Gluten Free

Organic Scottish, or Wild Alaskan Kings

Agave glaze, edamame-corn succotash, roasted fingerling potatoes, tomato vinaigrette on the side.

Eggplant Lasagna or Meat Lasagna 17.50

Sweet ricotta cheese, fresh basil, mushrooms, spinach.

Pasta Puttanesca (Spicy) 16.50 *Vegan on request

Spicy red sauce, Pappardelle pasta, angry tomatoes, olives, artichokes, capers, spinach, fresh basil, parmesan cheese, toasted ciabatta bread.

Signature Short Rib (Fork tender -Pot Roast Style) 29

Boneless braised beef short rib, whipped sweet potato, roasted root vegetables. *Gluten Free on request

Tapioka Crusted Tofu 18 *Gluten Free/Vegan

Vegetable fried rice, sesame & orange glaze.

PIZZAS 12"

MARGARITA 14

TOMATO, BURATTA, FRESH BASIL (ADD SAUSAGE \$3)

SPICY PEPPERONI & RICOTTA 15

BANANA PEPPERS, ONIONS, ROASTED GARLIC, THREE CHEESES.

PLAIN CHEESE PIZZA 12

ADD INGREDIENTS -\$1.50 PER INGREDIENT

SAUSAGE & MUSHROOM 14.50

ITALIAN SAUSAGE, MUSHROOMS, ONIONS, OREGANO, RICOTTA.

MEDITERRANEAN 15

PARMESAN, PINE-NUTS, TOMATOES, SPINACH, PESTO, GARLIC, RICOTTA, MOZZARELLA, OLIVES, TRUFFLE OIL.

consumer advisory: consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs

18% Gratuity will be added to parties of six (6) or more