

THE LAKEHOUSE

The Lakehouse is a seasonally focused, purposeful collaboration between nature, farmer, chef, and Utah's rich history and bounty. We like to call it Utah Heritage Cuisine.

435.210.7474
5317 US-189 S
Heber City, UT 84032
Wed-Thurs: 4-9
Fri-Sun: 10:30-3, 4-9

Chef de cuisine:
Tamara Stanger

Kids Menu - \$10

KID BURGER
AMERICAN CHEESE, TOTS,
VEGGIE STICKS

FRIED CHICKEN BITES
TOTS, VEGGIE STICKS

4 CHEESE QUESADILLA
W/ SIDE SOUR CREAM

Mocktails - \$8

HIBISCUS JULEP
LIME JUICE, HONEY SYRUP, MINT LEAF,
BARLEY SYRUP, HIBISCUS SYRUP

SUNDOWN
BLOOD ORANGE JUICE, LIME JUICE,
BITTERS, VANILLA SIMPLE SYRUP

RED DAWN
ORANGE JUICE, VANILLA DEMERERA,
SPLASH OF LIME, CRANBERRY FLOAT

THE WAGTAIL
PINEAPPLE ORANGE MANGO JUICE,
GRENADINE, GINGER BEER, SPLASH OF
LEMON, BITTERS

Desserts - \$10

Inquire with service for
current offerings

Coffee & Espresso

COFFEE - \$4.00
ESPRESSO - \$3.50
DOUBLE ESPRESSO - \$4.75
EXTRA SHOT ESPRESSO - \$2.50

APPETIZERS

DUCKFAT FRYBREAD SCONES \$7
WHIPPED SUMAC HONEY BUTTER

WARM APPLE BUTTER CORNBREAD \$6

BOWL OF SEASONAL SOUP \$8

FARMSTEAD SALAD \$10 V, GF, DF
SHAVED BABY VEGGIES AND LOCAL FARM GREENS

WHIPPED FREMONT BEAN & MARCONA ALMOND HUMMUS \$18 V, DF
NATIVE UTAH FREMONT BEANS, PICKLED FRUIT & VEGGIES, ANCIENT GRAIN FLATBREAD

LAMB TAQUITOS \$15 GF
LAVENDER ESPRESSO CHEDDAR, RED PINON, BLUE CORN TORTILLAS, APPLE PICO DE GALLO,
CHILE DE ARBOL SAUCE

NIXTAMALIZED SQUASH \$18 V, GF, DF
RED PINON PESTO, TOASTED PEPITA, HERB OIL

***FRESH ALASKAN QUILCENE BAY OYSTERS \$28 GF, DF**
BUFFALO CURRANT PONZU

OYSTERS ROCKEFELLER \$30
SALAMI BUTTER, CORNFLAKE CRUMB, TOASTED JUNIPER

MAINS

HUNTER GATHERER SALAD \$26
GRILLED VENISON SAUSAGE, AVOCADO, DRIED BLUEBERRIES, BLUE TINGE FARRO, TOASTED
HEIRLOOM WHEAT, LOCAL GREENS, TOMATILLO CREAM DRESSING

CHOPPED SALAD \$17 DF
LOCAL GREENS, CHICORY, DATES, OLIVES, COUS COUS, HEIRLOOM TOMATOES, RED ONION, CORN,
GREEN GODDESS DRESSING . *ADD CHICKEN OR SMOKED SALMON \$8

***CANYON MEADOWS RANCH BURGER \$16**
LOCAL BEEF, LOCAL CHEESE, LTO, SHOESTRING FRIES
*ADD-ONS: BBQ SAUCE \$.50, BACON \$2, FRESNO CHILES \$.25, JALAPENO \$.25,
SUNNY SIDE-UP EGG \$2

ROASTED CAULIFLOWER CHORIZO \$22 V, DF
CANDIED PECANS, ROASTED CHILES, HERBS, HOUSE TORTILLAS

MUSHROOM & RYE SPÄTZLE \$25
LOCAL & WILD MUSHROOMS, FARM & SPARROW HEIRLOOM RYE, BLACK PEPPER BECHAMEL,
AGGIANO, PINON, BABY HERBS. *ADD WILD GAME SAUSAGE \$10

RABBIT LASAGNA \$30
RABBIT BOLOGNESE, FRESH PASTA, HEBER VALLEY CHEESE
CAMPFIRE APPLES AND HICKORY SMOKED CREAM

CHARBROILED CHICKEN BREAST \$30 DF
PEANUT BUTTER MOLE, BLACKBERRY, SUNDRIED TOMATILLO

SNAKE RIVER KUROBUTA PORK TENDERLOIN \$28 GF, DF
PUMPKIN BUTTER, CRAB APPLE MOSTARDA, BOK CHOY

BISON SALISBURY STEAK \$38
HERBED ONION GRAVY, ROASTED POTATO, FRIED ROOT VEGETABLES

ELK OSSO BUCCO \$38 GF
SUPAI RED CORN GRITS, GRIDDLED WINTER GREENS

***WILD ALASKAN BLACK COD \$48 GF, DF**
GREAT BASIN WILD RICE, DRIED ORCHARD FRUIT, CRISP KALE

***PAINTED HILLS BEEF TENDERLOIN \$42 GF**
SMOKE-CURED ASPARAGUS, ROASTED CARROTS, PARSNIP PUREE, BIRCH SABAYON

***CANYON MEADOWS RANCH MARKET STEAK & FRITES \$ MKT GF**
CHAMOMILE BUTTER & BONE MARROW JAM

*We are required by the State of Utah food code to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.