



THE OLYMPUS
ROOM

Soups & Salads

Please Ask Your Server for the Bread, Fruit, and Vegetable of the Day

Soups: Cup \$3 Bowl \$5

Hearty Vegetable Soup ☞ | Ø | Δ | ∞

*Garden Vegetables in a Roasted Tomato Broth
Finished with Fresh Basil*

Chicken and Wild Rice Soup Ø | ∞

*Grilled Chicken, Diced Celery, Carrots, Onions,
and Wild Rice in a Clear Chicken Broth with
Fresh Herbs*

Soup Du Jour

Chef's Special of the Day

House Salad Ø | Δ | ∞

*Mixed Greens Topped with Cucumbers, Carrots
and Heirloom Tomatoes with Choice of
Dressing*

\$5

Caesar Salad Δ

*Chopped Romaine, Topped with Shaved
Parmesan Cheese and Tossed with Caesar
Dressing and Croutons*

\$5

Spinach Berry Salad ☞ | Ø | Δ | ♦

*Wild Berries, Baby Spinach Leaves, and
Gorgonzola Cheese Topped with Raspberry
Vinaigrette Dressing and Toasted Almonds*

\$4

Fresh Fruit ☞ | Ø | Δ | ∞

*Seasonal Fresh Fruit Plated with Mixed Berries
and Raspberry Yogurt Dressing*

\$4

Entrée Salads

Mediterranean Salad Bowl NEW! ☞ | Ø | Δ

\$9

Baked Falafel, Andean Quinoa, Hummus, Mixed Greens, Beets, Carrots, Red Cabbage, and Black Olive Slices Served with Tzatziki Sauce

Roasted Beet Salad ☞ | Ø | Δ | ♦

\$10 Small \$6

Roasted Red Beets, Chevre Cheese, Mixed Greens and Arugula Topped with Toasted Pistachios and Roasted Garlic Vinaigrette Dressing

Chopped Salad Ø | Δ

\$10 Small \$6

Crisp Romaine Lettuce, Diced Cabbage, Celery, Peppers, Red Onion, Radishes, Chopped Bacon, Cucumbers, Carrots, Grape Tomatoes, Hard Boiled Egg, Avocado, Chevre Cheese, Fresh Herbs Tossed in Fresh Basil Pesto

(Add Chicken for \$4, Salmon or Shrimp for \$6)

Gourmet Burgers & Sandwiches

(Served with Your Choice of 1 Side)

California Chicken Sandwich

\$9

Grilled Chicken Breast Topped with Crisp Bacon, Fresh Avocado, Onions, Tomatoes, Lettuce, Pickle and Melted Provolone Cheese on a Ciabatta Bun

All American Burger

\$10

Fresh Ground Chuck Burger with Your Choice of Cheese Served with Shredded Lettuce, Garlic Aioli, Tomato, Pickle and Red Onion on a Brioche Bun - Add Bacon \$1

Beyond Burger

\$9

Grilled Ultimate Vegetable Burger with Caramelized Onions, Swiss Cheese, Garlic Aioli on a Ciabatta Bun Served with Shredded Lettuce, Sliced Tomato and Pickle

Poultry & Meat

(Served with Your Choice of Soup or Salad and 2 Sides)

Surf and Turf Ø | ∞

\$15

Petite Beef Tenderloin Grilled to Your Preference Topped with a Three-Prawn Skewer and Served with a Red Wine Demi Glace on the Side

Grilled Ribeye Steak Ø

\$18

10 oz. Center Cut Ribeye Steak Grilled to Your Preference Topped with Herbed Compound Butter

Caprese Chicken 🍷 | Ø

\$12

Marinated Chicken Breast Topped with Mozzarella, Fresh Tomato, Basil and a Balsamic Glaze

Fish & Seafood

(Served with Your Choice of Soup or Salad and 2 sides)

Pan Seared Herb Salmon 🍷 | Ø | ∞

\$12

Pan Seared Salmon with Olive Oil and a Mixed Herb Marinade

Beer Battered Cod

\$10 Small \$7

East Coast Cod Filet Beer Battered and Fried Golden Brown Served with Lemon and Tartar Sauce

Idaho Steelhead Trout 🍷 | Ø

\$12

Pan Seared Idaho Steelhead Trout Topped with Cucumbers and Dill Crème Fraîche

Lemon Herb Tilapia 🍷 | Ø

\$12

Pan Seared Filet of Tilapia Topped with Lemon Butter Garlic Sauce and Lemon Wedges

The Healthy Harvest

(Add Chicken for \$4, Salmon or Shrimp for \$6)

The Zion Zoodle Bowl NEW! 🌱 | 🌱 | 🌱 | 🌱

\$10

Steamed Zucchini and Yellow Summer Squash Noodles Tossed in a Basil Pesto Sauce with Shredded Carrots, Toasted Pumpkin Seeds, Sundried Tomatoes and Roasted Garlic

Sara's Grain Salad NEW! * | 🌱 | 🌱 | 🌱 | 🌱 | 🌱 | 🌱

\$12

Warm Red Quinoa and Lentil Salad with Turmeric, Garlic, and Curry Roasted Broccoli, Cauliflower, Chickpeas, Swiss Chard, and Sweet Potatoes Topped with Avocado and Shredded Rainbow Vegetables Drizzled with a Lemon and Garlic Tahini Dressing

SLC Superfood Salad NEW! * | 🌱 | 🌱 | 🌱 | 🌱 | 🌱

\$12

Purple Kale, Wild Rice, Roasted Golden Beet, Toasted Walnut, Cranberry, Diced Red Onion Salad Drizzled with Lemon Dressing. Garnished with Feta Cheese and Shredded Rainbow Veggies

Summer Chickpea Patty with Heirloom Tomato & Avocado Salsa

\$8

NEW! * | 🌱 | 🌱 | 🌱 | 🌱 | 🌱 | 🌱

Housemade Sweet Potato, Jalapeno, Onion, Flax Seed Egg, Lime Juice, Chickpea Patty Made with Gluten Free Breadcrumbs on a Bed of Arugula with Heirloom Tomato and Avocado Salsa

Homestyle Favorites

(Served with Your Choice of Soup or Salad and 1 Side)

Barbeque Pork Ribs

\$14 Small \$10

Slow Roasted Baby Back Pork Ribs with Sweet BBQ Sauce Served with Coleslaw - 🌱 Without BBQ Sauce

Spaghetti Bolognese

\$9 Small \$5

Spaghetti with House Made Bolognese Topped with Parmesan and Fresh Basil Served with Garlic Bread - Gluten Free Pasta Available Upon Request

Grilled Chicken Breast NEW! 🌱

\$10

Herb Marinated Chicken Breast Served with Your Choice of Two Sides

Sides

\$2

Carrots with Dill Honey Glaze 🌱 | 🌱 | 🌱 | 🌱

Caramelized Apples 🌱 | 🌱 | 🌱 | 🌱

Sautéed Spinach 🌱 | 🌱 | 🌱 | 🌱

Broccoli With or Without Cheese Sauce 🌱 | 🌱

Coleslaw 🌱 | 🌱

Vegetable Du Jour 🌱 | 🌱 | 🌱 | 🌱

Fresh Fruit 🌱 | 🌱 | 🌱 | 🌱

Cottage Cheese 🌱 | 🌱

Macaroni and Cheese 🌱

Aparagus 🌱 | 🌱 | 🌱 | 🌱

Mashed Potatoes 🌱 | 🌱

Baked Potato 🌱 | 🌱 | 🌱

Baked Sweet Potato 🌱 | 🌱 | 🌱 | 🌱

Brown Rice & Quinoa Pilaf 🌱 | 🌱 | 🌱 | 🌱

Sweet Potato Fries 🌱 | 🌱

French Fries 🌱 | 🌱 | 🌱

Desserts

Ice Cream Flavors

Chocolate, Vanilla, Strawberry, Flavor of the Day and No Sugar Added Vanilla, Sorbet Ø \$4

Toppings: Hot Fudge, Chocolate Sauce, Caramel, Pecans

Sorbet Flavors Vary- Ask Your Server for Available Flavors

Please Ask Your Server About Our Daily Dessert Options

Beverages

\$2

Hot Beverages

Coffee Regular or Decaffeinated
Assorted Teas-
Green, English Breakfast, Chai,
Chamomile, Peppermint, Earl Grey

Cold Beverages

Orange, Cranberry, or Apple Juice
Lemonade, Coke, Diet Coke, Coke Zero
Root Beer, Sprite, Fanta Orange, Iced Tea
White or Chocolate Milk
Perrier and Bottled Sodas \$3.75

Wine

Red Wines

\$4

Featured House Red
Fetzer Cabernet Sauvignon

\$6

Francis Coppola Merlot
Kings Ridge Pinot Noir
Trapiche Vineyards Malbec
Rodney Strong Cabernet Sauvignon

White Wines

\$4

Featured House White
Fetzer Chardonnay

\$6

Kendall Jackson Chardonnay
Ferrari-Carano Pinot Grigio
Montevina White Zinfandel

We also offer a selection of reserve wine available for purchase by the bottle. Ask your bartender for a list

Beer

\$4

Budweiser Bud Light
Coors Light Goose IPA
Miller Light

\$5

Uinta Cutthroat IPA Sam Adams Boston Lager
Squatters Full Suspension Pale Ale

\$6

Samuel Smith Imperial Stout Guinness Irish Stout Dos Equis Mexican Lager Negra Modelo
Heineken Lager Franziskaner Weissbier (limited time only) Weihenstephaner (Limited time only) Corona Extra

Full Bar with Wide Selection of Spirits. Let Us Make Your Favorite Drink

Well: \$4 Call: \$5 Premium: \$8

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *

* The Olympus Room is not a gluten free environment and cross contamination with ingredients containing gluten is a possibility *

★ No Added Sugar, ♦ Contains Nuts, ☞ No Salt Added, ♣ Spicy Item, Ø Gluten Friendly, Δ Vegetarian, ∞ Dairy Free, Ω Vegan