



STARTERS

LOADED CHEESE FRIES 8
Cheese-Smothered Fries with Cheddar Cheese, Bacon & Chives with a Side of Ranch

AVOCADO BRUSCHETTA 9
Crostini with Fire-Roasted Tomatoes, Diced Onions & Avocado Tossed in a White Balsamic Vinaigrette

RHODES GOLD ONION RINGS 10
Onion Rings with Our House Made Beer Batter & a Spicy Aioli

HIGH STAR WINGS 12
House Smoked Chicken Wings with Your Choice of Buffalo Sauce or Barbecue Sauce

BUTTERFLY SHRIMP 12
Fried Shrimp with House Made Barbeque & Cocktail Sauces

NACHOS 12
House Made Corn Tortilla Chips with Three Cheeses & Sides of Guacamole, Pico de Gallo, Sour Cream & Jalapeños
ADD STEAK OR CHICKEN 4



SALADS

HOUSE SALAD 8
A Mix of Romaine and Iceberg Greens with Cucumbers, Radishes & Heirloom Tomatoes with White Balsamic Vinaigrette

GF BABY KALE SALAD .. 9
Toasted Pine Nuts, Farrow, Grapefruit, Apple Slices & Grapes with Dijon Mustard Vinaigrette
Recommended Pairings: Fresh-Squeezed Lemonade or Clean Slate Riesling

CAESAR SALAD 9
Romaine Lettuce with Homemade Croutons, Creamy Caesar Dressing, Topped with Shaved Asiago Cheese
Recommended Pairings: Fresh-Squeezed Lemonade or Stella Artois

SOUTHWEST CHICKEN SALAD 14
Romaine Lettuce with Pico de Gallo, Roasted Corn, Black Beans, Sliced Avocado & Roasted Chicken Breast in a Crispy Tortilla Shell with Citrus Paprika-Vinaigrette
Recommended Pairings: Sparkling Water with Fresh Squeezed Lime or Corona with a Lime

GF COBB SALAD 14
Romaine and Iceberg Lettuces with House Roasted Turkey Breast, Honey Ham, Bacon, Tomatoes, Cucumbers, Avocado, Egg & Blue Cheese with Your Choice of Dressing
Recommended Pairings: Vanilla Dr. Pepper or Park City Imperial Pilsner

ADD PROTEIN TO ANY SALAD
4OZ STEAK +4
4OZ CHICKEN +4
JUMBO SHRIMP +4

Choice of Dressings Include: Ranch, Blue Cheese, Creamy Caesar, Dijon Mustard Vinaigrette, Citrus Paprika-Vinaigrette, White Balsamic Vinaigrette



SIDES

LOADED BAKER GF
MASHED POTATOES GF
MAC N' CHEESE
FRENCH FRIES

SWEET POTATO FRIES
SIDE SALAD GF
GRILLED BROCCOLINI GF

COBETTES GF
COWBOY COLESLAW GF
GRILLED SEASONAL VEGETABLES

GF = Gluten Free

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



LIGHTER FARE

Sandwiches & Burgers Come with Fries or Side Salad

1/2 POUND STATE ROAD BURGER 12

An 8oz Beef Patty with Lettuce, Tomato & Onion on a House Made Roll

Recommended Pairings: Cherry Dr. Pepper or Lagunitas IPA

MAKE THE BURGER YOURS



ADD CHEESE 1
Cheddar, Provolone, Swiss

ADD MEATS 1
Bacon, Grilled Ham, House Pastrami

ADD VEGGIES 1
Grilled Onions, Sautéed Peppers, Mushrooms, Jalapeños, Avocado, Grilled Pineapple, Onion Rings

DELUXE GRILLED CHEESE 13

Cheddar, Swiss & Provolone Cheese, Tomatoes, Bacon on Sourdough Bread

Recommended Pairings: Coca Cola or Bloody Mary

REUBEN 15

House-Made Pastrami, House-Made Sauerkraut, Gruyeres & Swiss Cheeses with Tavern Sauce on Toasted Marbled Rye

Recommended Pairings: Sprite or Wasatch Evolution Amber Ale

MG RIB DIP 15

Sliced Prime Rib, Swiss Cheese, Thin Crispy Onions & House-Made Creamy Horseradish Sauce on a Baguette, Served with a Side of au Jus

Recommended Pairings: Coca Cola or Wasatch Polygamy Nitro Porter

SALMON BLT 15

Grilled Salmon Filet with Bacon, Steak-Cut Tomatoes and Lettuce on a Ciabatta Roll

Recommended Pairings: Fresh-Squeezed Lemonade or Kim Crawford Sauvignon Blanc

TRADITIONAL TURKEY CLUB 15

Shaved House-Roasted Turkey Breast, Lettuce, Tomatoes, Avocado, Bacon and Garlic Aioli on Toasted 7-Grain Whole Wheat Bread

Recommended Pairings: Unsweetened Iced Tea or Gin and Tonic with Lime



ENTRÉES

CHICKEN FRIED STEAK 18

Mashed Potatoes with White Sausage Gravy & Cobettes

Recommended Pairings: Coca Cola or Uinta Cutthroat Pale Ale

FETTUCCINI CARBONARA 18

Diced Bacon & Ham in a House Made Carbonara over a bed of Fettuccini, Served with Garlic Bread

Recommended Pairings: Sparkling Water with Fresh Lime or Charles Smith Eve Chardonnay

GF 1/2 ROASTED CHICKEN 19

Herb-Roasted & Served with Mashed Potatoes with Grilled Seasonal Vegetables

Recommended Pairings: Sprite with Fresh Lemon or Kim Crawford Sauvignon Blanc

BABY BACK RIBS

Served with Cobettes & Cowboy Coleslaw

FULL RACK 28

HALF RACK 22

GF SIRLOIN 24

8oz Sirloin Marinated & Topped with Chimichurri & Served with Mashed Potatoes & Seasonal Vegetables

Recommended Pairings: Raspberry Iced Tea or Bulliet 95 Rye Whiskey

GF ONE POUND BONE-IN RIBEYE 31

Topped with Herbed Butter and Served with Mashed Potatoes & Seasonal Vegetables

Recommended Pairings: Sparkling Water with Fresh Lemon or Seven Deadly Zins Zinfandel

CATCH OF THE DAY MARKET PRICE

Served with Chef's Choice of Seasonal Vegetable & Starch

CHEF'S CHOICE OF SURF & TURF MARKET PRICE

Served with Chef's Choice of Seasonal Vegetable & Starch

GF FILET MIGNON 31

8oz Filet Served with a Local Whiskey Demi-Glaze, Mashed Potatoes & Seasonal Vegetables

Recommended Pairings: Unsweetened Fresh-Brewed Iced Tea or Hahn Pinot Noir

ADD SAUTÉED MUSHROOMS & ONIONS TO ANY STEAK 5

SUBSTITUTE ANY SIDE 2 EACH

GF = Gluten Free