



501 On Main

American Regional
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501 Main St.
Park City, Utah
(435) 645-0700
www.501onmain.com

Weekend Brunch
Lunch, Après Ski, Dinner
Late Night at 501 On Main
Dessert & Specialty Coffees
Private Dining and Events

AMEX, MCARD, VISA

Nestled in the heart of Park City's Historic District, 501 On Main captures the sights, the liveliness and the robust flavor of the Park City experience. With seasonal menu selections, fresh, local produce, and a collection of classic entrées, 501 on Main redefines American Regional cuisine. The menu ranges from savory seasonal starters and locally produced vegetables to the light pairing of an entrée soup and salad. 501's kitchen crafts and prepares each entrée to a tasteful and delightful presentation. Enjoy simple preparations in a casual environment and stylish dining from starters to entrées in one of the most distinctive dining rooms on Main Street. Menu items include vegan, vegetarian, and gluten-free options from appetizers to entrées to desserts. Complimenting the culinary choices, 501 offers the largest selection of organic, sulfite-free, and sustainable wines in the state.

V² = Vegan
V = Vegetarian
GF = Gluten-Free



Soups ⁴⁻⁷
Please refer to dinner menu for descriptors

Salads ⁷⁻¹⁴

Caesar
A traditional Caesar, crisp romaine lettuce generously portioned, topped with hand-crafted croutons, herbs, spices, and accompanied by a house-made parmesan crisp offered with Mediterranean salts and tempura anchovies

Seared Steak & Blue (GF)
Crisp garden lettuce, vine-ripened tomatoes, fresh cilantro, aged blue cheese crumbles, topped by blackened seared steak, accompanied by our hand-crafted gorgonzola vinaigrette

South Jordan Beet Salad (GF, V)
Chef-selected South Jordan roasted beets cresting a bed of fresh spring mix, complimented with grove apples, apricots, and toasted and spiced pumpkin seeds, and finished with a touch of gorgonzola and lemon cayenne dressing

Burgers, Melts & Sandwiches ⁸⁻¹²
Gluten-free options available

Three Bacon BLT
Bacon, bacon and bacon crisped and layered with fresh green leaf lettuce, fresh vine-ripened tomato, touched with house made garlic aioli on daily fresh sourdough toast

501 Grilled Cheese (V)
A trio of cheddar, swiss, and mozzarella cheese, basil lemon aioli, on Texas toast

Classic Turkey Sandwich
Smoked turkey, swiss, green leaf lettuce, fresh tomatoes, with garlic aioli on toasted ciabatta

Smoked Reuben
Roasted pastrami, seasoned and grilled with our local swiss cheese, dressed with house-spiced sauerkraut and Thousand Island, served on bakery-fresh marbled rye toast

Tuna Melt
Tuna salad with farm-fresh white and red onion, finely chopped celery, topped with a house-made aioli, crested with a melted offering of regional Utah cheddar cheese, grilled and served on bakery-fresh sourdough toast

Grilled Salmon Burger
House-made salmon burger, red onion, lemon zest, lettuce, tomato, herbs, and basil caper aioli on a toasted ciabatta

Roasted Vegetable (V)
Roasted peppers, zucchini, green and yellow squash, sun-dried tomatoes, pesto, grilled with extra-virgin olive oil and lightly dressed with garlic aioli on a toasted ciabatta bun

501 Cheeseburger
Cheddar cheese, caramelized onions, fresh ground Wagyu and chuck burger, garlic aioli

Park City Cowboy
The finest of fresh ground steak, lightly seasoned, topped with the tasteful decadence of potato-tots, brie and bacon, smothered in house-made BBQ sauce

Roasted Chicken Pot Pie
Roasted chicken with farm-fresh carrots, peas, potatoes, onion, celery, mushrooms, simmered and then baked in a chef-crafted home-style pastry bowl

Light Lunch ⁷⁻¹⁴

Soup and Salad
Your selection of our warming cup of soup and fresh crafted house salad

Soup and Half Sandwich
Choose a half sandwich from our choice of Melted Cheese, Classic Tuna or Turkey Melt – served with a cup of our soup selections

Salad and Half Sandwich

Soup and Sandwich

501 ON MAIN

Dinner Starters 8-13

Confit Duck Purses
Slow-roasted duck, Utah apricot and apple chutney wrapped in culinary puff pastry bliss

Tempura Shrimp & Spicy Aioli (GF)
Rice tempura-battered coastal shrimp tossed with a house-made, mildly spiced aioli

Wild Mushroom Tart (V)
A trio of wild mushrooms, fresh thyme, white wine, and shallots crafted into a baked pastry tart

Homemade Arancini (GF, V)
House-prepared risotto, hand-crafted and crusted panko, served with a fresh tomato and basil relish

Chef's Cheese & Fruit Platter (V)
A trio of local cheeses, seasonal fresh fruit served with hand-crafted crostini

Soups 4-7

Seafood Bisque (GF)
Coastal shrimp, deepwater lobster and near shore whitefish simmered in a rich blend of spices

Soup du Jour
Our chef's daily prepared seasonal tastes, spices, and savory organic pickings

Winter Squash (V², V)
The excitement of a September planting and the warmth of an Indian summer produce a locally farmed medley of winter squash (acorn, delicata, and butternut) tastefully seasoned

Dinner Entrées 15-25
Three-course vegan meal options available

Baked Ratatouille (GF, V)
Layers of green and yellow squash, eggplant, red bell peppers, and fresh house-made marinara, crowned with a three-cheese blend and locally grown herbs

Organic Vegetable Risotto (GF, V)
Organic fresh-farm mushrooms (shiitake, oyster, button), shallots, garlic, and caramelized onions, touched with fresh chives and Cabot-aged cheddar

Vegetable Pappardelle Pasta (V)
Garden-fresh tomatoes, red onion, cilantro, garlic, and capers lightly bathed in a citrus lime butter sauce

501 Pot Roast (GF)
Slow-roasted Choice beef, farm-fresh carrots, celery, onion, and mildly spiced seasoning, with roasted potatoes medley and seasonal vegetables. Pure, plated comfort!

Mediterranean Chicken Breast (GF)
Roasted, succulent chicken breast lightly seasoned and topped with sun-dried tomatoes, kalamata olives, organic spinach, feta cheese, toasted pumpkin seeds, red wine balsamic reduction, served with mashed potatoes

Wagyu Beef Tenderloin (GF)
Seared Wagyu beef tenderloin, shiitake mushrooms, caramelized onions, sherry pan jus, served with mashed potatoes and seasonal vegetables

Seafood Lau Lau (GF)
Deep-sea shrimp, butterfish and ocean scallops nestled with zucchini, red onion, spinach, ginger rice, seasoned with white miso-butter and wrapped in a traditional banana leaf and steamed to a fragrant finish ... aloha

Newport Seared Scallops (GF)
Deep-sea scallops, cast-iron seared and lightly glazed with ginger, accompanied by a house-made crisp risotto cake

Alaskan Salmon (GF)
Grilled herb and olive oil marinated salmon, served with seasonal vegetables and roasted potato medley

Cancun Shrimp & Pasta
Hand-selected coastal shrimp, garden-fresh tomatoes, red onion, cilantro, garlic, and capers, lightly sautéed and rested in our tequila lime butter salsa

501 On Main Specialty Coffees and Desserts



Crème Brûlée (GF, V)
This silky vanilla concoction is whipped into a luscious creamy custard, cooked and cooled to perfection and topped with seasonal berries

Warmed Mocha Brownie Sundae (GF, V)
Drizzled with sea salt caramel whiskey, served with a side of vanilla ice cream



501 on Main, a UDABC Licensee, strives to support vintners and wineries who have achieved International and regional distinction in their creation of organic, sustainable, and sulfite-free wines. 501 currently boasts the largest selection of these wines in the state of Utah.

501 is proud to pour distinctive wines from regional wineries, including Ceago Estate, Parducci Certified Sustainable, Frey Organic, Bonterra Organic, Naked Earth, and Jeriko and Sinskey Fine Wines.

