



Grub Steak Restaurant

American Steak House
\$\$ to \$\$\$

Corner of Gold Dust Lane and
Sidewinder, Prospector Square
Park City, Utah
(435) 649-8060
www.grubsteakrestaurant.com

Lunch, Dinner

AMEX, DISC,
MCARD, VISA

In Park City's longest established steak house a choice of caesar salad, bowl of wild rice and mushroom soup or a trip to the best salad bar in town is included with the dinner entrées. Our custom aged, corn-fed beef, fresh fish, seafood, chicken, lamb and game entrées are served with your choice of side dishes. Don't forget to try one of our desserts, like the famous bread pudding with vanilla bourbon sauce! We offer a full selection of cocktails, beer, and carefully selected wines.

The Grub Steak can easily accommodate large parties. Our younger customers appreciate the Children and Young Adult menus. The atmosphere is western and casual, our wait staff is friendly and professional. Live entertainment on Friday and Saturday nights.



Appetizers

Calamari
tomato basil relish and mustard aioli 9³/₄

Crispy Idaho Potato Skins
stuffed with cheddar and jack cheeses, sour cream, chives, and applewood-smoked bacon 7¹/₄

King Crab and Shrimp Martini 10³/₄

Fresh Grilled Artichoke
lemon caper aioli and drawn butter 8¹/₂

Salads, Soup & Light Fare

Bowl of Wild Rice and Mushroom Soup 5¹/₄

French Onion Soup
with toasted croutons melted gruyère and parmesan 6¹/₂

Park City's Best Salad Bar 9

Vegetable Plate
asparagus, steamed broccoli, and seasonal vegetables, served with choice of potatoes or lemon rice 14



Petit Top Sirloin (6 oz.) of Certified Angus Beef 18³/₄

Ginger Sesame Chicken Skewer 15³/₄

Petit Grub Steak Tender & Three Black Tiger Jumbo Prawns 23³/₄

Filet of Fresh Salmon
brushed with Grub Steak barbecue sauce 17³/₄

Fish, Seafood & Poultry

Alaskan Halibut
baked with a light ginger sesame glaze 29¹/₄

Black Tiger Jumbo Prawns
brushed with scampi butter, on a bed of lemon rice 28³/₄

Baked Idaho Ruby Trout
basted with orange basil butter and baked on a maple syrup-infused cedar plank 26³/₄

Maine Cold Water Lobster Tail
drawn butter and lemon 44³/₄

Roasted Chicken
on a mound of mashed potatoes 23³/₄

Beef, Game & Ribs

New York Steak of Certified Angus Beef (12 oz.) 32¹/₄

Center Cut Baseball Top Sirloin of Certified Angus Beef (14 oz.) 29³/₄

Elk Sirloin
side of lingonberry preserve 29³/₄

Prime Rib of Beef, slow roasted for 18 hours
Small Cut, 8 oz. 23³/₄
Regular Cut, 12 oz. 28³/₄
On the Bone, 26 oz. 35³/₄

Baby Back Pork Ribs
slow cooked with soy, beer, and garlic, glazed with Grub Steak barbecue sauce
Full Rack 31³/₄
Half Rack 24³/₄

Signature Entrées

Hunters Mixed Grill
wild boar sausage, Grub Steak tender and elk sirloin 31¹/₄

Aged Rocky Mountain Natural Lamb Chops
rosemary demi-glaze 37³/₄

Butch Cassidy Burger
one pound of lean home-ground beef, topped with havarti and applewood-smoked bacon 17³/₄

Combination Dinners

Your choice of any two items 34¹/₄

Prime Rib (small cut)
Grub Steak Tender Cut
Roasted Chicken
Northwestern Salmon Filet
Black Tiger Jumbo Prawns (3)
you may create your own combination of any two entrées on our menu

A menu sampling. Prices and items subject to change. Please go to www.grubsteakrestaurant.com for complete menus.