



Mustang

Contemporary American
\$\$\$ to \$\$\$\$

890 Main St.
Park City, Utah
(435) 658-3975
www.mustangparkcity.com

Dinner

AMEX, DISC,
MCARD, VISA

Join renowned Chef/Owner Bill Hufferd (former Executive Chef of Park City's Riverhorse Cafe and numerous, famous Los Angeles fine-dining eateries) for "Park City Fine Dining at its Best." Unique and varied style in the world of haute cuisine. Full bar and top notch wine list.

Best Eclectic Menu

Best Utah Fish Dish
(Utah Red Trout)
— *City Weekly*
"Best of Utah"



Validated Parking



Appetizers

Asian Shrimp Potstickers
Spicy ginger-garlic sauce 11.95

Southwestern Duck Chile Relleno
Jack cheese and ranchero sauce 11.95

Calamari Frito Misto
Fresh tartar sauce, lemon wedges 8.95

Tomato and Bufala Mozzarella Bruschetta
Imported fresh Italian mozzarella, vine-ripened tomatoes, basil pesto, grilled sourdough, roasted red pepper sauce 11.95

Crispy Smoked Salmon Potato Pancake
Sour cream and fresh herbs 12.95

Steak Carpaccio
Reggiano Parmesan, field greens, toast points 13.95

Mustang's Famous Onion Rings or French Fries 4.95

Caesar Salad
Herb-toasted sourdough croutons, roma tomatoes 8.95

Iceberg Wedge Salad
Maytag blue cheese, hothouse tomatoes 9.50

Fried Utah Shepherds Goat Cheese Salad
Grilled olive bread, baby red and yellow pear tomatoes 9.95

Fresh Papaya and Arugula Salad
Raspberry vinaigrette, crispy pancetta, toasted almonds, Maytag blue cheese 11.95

Soup of the Day
Fresh and house-made 8.95

Entrées

Utah Red Trout
Capers, tomatoes, toasted pine nuts, chive mashed potatoes, sautéed asparagus 32.50

Filet Mignon
Red wine sauce, sautéed spinach, Parmesan cheese-broiled tomato, rosemary roasted new potatoes 38.50

Breast of Chicken Piccata
Lemon, capers, potato-sage gnocchi, sautéed asparagus 28.50

Pan-Seared Chilean Sea Bass
With sautéed rock shrimp, lemon-thyme sauce, sautéed baby vegetables, herb roasted new potatoes 38.50

Top Sirloin Steak
Fresh herbs and garlic, "best fries in town" 33.50

Chipotle BBQ Baby Back Ribs
Watermelon jicama salad, Monterey Jack cheese quesadilla 34.50

Jumbo Tiger Shrimp Scampi
Spaghettini, tomatoes, toasted pine nuts, basil, garlic 32.50

Wild Caught Alaskan Halibut
Lemon-soy dressing, baby bok choy, celery, almonds, chives 36.00

Braised Lamb Shank
Mashed potatoes, sautéed spinach, roasted garlic 35.00

Thyme-Garlic Marinated New York Steak
Garlic-herb butter, sautéed asparagus, baked potato with "the works" 39.95

Southwestern Style Grilled Honduran Lobster Tail
Grapefruit salsa, fresh spinach and jack cheese enchiladas 47.50