

# EASY STREET

Steak & Seafood EST. 2002

Open Breakfast, Lunch & Dinner Daily  
Cocktails, Wine and Beer  
Reservations 435-658-9425  
TheSkyLodge.com

## { HORS D' OEUUVRES }

### French Onion Soup

Bourbon Onion Soup Baked with Provolone and Gruyère Cheese 8.00

### Soup Du Jour 7.00

### Ceviche Costa Maya

Mexican Style Marinated Seafood with Red Onion, Cilantro and Lime 9.00

### Baba Ghanoush

Roasted Eggplant Purée with Flat Bread and Pickled Asparagus 8.00

### Wild Mushroom Bruschetta

Sautéed with Sherry, Goat Cheese and Thyme on Toast 9.00

### Daufuskie Island Crab Bake

Baked Carolina Style Deviled Crab with Flour Tortilla Crisps 15.00

### Calamari Frito

Lightly Fried with Cocktail Sauce and Red Pepper Rouille 10.00

### Buffalo Carpaccio

Arugula, Shaved Parmesan, Lemon Oil & Capers 12.00

## { EXPRESS TOUJOUR }

Express Lunch includes choice of:

Brasserie Salad



Soup Du Jour

And:

Seasonal Grill of the Day

13.00

## { FRUITS DE MER }

### West Coast Oysters

on the Half Shell 3.00 each

### Fresh Clams

On the Half Shell 2.50 each  
Minimum Order ½ Dozen

### Brasserie Shrimp Cocktail

¼ Pound 8.00, ½ Pound 16.00

### Snow Crab Claws

3.00 Each

### Petit Seafood Plateau

4 Oysters, 4 Clams, 4 Shrimp,  
4 Crab Claws 33.00

### Grand Seafood Plateau

6 Oysters, 6 Clams, 6 Shrimp,  
6 Crab Claws 52.00



## { SALADES }

### Brasserie Salad

Spring Greens, Truffle Vinaigrette, Point Reyes Blue Cheese, Tomato & Sweet Potato Chips 7.00

### Roasted Beet Salad

Baby Beets, Baby Arugula, Tarragon Vinaigrette and Goat Cheese 9.00

### The Wedge

Iceberg Lettuce with Tomato, Bacon and Creamy Blue Cheese Dressing 9.00

### Steak Salad

Arugula, Asparagus and Heirloom Tomatoes Salad 17.00

## { SANDWICHES ET POMMES FRITES }

### ESB Burger

Apple-Wood Smoked Bacon, Blue Cheese, Red Onion and Roasted Garlic 11.00

### Colorado Lamb Burger

Feta, Shaved Onion, Tomato & Tzatziki 11.00

### Buffalo Burger

Green Chile, Cotija Cheese, Chipotle Aioli 11.00

### VLT

Grilled Veggies, Artichoke Sun-Dried Aioli, Bufala Mozzarella and Sprouts on Wheat Ciabatta 8.00

## { BRASSERIE CLASSIQUES }

### Sautéed Mussels

with Herbs, White Wine, Tomato Sauce and Grilled Bread  
Small Bowl 15.00 Big Bowl 25.00

### Kabobie

Souvlaki Style Lamb Kabob with Cucumber Salad and Warm Pita 10.00

### Fish Taco

Seared White Fish, Avocado Purée, Roasted Corn Salsa & Pico de Gallo 12.00



## { BRUNCH }

### Brasserie Breakfast

Three Eggs Any Style Served with Apple-Wood Smoked Bacon, House Made Country Sausage, Pommes Roti & Choice of Toast 12.00

### Memories of Grandma Regina

Polish Crepes (Palachinke), Filled with Sweet Ricotta Cheese topped with Grape Jelly. Just like the Chef's Grandma made 9.00

### Classic Eggs Benedict

Poached Eggs on English Muffin with Canadian Bacon and Hollandaise 12.00

### Omelet

Three Egg Omelet with your choice of Apple-Wood Smoked Bacon, Country Sausage, Rotisserie Chicken, Sautéed Mushrooms, Green Onions, Diced Tomato, Steamed Spinach, Sweet Bell Peppers, Jalapeño Pepper, White Cheddar, Goat Cheese or Brie 10.00  
Jumbo Lump Crab add 2.00

### Bananas Foster French Toast

Baguette French Toast smothered in Caramelized Bananas with 100% Vermont Maple Syrup and Whipped Cream 10.00

### House Smoked Salmon and Bagel

Whipped Cream Cheese, Red Onion, Diced Egg, Capers and Tomato 11.00

### Biscuits & Gravy

Fresh Baked Southern Biscuits with a Traditional Country Sausage Cream Gravy 8.00

### Huevos Rancheros ESB

Two Fried Eggs, Black Beans, Pico De Gallo, Cotija Cheese and Shredded Beef Short Ribs with Flour Tortillas 13.00

## Spicy Lobster Cobb

Sautéed Lobster with Hearts of Palm, Greens, Diced Avocado, Tomato, Egg, Blue Cheese, Onion and Crispy Bacon 18.00

## Charcuterie Plate

Select Fine Cheeses, Cured Meats, Mustards, Classic Garnishes 12.00

## Macaroni & Cheese

Au Gratin 6.00



## { ACCOMPAGNEMENTS }

Spinach and Roasted Garlic 4.00

Sweet Potato Chips 4.00

Steamed Asparagus with Parmesan & Butter 4.00

Herb Roasted Potatoes 4.00

Sautéed Mushrooms 4.00

Pommes Frites with Utah Aioli 4.00

## { SWEETS }

### Chocolate Bread Pudding

Served Warm with Crème Anglaise 8.00

### Crème Brulee

Traditional Vanilla Bean Custard with a Crisp Caramel Shell 9.00

### Philo's Profiteroles Au Chocolate

8.00

### Chocolate Souffle

With Vanilla Bean Ice Cream 9.00

### Blueberry Mud Slide Pie

9.00



— Le Bar —  
**BOHÈME**

A rich warm atmosphere with full bar menu, cocktails & live music.

Outdoor patio seating, weather permitting.

Parties with 6 or more will have gratuity added.