

KIDS MENU

Chicken Tenders and Fries

A classic kids favorite ... tasty tenders of goodness. 7

Mini Burgers

Two tasty mini burgers with american cheese (optional) tomato, lettuce and a dill pickle on the side. Served with classic french fries. 7

Beehive Mac and Cheese

Thick and creamy alfredo sauce with three cheese blend, your kids will love! 7
With chicken & applewood bacon 12

Cheese Quesadilla

Flour tortilla with a filling of mozzarella and cheddar cheese served with homemade dinapoli tomato dipping sauce. 6

SIDES

Broiled Tomatoes 2

Wasatch House Salad 3

Wasatch Vegetables 5

Wasatch Lemon Rice 4

Soup (seasonal) 5

Wasatch Potatoes 4

Wasatch Classic Fries 4

Regular Sweet Potatoes or Mix 4

Southern Dill Pickle Fries 4

DESSERTS

Decadent Chocolate Cake

A chocolate lover's favorite! Lots of chocolate frosting on endless layers of chocolate cake. Did we mention chocolate? 9
A la Mode add 2

Tiramisu

A delicious italian dessert. Homemade right here with our own special flare. 9

Red Velvet Cake

Indulge in a slice of moist red velvet cake with sweet cream cheese icing. 9

Classic New York Cheesecake

A classic favorite! Baked in a tasty graham cracker crust. 8

Old Fashioned Ice Cream

Vanilla, huckleberry, or strawberries & cream. Simple, naturally flavored classic that boasts a rich and creamy taste – a tried and true favorite. 4

Baklava Delight (Seasonal)

Layers and layers of phyllo dough, crushed almonds and walnuts, honey, infused with seasonal fruits. 5
A La Mode 2

SMOOTHIES

Berry Bliss - Strawberry, raspberry, blackberry & ice cream 8

Banana Split - Banana, ice cream, strawberry & chocolate syrup 8

Mango Madness - Mango, peach, raspberry & ice cream 8

Orange Dream - Tastes like an old fashion creamsicle 8

BEVERAGES

Soft Drinks - Coca-Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Orange Fanta, Root Beer, Lemonade 2.75

Freshly Brewed Iced Tea - 2.75

Freshly Brewed Flavored Iced Tea (Strawberry, Peach, Mango, Raspberry) 3

Natural Juices - Orange, apple, cranberry, pineapple, grapefruit, and tomato) 4

Milk 3

Hot Tea - Black, green, herbal 3

Coffee 3

San Pellegrino Sparkling Water 4

Aqua Panna Natural Spring Water 4

Our menu is created with your health in mind.

At Wasatch Broiler & Grill we use the freshest low-calorie ingredients. Our meats, organic poultry and fish are healthfully prepared using methods such as grilling, broiling and steaming. Our rice, potatoes and vegetables are either steamed or grilled and seasoned sparingly with our unique spice blends.

Our flame-broiled, skinless poultry, meats and seafood are marinated for 24 hours in a special blend of vegetable juices and seasonings.

Each meal is prepared fresh to order. Please be patient and allow at least 15-20 minutes for your order to be cooked thoroughly.

Your satisfaction is our goal!

Our philosophy at Wasatch Broiler & Grill is to offer our customers a great meal at a fair value. We appreciate your patronage and thank you for dining with us. We look forward to serving you again in the future.

Please join us for our \$12.00 Lunch Specials 11am - 3pm Monday thru Friday and our Appy Hour 4pm - 6pm Monday thru Friday for \$10 Appetizers. We have a full bar, ask about our spirits menu.



Rated 4 Stars by Deseret News and SL Tribune
People love us on Yelp!
"Best Ribs and Chicken" - City Weekly

*We accept Visa, MasterCard, American Express, Discover & Cash.
No Checks Please.

Menu prices subject to change at Management discretion

7662 S. Union Park Avenue • Sandy, Utah 84047

T 801.255.9800 • F 801.255.9803

Wasatch Broiler and Grill Reserves the right to adjust menu prices at any time deemed necessary.

Monday - Thursday
11 am - 9 pm

Friday & Saturday
11 am - 10 pm

Sunday
12 pm - 9 pm

WASATCHBROILERANDGRILL.COM

Refer to our website or ask a server about our catering and event menus.

Pick up our delicious kabobs, either cooked or uncooked for your family meals, parties, and events!

Wasatch™ Broiler & Grill



APPETIZERS

Wasatch Appetizer Platter

Our homemade hummus blended with garlic roasted red peppers, dolmades (stuffed grape leaves), kalamata olives, carrots, artichoke hearts, and crisp cucumbers, served with grilled pita bread, crumbled blue cheese and ranch dressing. 15

Kobe Sliders

3 Kobe beef sliders are the mini version of the best burgers you will ever have. The intense marbling of the meat creates a buttery tenderness and flavor. Served with onions, American and bleu cheese. 14

Calamari

Our calamari is hand breaded with our own blend of seasonings, fried light to a crisp and served with homemade dinapoli tomato dipping sauce and sweet chilli sauce. 15

Crispy Wrapped Shrimp

Large prawns hand-rolled in a light rice breading. Served with organic mixed greens and sweet Thai chilli dipping sauce. 15

Insalata Caprese

Sliced fresh mozzarella, tomatoes and basil atop organic mixed greens. Seasoned with sea salt, black pepper, extra virgin olive oil and balsamic vinegar, served with pita bread. 12

Thai Lettuce Wraps

You'll love our flavorful diced chicken breast and vegetables in a light ginger soy sauce. Accompanied by crisp romaine lettuce and sweet Thai chilli dipping sauce topped with crispy asian noodles. 14

Wasatch Lettuce Wrap

Romaine lettuce, topped with sliced tomatoes, red onions, blue cheese dressing, and applewood bacon crumble. 12

Wasatch Wings N Things

Chicken wings served with southern fried dill pickles, celery and carrots with a choice of Traditional spicy, teriyaki or BBQ. 14

SALADS

All salads can be served with gluten-free vinaigrette

Seared Ahi Tuna Salad

Seared ahi tuna with blackened sesame seeds lightly glazed with teriyaki sauce, crisp cucumbers, red onions and tomatoes tossed with cucumber wasabi dressing. 17

Southwestern Salmon Salad

Perfectly broiled fresh salmon on top of organic mixed greens, red onion, tomatoes, crisp cucumbers, corn, and black beans tossed with our signature homemade chipotle lime ranch dressing and shredded corn chips. 16

Gorgonzola Steak Salad

Succulent sliced flat iron steak atop organic mixed greens, tomatoes, red onion, crisp cucumbers, applewood bacon, artichoke hearts and gorgonzola cheese. Tossed with our house garlic parsley vinaigrette dressing. 16

Arugula Salad

Crisp organic arugula, beets, fresh farm goat cheese and cucumber served with raspberry walnut vinaigrette. 12 With chicken 15

Caesar Salad

Broiled chicken breast over romaine lettuce with cucumbers, green olives, croutons and parmesan cheese tossed with our own lemon caesar dressing. 12 With chicken 15

Mediterranean Salad

Red onion, fresh tomatoes, crisp cucumbers, kalamata olives & feta cheese served with balsamic vinegar and extra virgin olive oil pita bread. 12 With chicken 15

Asian Pasta Salad

Chilled penne pasta tossed with organic mixed green, crisp cucumbers, broccoli, red and green peppers, mandarin oranges and black sesame seeds. Served with our poppy seed dressing and topped with crispy asian noodles. 12 With chicken 15

Wasatch Classic Salad

Organic mixed greens, tomatoes, crisp cucumbers and red onions with our famous creamy garlic parsley vinaigrette dressing. 12 With chicken 15

Wasatch Fruit Salad

Delicious seasonal fruits or berries and roasted pecans atop organic mixed greens tossed in raspberry vinaigrette and crumbled blue cheese. 13 With chicken 15

PASTAS

Teriyaki Pasta

Pasta noodles tossed with teriyaki sauce, stir fry vegetables, Mandarin oranges and blackened sesame seeds. 12 With chicken 14 With shrimp 16

Pasta Alfredo

Penne pasta, garlic alfredo, sun dried tomatoes, broccoli and parmesan. 12 With chicken 15 With salmon or shrimp 17

Beehive Mac and Cheese

Thick and creamy alfredo sauce with a three cheese blend \$7 With pesto \$9 With chicken & applewood bacon \$12

Seafood Penne Marinara

Penne pasta served with salmon, shrimp and scallops tossed in our homemade Dinapoli tomato sauce with kalamata olives, red onions, capers, artichokes and topped with parmesan cheese. 18 Without seafood 14

ENTREES

Entrees are accompanied by your choice of lemon rice or seasoned potatoes. You may choose steamed vegetables or a choice of two sides for an additional \$2.

KABOBS - What made us famous!

Our flavorful and tender kabobs are marinated overnight in a delicious blend of vegetable juices and seasonings (our own special recipe), and flame-broiled to perfection.

Chicken Kabobs 16

Single Chicken Kabob 12

Tikki Kabobs (Ground beef/ Special Seasoning) 14

Seafood Kabobs (Salmon/ Scallops/ Mahi Mahi/ Shrimp) 20

Steak and Chicken Kabobs 17

Chicken and Shrimp Kabobs 17

Chicken and Seafood Kabobs 18

Steak and Shrimp Kabobs 18

Ultimate Kabob Combo (Steak/ Chicken/ Shrimp) 20

Mediterranean Plate for Two (Chicken kabobs, Shrimp kabobs, Tikki kabobs with lemon rice and Mediterranean salad) 25

Add a skewer of delicious flame broiled tomatoes for \$2

Skinless Lemon Spice Chicken

Flame-broiled to perfection with our special blend of seasonings served with our homemade pico de gallo. Our healthy choice!!!!

Quarter chicken 12

Half chicken 16

Ribs & Chicken (One beef or baby back rib and a quarter skinless chicken) 17

Steak Kabobs 17

Single Steak Kabob 14

Shrimp Kabobs 17

STEAK AND RIBS

Our succulent select cuts of USDA beef and pork ribs are glazed with our unique BBQ sauces, spicy or original, and char-broiled to perfection.

Beef Ribs

Angus Beef Ribs (3) 20

Ribeye Steak 10 oz

USDA prime cut, cooked to perfection, char-broiled to order and topped with sautéed mushrooms and onions. 20

Baby Back Ribs

Half Rack 17 / Full Rack 20

10 oz. New York Steak

This succulent cut of New York steak is char-broiled to order and topped with sautéed mushrooms and onions. 20

SEAFOOD

Classic Fish and Chips

Beer battered cod accompanied by our classic french fries, sweet potato fries or mixed. Served with our unique brown classic tartar sauce is available. 17

Lemon Spice Trout

Broiled with lemon butter and seasoned with oregano, parsley and lemon spice. 17

Salmon Picatta

A seasoned filet of salmon, garnished with mushrooms, tomatoes, olives, capers, sautéed in a light garlic and parsley sauce. 19

GOURMET TACOS

All of our Tacos can be made with your choice of corn or flour tortillas. Served with Wasatch lemon rice or potatoes.

Chicken Tacos

Diced chicken breast. homemade chipotle ranch dressing and our fresh cut pico de gallo salsa. 14

Fish Tacos

Grilled salmon or mahi mahi or both, seasoned with a kick of habanero with fresh mango chutney, or chipotle ranch with pico de gallo. 15

Steak Taco

Flat iron steak. Homemade chipotle ranch dressing and our fresh cut pico de gallo salsa. 15

**All entrees can be broiled or grilled without butter or seasoning, should your diet dictate. According to health code requirements, all meat must be cooked thoroughly.*

Ask your server which menu items can be prepared gluten-free.



WE CHILL IT - THEN GRILL IT!

Choose your own fresh cut vegetables from our veggie bar. Our chef then grills your selection with your choice, of chicken, steak or shrimp and pours our savory light teriyaki or soy sauce over your entrée. Served with your choice of Wasatch potatoes or lemon rice.

Just Veggies 14

Chicken and Vegetables 15

Combination Plate (Chicken/Steak/Shrimp) 18

Steak and Vegetables 16

Shrimp and Vegetables 17

SANDWICHES

Garnished with fresh greens, tomatoes and a dill pickle. All served with your choice of classic french fries, sweet potato fries, or mixed, or southern dill pickle fries.

Char-broiled Sandwiches

Served with mozzarella cheese and glazed with our own house BBQ sauce served on toasted ciabatta bread . With chicken 12 With steak 14 With pork 14

Shrimp Po Boy

A twist on a Louisiana favorite. Grilled shrimp with sautéed green and red peppers, onions, garlic, and our chipotle sauce on ciabatta bread. 15

Tikki Kabob in a Pita

Ground beef kabob with our own special seasonings, in a pita accompanied with a Mediterranean salad and a Persian cucumber yogurt sauce. 14

BURGERS

All our burgers are USDA Angus beef. Garnished with lettuce, tomatoes, onions and a dill pickle. All served with your choice of classic french fries, sweet potato fries, or mixed, or southern dill pickle fries

Classic Burger

Served with your choice of swiss or cheddar cheese on a toasted ciabatta bun. 10

Bleu Cheese Burger

Topped with crispy applewood smoked bacon and lots of bleu cheese on a toasted ciabatta bun. 12

Mushroom Burger

With sautéed mushrooms and grilled onions topped with melted swiss cheese on a toasted ciabatta bun. 12

Wasatch Burger -- OH BOY!

Our angus beef patty and swiss cheese with our own shaved baby back rib meat mixed with our spicy BBQ sauce and topped with sauteed onions on a toasted ciabatta bun. Delicious! 18

Mediterranean Chicken Burger

Healthy Choice

A chicken patty with arugula, feta cheese, fresh tomatoes, kalamata olives, crisp cucumbers and balsamic aioli on a ciabatta bun. 14

GOURMET PIZZAS

Margherita Pizza

Fresh tomatoes, basil, olive oil and garlic with mozzarella and parmesan cheese. 13

BBQ Chicken Pizza

Chicken, mozzarella cheese, BBQ sauce, red onion and mushroom. 15

Chicken Artichoke Pizza

Chicken, artichokes, mushrooms and tomatoes topped with olives and mozzarella cheese. 15

Pesto Chicken Pizza

Chicken, Italian pesto sauce, feta and mozzarella cheese. 15

Mediterranean Pizza

Our homemade Dinapoli tomato and pesto sauce, fresh mozzarella, diced tomatoes, mushrooms, topped with arugula, light virgin olive oil, lemon and parmesan. 13 Add chicken 15 Add shrimp 16

Four Cheese Pizza

Mozzarella, swiss, cheddar cheese and feta, with fresh or sun dried tomatoes. 13

All Vegetable Pizza

Fresh tomatoes, mushrooms, broccoli, red onions, red and green peppers, imported olives, aged cheddar and mozzarella cheese. 13

Steak Pizza

Tender slices of flat iron steak with black beans, corn, our own fresh pico de gallo, mozzarella and cheddar cheeses with a spicy twist. 15