

## APPETIZERS

### Wasatch Appetizer Platter

Our homemade hummus blended with garlic and roasted red peppers, kalamata olives, carrots, celery, artichoke hearts, crisp cucumbers, served with grilled pita bread, crumbled blue cheese and ranch dressing. \$13

### 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 caramelized onions, blue cheese and American cheddar. \$12

### 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. \$13

## SALADS

*All salads can be served with gluten-free vinegarette*

### Seared Ahi Tuna Salad

Seared Ahi Tuna with blackened sesame seeds and lightly glazed with teriyaki sauce, crisp cucumbers, red onions and tomatoes tossed lightly with cucumber wasabi dressing. \$15

### Southwestern Salmon Salad

Perfectly broiled 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. \$15

### 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 dressing of garlic parsley vinaigrette. \$15

### Arugula Salad

Crisp organic arugula, beets, fresh farm goat cheese and red onions served with raspberry walnut vinaigrette. \$12 With Chicken \$14

### Chicken Caesar Salad

Broiled chicken breast over romaine lettuce with croutons and parmesan cheese tossed with our own lemon Caesar dressing. \$14

## PASTAS

### Teriyaki Pasta

Egg noodles tossed with Teriyaki sauce, stir fry vegetables, mandarin oranges and blackened sesame seeds. With Chicken \$13 With Shrimp \$15

### Pasta Alfredo

Penne pasta, garlic Alfredo, sun dried tomatoes, broccoli and parmesan. With Chicken \$14 With Salmon or Shrimp \$16

### NEW 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. \$16 Without Seafood \$13

### Crispy Wrapped Shrimp

Large prawns hand-rolled in a light rice breading served with organic mixed greens and sweet thai chilli dipping sauce. \$12

### Insalata Caprese

Sliced fresh mozzarella, plum tomatoes and basil atop organic mixed greens. Seasoned with sea salt, black pepper, extra virgin olive oil and balsamic vinegar, 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 Romain lettuce and sweet Thai chilli dipping sauce topped with crispy asian noodles. \$13

### Mediterranean Salad

Organic mixed greens, red onion, fresh tomatoes, crisp cucumbers, kalamata olives, feta cheese served with balsamic vinegar and extra virgin olive oil with pita bread. \$12 With Chicken \$15

### NEW 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 \$14

### 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

## ENTREES

*Entrees are accompanied by your choice of Lemon Rice or Wasatch seasoned potatoes. Steamed vegetables or 1/2 and 1/2 combos are an additional \$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 \$15

## 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 \$14

Single Chicken Kabob \$12

Shrimp Kabobs \$15

Seafood Kabobs (Salmon/ Scallops/ Halibut/ Shrimp) \$18

Steak Kabobs \$15

Single Steak Kabob \$13

## COMBINATION PLATTERS

*These dishes provide you with the combination of your favorite selections of kabobs, skinless chicken and ribs.*

Ribs & Chicken (Beef or Baby back ribs and a quarter skinless chicken) \$16

Chicken and Shrimp Kabobs \$15

Steak and Chicken Kabobs \$15

Steak and Shrimp Kabobs \$16

Ultimate Kabob Combo (Steak/ Chicken/ Shrimp) \$18

## STEAK AND RIBS

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

### Beef Ribs

Small (3 Ribs) \$14 / Large (5 Ribs) \$18

### Baby Back Ribs

Half Rack \$14 / Full Rack \$18

### 12 oz. New York Steak

This succulent cut of New York steak is char-broiled to order and topped with sautéed mushrooms and onions. \$18

## SEAFOOD

### Lemon Spice Trout

Broiled with lemon butter and seasoned with oregano, parsley and lemon spice. \$16

### NEW Classic Fish and Chips

Beer battered cod accompanied by our classic French Fries, sweet potato fries or mixed. Served with our unique brown honey mustard dipping sauce, or classic tartar sauce is available. \$16

### Fish Tacos

Flour or corn tortillas, grilled Salmon or Mahi Mahi or a combination of both area seasoned with a little kick of our habenero sauce topped with fresh mango chutney. Served with our Wasatch potatoes or lemon rice. \$14

### Salmon Picatta

Garnished with mushrooms, tomatoes, olives, capers, sautéed in a light garlic and parsley sauce. \$18

*\*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!

*Select your favorite freshly 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 \$12

Chicken and Vegetables \$14

Combination Plate (Chicken/Steak/Shrimp) \$18

Steak and Vegetables \$15

Shrimp and Vegetables \$16

## SANDWICHES

*Garnished with lettuce, tomatoes and a dill pickle. All served with your choice of classic French Fries, sweet potato fries or mixed.*

### 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 \$13 With Pork \$13

### Shrimp Po Boy

This twist on the Louisiana favorite piles grilled shrimp with sauteed green and red peppers, onions and garlic with our chipotle sauce on ciabatta bread. \$14

### Mango Chutney Salmon Sandwich

Broiled Salmon topped with mango chutney on toasted ciabatta bread. \$14

## BURGERS

*Our burgers are USDA Angus beef ground fresh daily. Garnished with lettuce, tomatoes, onions and a dill pickle. All served with your choice of classic French Fries, sweet potato fries or mixed.*

### Classic Burger

Served with your choice of Swiss or American cheddar cheese on a toasted ciabatta bun. \$10

### Bleu Cheese Burger

Topped with crispy applewood smoked bacon and lots of blue 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

### NEW 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! \$15

### NEW Mediteranean Chicken Burger Healthy Choice

A chicken patty with baby spinach, Feta cheese, fresh tomatoes, kalamata olives, crips cucumbers and balsamic aoli on a ciabatta bun. \$14 Veggie patty can be substituted \$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. \$14

### Chicken Artichoke Pizza

Chicken, artichokes, mushrooms and tomatoes topped with olives and mozzarella cheese. \$14

### Pesto Chicken Pizza

Chicken, Italian pesto sauce, and Feta and mozzarella cheese. \$14

### Four Cheese Pizza

Mozzarella, Swiss, American 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

### NEW 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

## KID'S MENU

### Chicken Tenders and Fries

A classic kids favorite ... Tasty tenders of goodness. \$7

### Beehive Mac and Cheese

Thick and creamy three cheese blend, your kids will love! \$6

### 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

### Cheese Quesadilla

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

## SIDES

Wasatch House Salad \$3

Wasatch Vegetables \$5

Wasatch Lemon Rice \$4

Wasatch Potatoes \$4

Wasatch Classic Fries \$4

Regular Sweet Potatoes or Mix \$4

Soup (seasonal) \$5

## DESSERTS

### Decadent Chocolate Cake

A chocolate lover's favorite! Lot's of chocolate frosting on endless layers of chocolate cake. Did we mention chocolate? \$6  
A la Mode add \$2

### Tiramisu

A delicious Italian dessert. Homemade right here with our own special flare. \$7

### Red Velvet Cake

Indulge in a slice of moist red velvet cake with sweet cream cheese icing. \$6

### Classic New York Cheesecake

A classic favorite! Baked in a tasty graham cracker crust. \$6

### Old Fashioned Vanilla Ice Cream

Simple, naturally flavored classic that boasts a rich and creamy taste – a tried and true favorite. \$4

### NEW Mochi Ice Cream

Choice of 3: Strawberry, Mango and Chocolate. This is an exotic Japanese dessert that has been westernized with ice cream. You better try it! \$7

Dessert of the Day (ask your server) Open Price

## SMOOTHIES

Berry Bliss - Strawberry, Raspberry, Blackberry & Ice Cream \$6

Banana Split - Banana, Ice Cream, Strawberry & Chocolate Syrup \$6

Mango Madness - Mango, Peach, Raspberry & Ice Cream \$6

Orange Dream - Tastes Like An Old Fashion Creamsicle \$6

## BEVERAGES

Soft Drinks - Coca-cola, diet coke, sprite, dr. pepper, orange crush, root beer, lemonade \$2.50

Freshly Brewed Iced Tea - Raspberry, strawberry, peach and mango \$2.50

Freshly Brewed Flavored Iced Tea (Mango, Raspberry) \$3

Natural Juices - Orange, apple, cranberry, pineapple, grapefruit, and tomato) \$3

Milk \$3

Hot Tea - Black, green, herbal \$3

Coffee \$3

Espresso \$3.50

Latte \$3.50

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, 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 \$10.95 Lunch Specials 11am - 3pm Monday thru Friday and our Appy Hour 4pm - 6pm Monday thru Friday for \$5 Appetizers. We have a full bar, ask about our spirits menu.

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

7662 S. Union Park Avenue • Sandy, Utah 84047

T 801.255.9800 • F 801.255.9803

Monday - Thursday  
11 am - 9 pm

Friday & Saturday  
11 am - 10 pm

Sunday  
12 pm - 9 pm

**WASATCHBROILERANDGRILL.COM**



**Wasatch**<sup>TM</sup>  
*Broiler & Grill*

**TAKE OUT MENU**