

Small Plates

Grilled Asparagus Flat Bread 12

Asparagus, Arugula, Parmesan, Italian Salsa Verde,
Garlic Infused Olive Oil & Sea Salt

“Surf and Turf” 16

Grilled Octopus, Avocado Mousse, Crispy Pork Belly,
Peppadew Pepper, Celery Heart Salad

Beet Salad 12

Roasted Beets, Fines Herbes Crusted Goat Cheese, Frisee,
Watercress, Peas, Heirloom Tomatoes, Citrus - Vanilla Bean
Vinaigrette, Tomato Syrup

Smoked Salmon Belly 14

Watercress, Whipped Cream Cheese, ‘Everything Bagel’ Flavors,
Radish, Fried Shallots

Smoked Duck ‘Pastrami’ 15

Pickled Red Onion, Grain Mustard Vinaigrette, Rye Toast,
Bull’s Blood Greens and Granny Smith Apple Salad, Cracklings

Braised Short Rib Flat Bread 14

Braised Beef Short Ribs, Horseradish, Queso Oaxaca,
Bacon Jam, Crispy Shallot, Micro Green Salad

Charcuterie and Cheese Plate 16

Assorted cheese, Charcuterie, Toasted Baguette,
Traditional Garnish

Queso Spinach Dip 7

Oaxaca, Spinach, Roasted Poblano Chile, Flat Bread and Crostini

Beef Carpaccio 14

Raw Strip Loin, Arugula, Frisee, Roasted Garlic Aioli, Focaccia
Crouton, Truffle Oil, Smoked Sea Salt, Shaved Parmesan

Entrée

All entrées include choice of soup or salad

Seared Catfish 24

Manchego Polenta, Crispy Chorizo, Cherry Tomato Jam,
Balsamic Pearls

Beef Strip Loin 33

Caramelized Onions, Rosemary Marrow Butter,
Truffled Fingerlings, Watercress

Olive Oil Roasted Salmon 29

Sustainable Salmon, Black Barley ‘Risotto Style’, Sweet Pea
Emulsion, Lemon Crème Fraiche, Oven Dried Tomatoes

Bacon Wrapped Pork Tenderloin 22

Toasted Garlic Kale, Compressed Green Apple, Fennel Salad,
Roasted Garlic Potato Puree, Maple Horseradish Gastrique

BLTA Pasta 17

Roasted Garlic Alfredo, Roasted Tomatoes, Artichokes Hearts, Red
Onion, Double Smoked Bacon, Linguine
Add Chicken 3 Add Salmon 6

Roasted Stuffed Chicken 21

Stuffed leg and Thigh, Chicken Apple Sausage, Roasted
Garlic Potato Puree, Toasted Garlic Kale, Brown Butter Jus Lie

Braised Beef Short Rib 29

Manchego Polenta, Root Vegetables, Braising Jus,
Horseradish Gremolata

Petit Tender ‘Pepper Steak’ 29

Potato-Bacon Fritter, Butter Braised Leeks, Pinot Noir Syrup,
Blue Cheese Fondue, Asparagus

Lamb Loin 33

Pistachio Lemon Crust, Herb Goat Cheese – Caramelized Onion
Tart, Wild Mushroom Jam, Heirloom Carrots, Lamb Jus

Duck Tasting 30

Mini Duck Confit Bolognese Lasagna, Balsamic Lacquered Breast,
Brussels Sprouts, Wild Mushrooms, White Sauce, Tomato Syrup,
Watercress

Mahi Mahi 28

Jalapeno-Basil Vinaigrette, Coconut Black Forbidden Rice,
Asparagus, Caramelized Pineapple ‘Agrodolce’, Coconut Powder

Roasted Root Vegetables 22

Beets, Heirloom Carrots, Baby Turnips, Goat Cheese, Pistachio
Vinaigrette, Sea Salt and Cracked Pepper, Quinoa, Cauliflower Puree

Little Neck Clams and Smoked Pork Belly 26

Little Neck Clams, Smoked Pork Belly, Heirloom Carrots, Truffled
Fingerling Potatoes, ‘Chowder’ Sauce

Veal Loin 30

Basil-Heirloom Tomato Consommé, Grilled Summer Squash,
Cipollini Onions, Roasted Garlic Potato Puree

rainbow room
restaurant

Soup

Smoked Chicken Posole 8

Smoked Chicken, Hominy, Roasted Poblano,
Cilantro, Tortilla Threads

Soup of the Day 6

Entrée Salads

Add Chicken 3

Add Salmon 6

Lemon Grass Chicken Salad 12

Grilled Lemon Grass Chicken, Shredded Napa
& Red Cabbage, Cucumber, Carrot, Daikon
Radish, Scallions, Edamame, Wonton Threads,
Roasted Red Pepper, Ginger Soy Vinaigrette

Strawberry & Pistachio 13

Strawberries, Baby Spinach, Arugula, Frisee,
Toasted Pistachio, House Ricotta, Shaved Red
Onions, Balsamic Reduction, Sherry Vinaigrette

Wahweap Caesar Salad 11

Chopped Hearts of Romaine, Heirloom Cherry
Tomato, Shaved Parmesan Cheese, Focaccia
Crouton, Green Goddess Caesar Dressing

Desserts

Indoor S’mores 8

Chocolate Mousse, Graham Cracker Crumble,
Marshmallow Meringue

Sticky Toffee Pudding 8

Rich Toffee Sauce, Pecan Praline Ice Cream

Lemon Meringue Tart 8

Lemon Curd, Toasted Meringue, Raspberry
Pomegranate Sorbet

Nutella Cheesecake 6

Coconut Cremeaux, Maple Compressed
Banana, Coconut Powder

Tres Leches 8

Mixed Berry Jam, Whipped Cream

Soda | Iced Tea | Hot Tea |
Coffee | Juice

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IN THE KITCHEN:
Chef Dino Meredith

Please notify us of any food allergies.

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food
borne illness.

A gratuity of 18% will be added to tables of 6 or more.
All pricing includes 7% energy surcharge and 4.5%
infrastructure development charge.

Lake Powell Resorts & Marinas supports the
Monterey Bay Seafood Watch program and utilizes “best
choice” green listed fish. At Lake Powell Resorts &
Marinas our goal is to support local vendors and growers
and to provide healthy food options to visitors.
To the extent possible, we source ingredients from within
150 miles of this location.

Wines

House

we proudly offer woodbridge by robert mondavi, california available in: cabernet sauvignon, merlot, chardonnay, white zinfandel, and sparkling brut (btl only)
6.50 gls | 22 btl

Local Wines

301 fire mountain wind, viognier, cottonwood, az 47
302 fire mountain fire, rhone, cottonwood, az 47
303 sedona woman, zinfandel, oak creek, az 7.50 33

Whites and Blends

101 beringer, white zinfandel, napa, california 22
102 chateau ste michelle, riesling, columbia valley 6.50 25
103 nobilo "icion", sauvignon blanc, new zealand 32
104 simi, sauvignon blanc, sonoma 7.50 32
105 estancia, pinot grigio, california 7.50 32
106 luna, pinot grigio, california 7.50 28
107 stellina di notte, pinot grigio, italy 46
108 pighin, pinot grigio, italy 42
109 castello del poggio, moscato, italy 28

Chardonnay

110 simply naked, unoaked, california 7.50 28
111 ravenswood, 'vintner's blend, california 7.50 28
112 rodney strong, sonoma coast, california 8.50 32
113 bonterra, "organic", mendocino county 9.50 40
114 louis latour, grand ardeche, france 32
115 sonoma-cutrer 'russian river ranches', sonoma 55
116 kendall jackson 'grand reserve' 49
117 franciscan 'oakville', napa, california 43

Pinot Noir

201 king estate, oregon 58
202 hob nob, france 7.50 28
203 rodney strong, sonoma coast, california 46
204 robert mondavi, 'private selection', california 8.50 33

Merlot

205 blackstone, california 7.50 28
206 chateau ste michelle, 'indian wells', washington 42
207 franciscan, 'oakville estates', napa, california 44

Meritage & Blends

208 robert mondavi meritage, california 8.00 30
209 jam cellars, napa, california 9.50 40
210 catena, malbec, argentina 9.50 40
211 gnarly head authentic red, california 6.50 25

Zinfandel

212 ravenswood, napa, california 8.50 33
213 rosenblum, north coast 58

Shiraz/Syrah

214 jacobs creek reserve, australia 8.50 33
215 greg norman, australia 40
216 j. lohr, california 8.50 33

Cabernet Sauvignon

217 ravenswood, 'vintner's blend', california 7.50 28
218 markham, napa, california 74
219 estancia, california 8.50 38
220 jordan, alexander valley 105
221 franciscan, 'oakville estate' napa, california 62

Beer

Domestic 4

bud light, budweiser, coors light, michelob ultra, miller light, odouls n/a

Import 4.50

corona light, corona, dos xx amber, heineken, honey brown lager, oak creek amber ale, oak creek pale ale, dos xx lager, stella artouis, samuel adams, newcastle, guinness

Draft

*budweiser 3.50
lake powell hefewiezen 4.50
grand canyon pale ale 4.50
lake powell amber 4.50
flagstaff lumberyard ipa 4.50
flagstaff lumberyard red ale 4.50*

Specialty Drinks

prickly pear martini 11

grey goose vodka, patron citronage, prickly pear syrup, splash of fresh squeezed lime juice, with a lime wheel garnish

monsoon margarita 11

cabo wabo, patron citronage, prickly pear syrup, sweet & sour mix with a lime wheel garnish

hoodoo mojito 11

don q, fresh squeezed lime juice, mint leaves, simple syrup with a lime wheel garnish

labyrinth lemonade 10

bacardi rock coconut, pineapple juice, fresh squeezed lemonade, floater of pyrut rum, with a lemon wheel and cherry garnish

desert sky 10

kettle one orange, bacardi rock coconut, cranberry and pineapple juice, with a orange wheel and cherry garnish

deep water iced tea 10

absolut wild tea vodka, fresh squeezed lemonade, brisk iced tea, with a lemon wheel garnish

desert varnish 10

effen cucumber vodka, bloody mary mix, assorted spices, with a cucumber garnish

Specialty Non-Alcoholic Drinks

fiji water

small 3.50 large 7.50

san pellegrino

small 4 large 8

republic tea 6

pomegranate green tea & ginger peach tea

henry wienhard's root beer 3.50