



Enjoy traditional American cuisine as inviting as the mountainside views of the Deer Valley Resort.

RIME presents a seasonally inspired menu built on sustainably caught seafood and locally sourced meats and produce arriving fresh each morning.

Private dining available for groups between 10 - 50 via our catering sales team.



MARKET CRU

OYSTERS ON
THE HALF SHELL
classic accompaniments.
(gf) ½ dz. 28 | dz. 52

CAVIAR PLATTER
classic accompaniments.
MKT

MAINE DIVER SCALLOP
CARPACCIO
chili. mint. crispy garlic.
(gf) 27

SHRIMP COCKTAIL
jumbo shrimp. lemon.
cocktail sauce.
(gf) 23

CLASSIC STEAK TARTARE
mustard. cornichon lemon. toast.
(gf option) 27

YELLOWFIN TUNA CRUDO
compressed watermelon. coconut-
habanero. pickled cucumber.
lime aioli. (gf) 32

WAGYU BEEF CARPACCIO
dijonnaise. parmesan. arugula.
(gf option) 25



LAND + SEA

8 OZ FILET
niman ranch, ca
(gf) 62

16 OZ PRIME NEW YORK STRIP
niman ranch, ca
(gf) 88

22 OZ RIBEYE
creekstone farms, ks
(gf) 98

40 OZ DRY AGED TOMAHAWK
STEAK
creekstone farms, ks
(gf) 245

6 OZ SALMON
campbell river, british columbia.
(gf) 42

8 OZ AHI TUNA
honolulu, hi
(gf) 46

A-5 JAPANESE WAGYU
(gf) MKT oz

SIDES

ASPARAGUS
hollandaise. (gf) | 16

BAKED POTATO
bacon. parmesan. crème fraîche. (gf) | 16

LOBSTER MAC & CHEESE
maine lobster. local truffle cheddar. | 34

CRISPY POTATOES
smoked pepper. crème fraîche. (gf) | 16

CREAMED SPINACH
black pepper. parmesan. (gf) | 16

SAUCES

R-1 SAUCE (gf) | 6

AU POIVRE SAUCE (gf) | 6

HERB BUTTER (gf, veg) | 6

TOMATO GINGER (v) | 6

LEMON BUTTER (gf, veg) | 6

TRUFFLE BUTTER (gf, veg) | 6

STARTERS

LOBSTER BISQUE

chives, caviar, brandy crème.
23

ROASTED BONE MARROW

lemon, caviar, parsley, sourdough. 24
+caviar 35. +truffles MKT.

'STEAKHOUSE SALAD'

iceberg, bacon, tomato, red onion, blue cheese
(gf) 19

OCTOPUS A LA PLANCHA

potatoes, chorizo, shallots, mint, piquillo pepper aioli.
(gf) 26

WARM POTATO VICHYSOISE

potato latka, chives, olive oil.
(v, gf) 18

LUMP CRAB CAKE

celery slaw, grain mustard, grapefruit.
23

SUE'S MAINE MUSSELS

garlic, herbs, white wine, pesto toast.
28

FOIE GRAS TRIO

seared, torchon, pâté.
huckleberry gastrique, brioche.
42

CAESAR SALAD

hearts of romaine, sourdough, lemon.
18

MANILA CLAMS AL AJILLO

chilies, pistou.
(v) 27

ENTRÉES

BLACKENED MAINE SCALLOPS

parmesan grits, pork belly, tomato jus.
48

MARY'S FARM ORGANIC HALF CHICKEN

winter bean fricassee, grilled lemon, thyme.
(gf) 42

PAN SEARED UTAH ELK LOIN

spiced turnips, orange, foie jus, sweet potatoes.
(gf) 62

2lb MAINE LOBSTER

black truffles, spaetzle, lemon, crème fraîche.
62

GRILLED UTAH LAMB CHOPS

smoked chili glaze, brussels sprouts, pistachio.
(gf) 60

ROASTED CAMPBELL RIVER SALMON

almond romesco, sweet & sour carrots, koji butter.
(gf) 48

14oz NIMAN RANCH PORK CHOP

smoked bacon, candied apples, ginger beets, brussels sprouts.
(gf) 58

ROASTED CAULIFLOWER STEAK

gremolata, butter bean hummus, nuts & seeds, lemon.
(v) 34

GRILLED OYSTER MUSHROOMS

black garlic, onion ash, crispy shallots.
(v,gf) 34

ROASTED IDAHO TROUT

fresh horseradish, citrus, lemon-thyme beurre blanc.
(gf) 48

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

**18% Gratuity will be added to groups of 6 or more. (v=vegan) (veg=vegetarian) (gf= gluten free)*

JUICE + SMOOTHIE + SPECIALTY COFFEE

ORANGE APPLE GRAPEFRUIT PINEAPPLE CRANBERRY	8
NAKED SMOOTHIES	10
NITRO COLD BREW	10
CAPPUCINO/LATTE/AMERICANO	8
ASSORTED HOT TEA SELECTION	6
COFFEE FLAVORING	1
vanilla. hazelnut. caramel.	

FRUIT + GRANOLA + GRAINS + TOAST

GREEK YOGURT & GRANOLA fresh berries. almonds. (veg)	18
FRUIT PLATE seasonal selection. (v,gf)	14
PASTRY BASKET assorted pastries. (veg)	14
STEEL CUT OATS blueberries. pecans. brown sugar. cinnamon. (veg)	17
ACAI BOWL banana. mango. berries. coconut. (v)	17
UTAH TOAST brioche. toasted nuts. honey peach apricot compote. alpine whiskey mascarpone. (veg)	22
GRILLED AVOCADO TOAST sourdough toast. seeds. sprouts. (v)	24
+ sunny side egg 5 + smoked salmon	12
PEANUT BUTTER – BERRY BOWL peanut butter. chia. mixed nuts. seeds. (v,gf)	17
CHILAQUILES tortilla strips. tomatillo salsa. one egg any style. pickled veg. mixed greens. cotija. crema. (veg,gf)	24

EGGS

DOUBLE BACON SANDWICH brioche bun. one egg any style. habanero glazed pork belly. pickled red onion. mango aioli. breakfast potatoes. salad.	22
THREE EGG OMELETTE choice of fillings: american. cheddar. gruyere. onions. tomatoes. peppers. spinach. bacon. ham. Includes side of breakfast potatoes. salad.	23
EGGS BENEDICT hollandaise. ham. english muffin. breakfast potatoes. salad.	24
BAKED FARM EGGS spinach. spicy tomato jam. country pork sausage. sourdough.	20
AMERICAN BREAKFAST two eggs any style. breakfast potatoes. salad. choice of ham. bacon. sausage.	25
EGG WHITE FRITATTA farm greens. heirloom tomatoes. parmesan. (gf)	24

SIDES

SMOKED SALMON (gf)	12
COUNTRY PORK SAUSAGE (gf)	10
APPLE CHICKEN SAUSAGE (gf)	10
NIMAN RANCH HAM (gf)	10
THICK CUT BACON (gf)	10
TWO EGGS ANY STYLE (veg, gf)	10
BREAKFAST POTATOES (veg)	8
PLAIN BAGEL + CREAM CHEESE	8
SEASONAL MUFFIN (veg)	6
CROISSANT (veg)	6
CHOCOLATE CROISSANT (veg)	6
TOAST (veg)	6
sourdough. white. wheat. english muffin.	



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