

STANDARD-EXAMINER | DECEMBER 2015 – MARCH 2016

# DINING

## GUIDE

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*Where to*  
**REFUEL**

*After a day of skiing*

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*We Love Our*

**PIE**

---

*Chili*  
**SEASON**

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*Flavors of*  
**ITALY**



INDEX

PG

- 4** **SKI FOOD**  
*After a day on the slopes*
- 11** **PIE**  
*The quintessential dessert*
- 16** **CACTUS REDS**  
*New year, new chef, new menu*
- 19** **CHILI**  
*How spicy do you like it?*
- 22** **EGGNOG**  
*The flavor of the season*
- 24** **ITALIAN**  
*Grab a taste of the homeland*
- 29** **AREA MENUS**  
*Hearth on 25th*  
*Zucca Trattoria*  
*Virg's Restaurant*  
*Timbermine Steakhouse*  
*Roosters*  
*North Fork Table and Tavern*  
*Javier's*  
*GriDeli's*  
*Cracker Barrel Restaurant*  
*Bout Time Pub and Grub*
- 40** **RESTAURANT LISTINGS**

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# SKI, REFUEL, REPEAT

By Dana Rimington



The North Fork Table and Tavern, outside and inside

The name of the game after a day of skiing is all about refueling.

And what Ogden Valley has to offer is all about fresh food and keeping things local by using food grown by local farmers.

Jeffrey Sanich, executive chef and general manager of North Fork Table and Tavern, says being in the cold all day takes a toll, so having a variety of options for eating out after skiing is vital for the area.

"The experience of being outside in the elements is something that takes a lot of physical exertion, but it can easily be remedied with a cup of hot chocolate or soup," Sanich said.

*continued on page 7*



Photos by Briana Scroggins  
Kari Scheller, of Huntsville, and  
Shauna Miller, of Eden, dine monthly  
at Carlos and Harleys in Eden.



Cole Lewis serves Jerry Hartman, of North Ogden, and  
from left, Chris Anderson, of South Fork, and Tyson  
Anderson, of Ogden, sizzling fajitas at Carlos and  
Harleys. Quality meats, or portobello and asparagus  
for the vegetarians, are grilled with onions and red  
and green peppers and served with flour or corn  
tortillas, cheese, refried or black beans, lettuce,  
guacamole and pico de gallo.



The Molcajete Bowl is prepared with  
chicken, beef, jumbo shrimp, cactus,  
green onion, jalapeño, Mexican  
cheeses and tomatillo sauce, and  
served in a molten hot bowl at Carlos  
and Harleys.



“There is something comforting and communal about going out and participating with friends and family and contributing to the desire to feel nourished and satisfied at the end of the day.”

Sanich opened the North Fork Table and Tavern in Eden last year. The venue is known for its unique Napoli-style pizza oven, which was imported from Italy by boat and installed at the restaurant with a crane.

However, what really brings the community feel into the restaurant is the use of fresh food from local farmers in the Ogden Valley.

“That is just who we are and our identity as we try to be an active, positive member of this community and take advantage of as many local partnerships as we can muster,” Sanich said.

At Carlos and Harleys, also in Eden, one of the unique offerings is a dining experience in a historical building.

“Not only do we have a fun, cool and friendly atmosphere with a full bar, we

have people that come in and take a look around because the building is almost 120 years old, and there is an old Victorian house next door with everything all still intact,” owner Kjirstin Mich’l said. “It’s a great little valley with tons of skiing, hiking, biking and boating, and we are a destination place to come and eat afterwards.”

Pat’s Food Shack, in Eden, is the only place in the valley that serves up breakfast for those who want to fill up before hitting the slopes.

“You’ve got to have the energy to go ski and tear it up without having your belly growling for breakfast, lunch and dinner,” said owner Tiffany Brennan. The crew makes breakfast burritos, in addition to fresh orders of burgers and fries from the to-go food shack. Prices are low, said Brennan, because there is no overhead.

For a fuller dining experience, she also owns the Saddlebag Saloon across the street, where the locals go for cheap beer and good food with a full menu of burg-

*continued to page 9* ►



Photos by Briana Scroggins  
The fierce jackalope at Carlos and Harleys





File photos  
Clockwise from left: Mormon Muffins with honey butter, the seating area, and the turkey enchiladas at the Greenery Restaurant, located inside Rainbow Gardens at the mouth of Ogden Canyon.



Bottom: Timbermine Restaurant, also located at the mouth of Ogden Canyon, serves prime rib.



File photos  
Left, Filet de Res con Mole, or beef filet with mole sauce; right, a platter of Swiss Enchiladas; and below, a plate of carne asada tacos, all at Luis's Mexican Cuisine in Eden.

ers, fries, sandwiches and hot food.

"They love coming back because our atmosphere is just really fun, and it's somewhere to go local and hang out," Brennan said.

At the mouth of Ogden Canyon are Timbermine Steakhouse and The Greenery Restaurant, the latter of which has been around for 40 years. It is known for its chili verde enchiladas and Mormon muffins.

Owner Peery King doesn't know why spicy food is so popular for skiers, chalk-ing it up to the fact that many of them are risk takers.

Whatever the reason, the Greenery serves a lot of spicy chili verde. For those who don't want to go spicy, an assortment of homemade soups, such as clam chowder, chicken noodle and vegetable, is offered.

Luis's Mexican Cuisine, also in Eden, takes Mexican to a different level.

"This is a different type of Mexican food you don't find anywhere else," owner Luis Rodriguez said, talking about his steaks, tortilla and corn bisque soup, and mole prepared two days in advance.

"We just like to do everything fresh, very authentic and very fancy. We make several different kinds of salsa and pico, and a lot of places don't do that."

At Alpine Pizza in Eden, host Sky Nietert says the pizza isn't just any ordinary pizza.

"After a long day of skiing, you've burned a lot of carbs and you need to get that energy back, but we aren't like other pizza places where you only get a few toppings. We give our pizzas full coverage," Nietert said.

*continued to page 10* ►



The Garden of Eden pizza, which features nontraditional ingredients such as artichokes, spinach and cashews, is shown here at Alpine Pizza by Jim Haley.



The Mad Moose Cafe in Eden offers a roast beef sandwich with Muenster cheese and a Southwest chipotle sauce, with chili on the side.







File photo  
A smoked salmon salad waits to be taken to a customer at Eats of Eden in Eden.

The folks at Eden's Mad Moose Café agree skiing works up an appetite, so they serve up just what any skier needs. "They can come here where it is a friendly, comfortable atmosphere to relax and visit," owner Mike Seguin said. "It's why people go to resorts and football games. Coming here, they can expand out their day where it is a nice, comfortable place and the food is good."

The Jackson Fork Inn Restaurant, in Huntsville, is in an old, renovated dairy barn.

"After being in the cold, they can come here and warm up where our plates are big and the food is good," said owner Vicki Petersen.

Chris' Restaurant is next door and offers a place to warm up with homemade chili.

Other places to eat in Ogden Valley, according to the Ogden Valley Business Association, include Gray Cliff Lodge Restaurant in Ogden Canyon, Huntsville BBQ in the historic downtown district of Huntsville, The Oaks in Ogden Canyon, and several dining options at Snowbasin (Earl's Lodge at the base of the mountain, Needles Lodge and John Paul Lodge at the top of the mountain, and the Cinnabar for live music and specialty cocktails, appetizers and lunch food).

The Shooting Star Saloon, billing itself as the oldest continuously operating saloon in Utah, offers signature burgers and fries and knackwurst in its downtown Huntsville restaurant. And Eats of Eden, in the town of Eden, is famous for its bread pudding, but also serves up salad, burgers, pizza, pasta and sandwiches. 🍷



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# Everyone wants a SLICE OF THE PIE

By Dana Rimington



It's most certainly not a case of eating humble pie for restaurants across Top of Utah. They proudly share their pies in all of their glorious goodness.

Laura D'Hulst, general manager at Ogden's Union Grill, says pies are tricky because they don't have long shelf lives when compared with cakes or bread pudding, common desserts there. But Union Station does serve a popular Mud Pie.

*continued to page 14* ▶

Nana's Pumpkin Pie from Kneaders in Ogden





Raspberry cream  
cheese pie from  
Kneaders in  
Ogden



Chocolate peanut butter cup  
pie from Village Inn



Pumpkin pie from  
Village Inn



Key lime pie from Kneaders in Ogden



Mud pie at the Union Grill in Ogden

The cooks start with slightly melted Farr's burnt almond fudge ice cream molded into an Oreo crust, then topped with hot fudge and served with whipped cream.

"Who doesn't like something with ice cream in it, and especially since it's Utah's vice, consuming more ice cream than anywhere else, it is the perfect dessert," D'Hulst said.

Kneaders, with locations in Bountiful, Layton, Ogden and Logan, starts making pies between 4:30 and 5:00 a.m., finishing around noon since it goes through at least a dozen pies a day.

New this year for the holiday season is pecan pie, in response to the high number of requests received.

One of Kneaders' most popular pies is raspberry cream cheese pie, but it sells other flavors, such as pumpkin, banana cream, key lime, triple chocolate cream, berry, German chocolate, coconut cream, peanut butter chocolate, lemon truffle and apple crumb.

What is it about homemade pie that makes it such an endearing dessert?

Ogden Kneaders manager Kylee Cox attributes it to a few different things. "Everything must be made from scratch here because it gives it that homey feeling, and you feel like you are eating something grandma would have baked," Cox said. "I know some people who don't like pies, but pie is a substantial American tradition that most everybody loves."

Ogden's Village Inn goes through 40 pies a day. Assistant manager Jeri Dobbs chalks up the love of pie to its signature taste. "There is a difference you get with pies versus cake or ice cream because pies have crunchiness, softness, sweet and tart, all in one," Dobbs said.

Village Inn gears up for the holidays with three varieties of pumpkin pie — pumpkin with whipped cream; pumpkin supreme, similar to a cheesecake; and pumpkin with caramel pecan sauce on top.

This month, the restaurant adds its signature peppermint candy cane pie.

Cracker Barrel in Layton serves apple pie year-round, but pulls out all of the stops during the holidays for homemade pies with pumpkin, pecan and apple streusel.

"When they are handmade, it is a fresher, higher-quality product," general manager

*continued to page 14 ►*



Assorted pies from Cracker  
Barrel in Layton





Caramel apple pie from The Greenery in Ogden

Gabe Henderson said. "Premade and frozen pies can still be good, but guests can tell a difference."

Cracker Barrel's most popular pie is the chocolate pecan.

"Pecan pie is a pretty sweet pie, but we add in semi-sweet chocolate chips, which takes some of the sweetness off it by not being milk chocolate. Then topped with vanilla bean ice cream, it all goes together as one whole package, delivering a quality comfort food for our guests."

The Greenery Restaurant, at the mouth of Ogden Canyon, has been serving its popular caramel apple pie ever since the restaurant opened 40 years ago. It comes with two crusts — one on the bottom and one on top to support the caramel sauce and nuts on top.

"It's so sweet, it's like eating a candy bar," said owner Peery King.

Other popular sources for holiday pies are Marie Callender's in Layton, and Maddox Ranch House in Perry. 🍷



Banana cream pie from Maddox Ranch House in Perry



Chocolate pecan pie from Cracker Barrel in Layton

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# New Year, New Chef, NEW MENU

By Rachel J. Trotter  
Photos by Brian Wolfer

Mango Margarita and Chicken on a Stick.



Angel Abreu is the Executive Chef at Cactus Reds.



Southwest Shrimp Scampi from Cactus Reds



Fran Gallegos and Amber Andrsen share an order of Carne Asada Fries.

Angel Abreu grew up cooking, so it's no surprise he feels right at home as the new Executive Chef at Cactus Reds.

The restaurant is getting a new makeover, and Abreu is at the forefront of changes at the restaurant. Abreu is no stranger to Cactus Reds, working there for some time, most recently as the sous chef.

Abreu has created a new menu with lots of new dishes, and keeping some of the old classics.

"I grew up tableside," said Abreu, who started out as a dishwasher.

"I would watch the cooks from my station and saw how they handled the pressure and I started practicing myself," he said.

He is a native of Florida, and that's where he got his cooking start. "It became a hobby," Abreu said. He traveled around the country, cooking in Florida, California, Wisconsin and, of course, Utah, where he has lived on and off for the past five years.

His cooking repertoire is huge, with dishes ranging from Cajun Creole to French to Vietnamese, Italian and Tex-Mex, the latter of which is the main theme for Cactus



Clayton Wayman and Troy Cutrubus enjoy a business dinner.

Reds.

Fran Gallegos, Director of Sales for Comfort Suites Hotel and Cheri Thomson, General Manager for Cactus Reds & Comfort Suites Hotel for 20 years, are thrilled to have Abreu onboard as Executive Chef.

"He brings a fresh sort of thinking. We love what he can bring to the restaurant," Gallegos said.

"I just look at his youth and know he has

so much to offer us here," Thomson added.

Abreu is not the only thing new about Cactus Reds. Thomson said pretty much everything is new — new wait staff, new manager, new menu and new drinks.

"We just have a new life, new atmosphere," Thomson said. Cactus Reds will unveil its new menu January 2016, along with an updated look.

"Everything is getting a facelift," Gallegos

said.

Thomson is excited about the changes because she wants Cactus Reds to not only be known to hotel guests, but also as a destination for locals.

She thinks the new food and drink menu will do that. "Everything is good and delicious, and we want people to see what we have here," Thomson said.

Gallegos said, "One of the new improvements is that Cactus Reds will now have its own smoker, featuring smoked prime rib starting at \$14.95."

The staff laughed at how they all have different favorites, which they say is an indication of a good menu.

Thomson loves the fajitas. "They are the best I've had anywhere," she said.

Gallegos loves the ribs because they are tender and delicious, and the meat falls off the bone.

Restaurant Manager Amber Andersen loves the pork chops. "It's just good, it's unique and delicious," she said. She agreed that the fajitas are top-notch, too.

Among Abreu's top picks are the Carne Asada Fries, one of his specialties.

"Our fries (are) topped with cheese, sour cream, guacamole, pico de gallo and, of course, carne asada. It's served in a skillet and it is very very authentic and flavorful," Abreu said.

He loves the diversity of the menu. Abreu said you will find everything, from burgers to pasta and seafood, all with the chef's signature touch.

Gallegos loves that Abreu is not afraid to try new things and



Joel and Morgan Gallegos share a fried ice cream dessert.

share his new ideas. "His is out there on social media and knows how to market his talents," Gallegos said.

His blog, at [www.instagram.com/chefvibes](http://www.instagram.com/chefvibes), is popular, and he is also active on the Cactus Reds Twitter account, Gallegos said. Abreu's theme is to "cook with finesse, passion, heart and soul."

Abreu is proud of his work — and so is the rest of the Cactus Red's staff.

Cactus Reds is open 5 to 10 p.m. Monday through Saturday and 4 to 9 p.m. on Sundays. The restaurant is located at 2250 South 1200 West. 🍷



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**CHILI FIX**

Photos by Briana Scroggins  
Jeremiah's chili recipe has evolved over a 12-year period.

By Dana Rimington

On the hunt for a good ol' classic bowl of chili? With winter here, chili is cropping up in restaurants around the Top of Utah, and there is no limit to the varieties when it comes to level of spiciness, types of meats, and the amounts of tomatoes and beans.

The great thing about chili, according to several restaurant owners in the area, is its versatility. Serve it up with cheese, crackers, and bread, or use it to complement nachos, burgers, cheese fries, hot dogs, Navajo tacos and baked potatoes.

So, just what goes into the making of the hearty comfort soup? It's not a dish that can be whipped up in a few minutes. It takes hours for chili's ingredients to simmer and combine flavors, not to mention the time it takes to soften the beans.

Texas Roadhouse in Ogden starts cooking its chili four hours before opening its doors, enabling the ingredients to mingle.

Managing partner Brian Gobar says his restaurant goes through 15 pounds of chili on one weekend alone, so it is cooked up 40 pounds at a time in an extremely large stock pot.

Texas Roadhouse chili is made from scratch using a mixture of various meats, including

*continued to page 20 ►*



Jeremiah's head chef Michael Attento makes chili.





Photo by Briana Scroggins  
Head chef Michael Attento makes chili at Jeremiah's Restaurant in Ogden.

rib-eye and sirloin, with the varying percentages of fat in the meats softening the meat as it cooks. Gobar says his chili is spicy with the addition of jalapeños.

The key to getting chili done right, Gobar says, is in the spices.

“If you put a certain type of spice or seasoning in first, you will get that flavor, so we put our beef in first and then the spices at the back end,” Gobar said.

Jeremiah's Restaurant, also in Ogden, uses buffalo in its chili for a unique flavor.

“It gives it a leaner and healthier feel, in addition to being a higher protein. It really doesn't taste that different, but it is better for you,” said Jeremiah's general manager Maureen Sletten, who says chili is the perfect comfort food.

“When you think of Jeremiah's, think comfort food because we only like to serve what I would serve my own family at my house.”

Lisa Roskelley, manager at Prairie Schooner in Ogden, says people may steer clear of making their own chili because of the time involved, but they can come to her restaurant, where the chili is made from scratch.

“It's that home-cooked feel without having to do all the work,” Roskelley said. “It's home comfort in a bowl with everything you want — beans and all those things that make us feel warm and fuzzy inside.”

Chris' Restaurant in Huntsville has been serving its chili for nearly 28 years. Owner Vicki Petersen said her mother started making the chili when the restaurant first opened, but when Petersen took over a few years ago, she tweaked it a bit.

“I like my chili with tomato and molasses or brown sugar in it, with no jalapeños, so it is slightly spicy, but more on the mild side,” Petersen said, who pulled out the chili spice and added about 2 tablespoons of black pepper instead.

She pointed out that that Chris' chili isn't just for wintertime. “We sell a ton of it in the summertime because people like it. I kept waiting for it to slow down, but it never did, which really surprised me,” Petersen said.

The Greenery Restaurant at the mouth of Ogden Canyon has been serving the same chili recipe for almost 40 years. According to owner Peery King, the chili is hot and spicy, just the way customers like it.

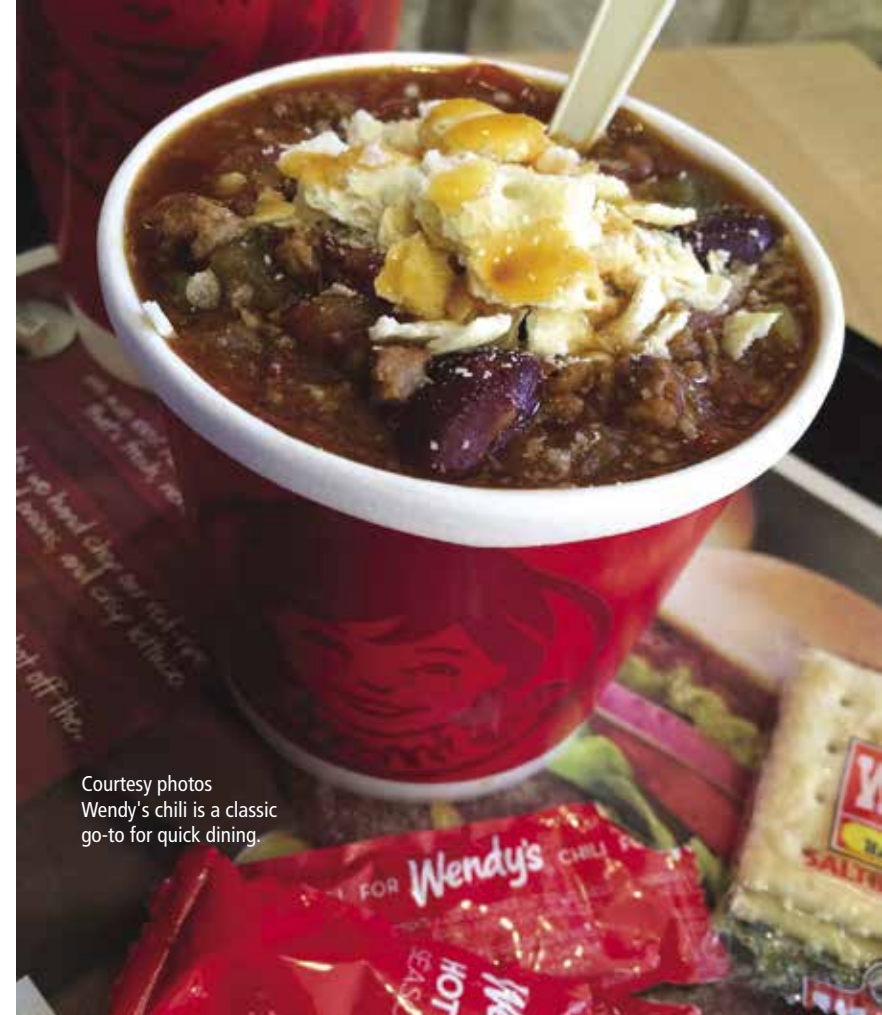
Not only do the cooks incorporate chili powder, they add cayenne pepper, too.

“It's not so spicy it burns your mouth, but it really appeals to our younger crowd,” said King, who adds that people often request the Greenery's chili verde as a soup or a sauce.

Wendy's is a classic go-to restaurant for chili.

Maria Toro, a chef manager at an Ogden Wendy's, says the volume of chili made at the beginning of the day depends on the weather.

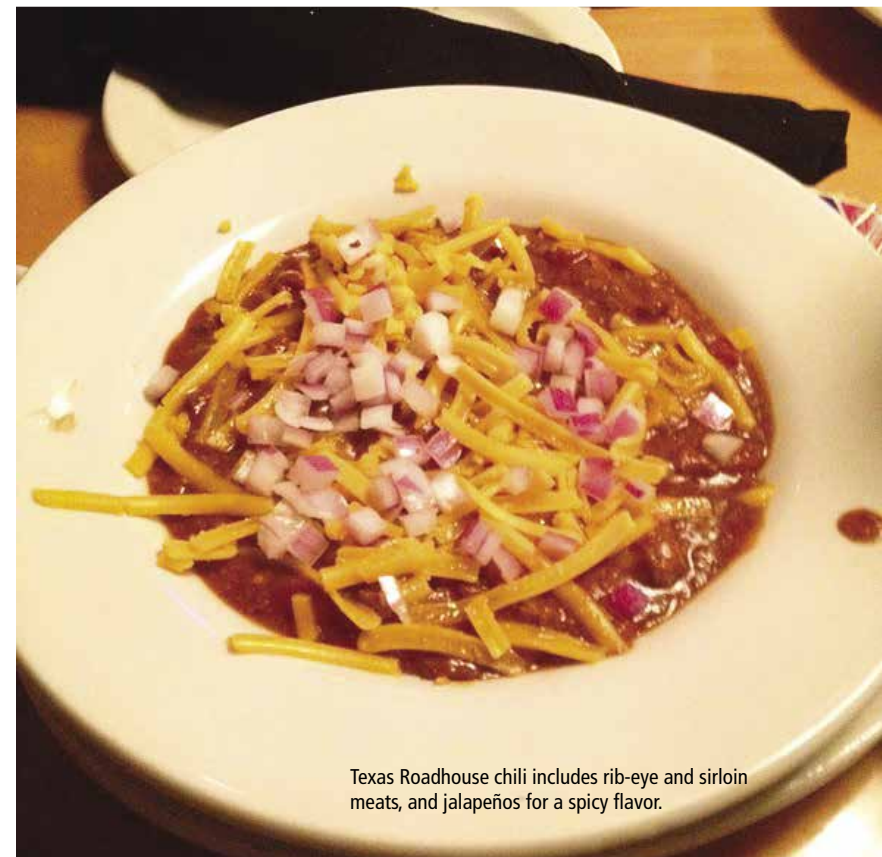
“If it is really rainy, we make about three or four pots; if not, then it is about two or three pots per day,” Toro said. 🍷



Courtesy photos  
Wendy's chili is a classic go-to for quick dining.



Courtesy photo  
Chili is served at The Greenery Restaurant in Ogden.

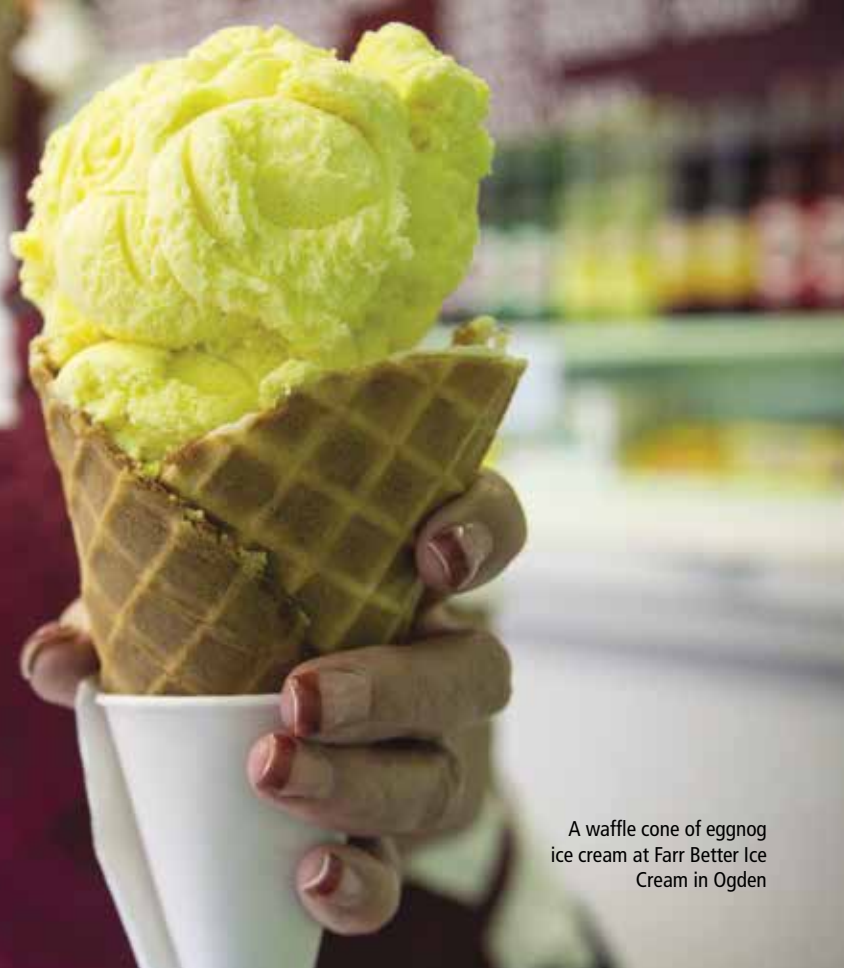


Texas Roadhouse chili includes rib-eye and sirloin meats, and jalapeños for a spicy flavor.



# Welcome to the land of NOG

Story by Jamie Lampros  
Photo by Benjamin Zack



A waffle cone of eggnog ice cream at Farr Better Ice Cream in Ogden

Even though the weather is colder, ice cream season is still in full force, and many local shops are serving up seasonal favorites.

Eggnog ice cream and shakes are the focus as the holidays approach.

Mike Farr, president of Farr Better Ice Cream, said his company's eggnog ice cream is superb. He claims it's probably the best in the state — and perhaps even the country.

"We have a secret ingredient that we don't share with the public, but I think that's what sets us apart and makes ours better," Farr said. "The recipe is 70 years old. It was developed in the 1940s and it hasn't changed much, if at all."

Farr said many customers have fallen in love with the eggnog ice cream and return for it year after year.

"We sell it during the end of October as well as November and December. We also sell it in one-gallon tubs at our downtown Ogden location (274 21st St., Ogden) and we sell it in three-gallon tubs for cones and shakes, and people

often come in for a hand-dipped pint or quart," Farr said. "We can also make delicious eggnog shakes out of the ice cream."

Peach City, on Brigham City's Main Street, starts selling eggnog ice cream around Thanksgiving, said owner Kevin Hall. Customers can get it in a cup, cone or shake.

"We use 14 percent base premium ice cream and our flavorings come from Lyons Cream, which is known as the big boy of flavorings," Hall said. "I put in a little more eggnog flavoring than the suggested amount, and it really makes it flavorful."

Nielsen's Frozen Custard, in Bountiful and Layton, sells eggnog custard during December and January.

"We've had it for years," said manager Mike Nielsen. "The flavoring tastes just like the drink, but it's in custard form and it's really quite good. A lot of people like it."

Burch Creek Mercantile, in South Ogden, begins offering eggnog treats in

November.

"We will have ice cream cones, scoops, shakes, freezes and even eggnog sundaes," said owner Robert Higgs.

Mack's Family Drive-In, in Tremonton, offers eggnog ice cream and shakes, but the restaurant also offers a shake with a bit of a twist.

"We have an eggnog cheesecake shake," said manager Jerica Williams. "It's really good and really popular."

Williams said the eggnog products are so popular that customers started asking for them in early October.

Other places to get your eggnog ice cream and shake fixes include but are not limited to:

- Big Scoops Creamery, 3588 W. 5600 South, Roy
- Arctic Circle locations throughout Northern Utah
- Warren's locations throughout Northern Utah
- Burger Bar, 5291 S. 1900 West, Roy
- Jakes Over The Top, 1249 Country Hills Drive, Ogden



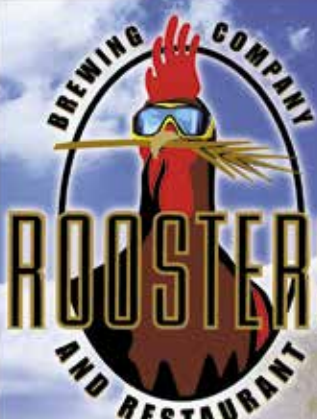
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# In the mood for Italian?

By Rachel J. Trotter

Gabor Brothers photos by Benjamin Zack  
Spaghetti at Gabor Brothers Main Street Grill in Layton

**I**n the mood for Italian? The Wasatch Front has a variety of Italian restaurants, ranging from the classic to modern choices, for every palate.

If traditional Italian is what you love, Gabor Brothers Main Street Grill and Pizzeria in Layton has what you're looking for. The family-run business has been doing its thing for nearly 13 years and prides itself on its fresh-made family recipes.

"They are not Italian, but Jeff and his brothers love cooking together and these are their family recipes," Nikki Gabor said of her and her husband's restaurant.

His brothers are not involved with the restaurant, but Jeff Gabor got his start cooking with them. Nikki Gabor said the restaurant starts at a basic level. "We are chopping and sautéing all day," she said with a laugh.

Most everything is made from scratch, and sauces are made throughout the day, said Tyler Brown, a longtime employee of Gabor Brothers.

His favorite menu items range from the chicken marsala to the seafood scampi.



Mussels in the shell and creamy wine butter sauce with sautéed onions and tomatoes at Gabor Brothers Main Street Grill

Dining Guide

Standard-Examiner



Robby, left, and Don Fredrickson eat lunch at Gabor Brothers Main Street Grill in Layton.

"It's action-packed with seafood," Brown said of the scampi.

He loves the deep menu and variety of Italian offerings. The lasagna is hand-layered each day, and fresh ingredients come in each morning.

Part of the uniqueness of the restaurant is that it's a small operation and people love that, Brown said. "I think they've thought about expanding, but that would kind of spoil it," he said.

A large portion of the clientele is made up of customers who have come in for years — but it doesn't take long for new customers to get hooked. "They come in once, and they are regulars," Brown said.

Zucca Trattoria on 25th Street in Ogden also prides itself on its fresh ingredients; some are flown in fresh every weekend for the changing weekend menu.

The restaurant pushes fresh food and local ingredients, in an effort to support the local economy.

Zucca uses Great Harvest Bread, as well as locally grown corn and apricots and many other items in season.

Zucca recently moved its location from South Ogden to 25th Street, and the staff is happy with the new spot.

Zucca also has a Saturday and Sunday brunch with special lunch and brunch items. Frittatas and skillet plates are popular for the brunches, which run from 11 a.m. to 3 p.m. on Saturdays and 10 a.m. to 3 p.m. on Sundays.

*continued to page 26* ▶

Standard-Examiner

Chicken marsala from Zucca Trattoria on Historic 25th Street in Ogden



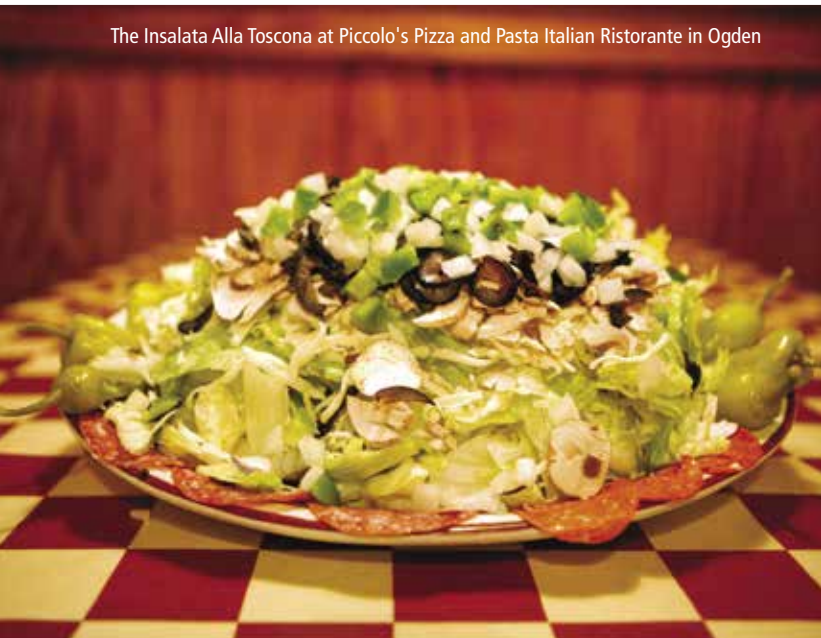
Zucca, a modern Italian restaurant, moved to 25th Street in Ogden earlier this year.







Pan-seared Chilean sea bass at Zucca



The Insalata Alla Toscona at Piccolo's Pizza and Pasta Italian Ristorante in Ogden



The house-special pizza at Robintino's Italian restaurant in Bountiful

Popular appetizers include spinach artichoke dip with fresh crostini bread and house-made meatballs. Diners also love the pasta dishes with the fresh, made-from-scratch pasta.

The unique Zucca alfredo, with its sun-dried tomatoes, basil, pesto and Parmesan, is popular, as is Chilean sea bass with avocado, mango and red pepper relish.

The restaurant has a brick oven where the pizza is cooked and served Neapolitan style, meaning the base ingredients are mozzarella cheese and tomato (sauce).

Zucca also prides itself on a gluten-free menu, not an easy feat when cooking Italian food.

Chef Geraldine Sepulveda has been with Zucca for over six years. She started as a sous chef and worked her way up to head chef.

The staff strives to make the experience a good one for families, as well as for business dinners or meetings.

Many local Italian restaurants have found success because of their family roots and longevity.

John Piccolo has been in business for 35 years, 33 of those years in the same location just off 12th Street and Washington Boulevard in Ogden.

"I've just been doing this forever," Piccolo said. "We have a proven record and we have a relaxed atmosphere."

His food is cooked to order, and he takes the time to make sure his dishes are just what the customers want. "All the doughs, sauces and dressings are made in-house. We are old-school," Piccolo said. "In this world, there just aren't as many mom and pop's places like this, and people like to come here."

Piccolo doesn't have a favorite dish, because he eats all of what he serves. But of course, all of his pizzas and pastas are popular with his guests.

Rosa Cassiba and her family have been serving up homemade pasta and all sorts of Italian food at Marcello's in Bountiful for 20 years.

"We have fresh food with no additives," Cassiba said. They make all their own pastas from scratch, have fresh-made sauce and sausage, something Cassiba is proud of.

"You will think it's funny, but I really like the spaghetti the best," Cassiba said with a laugh. "We make our red sauce and it's not just tomatoes. It's vegetables and spices and it's really special."

Marcello's is also known for its fresh lasagna and gnocchi. Everyone loves the fresh sausage, too.

The Cassibas plan to keep the restaurant in the family, and Rosa Cassiba admits she looks forward to her children taking over. "I hope we can stay longer, but we are getting old," she said.

Bob McCall, owner of Robintino's in Bountiful, started washing dishes as a young teenager. He opened his own restaurant in 1964, and it has been going strong every since.

"It's really all I've ever known," McCall said. At one time, there were six Robintino's, but now it's down to one. The restaurant is named after his daughter, Robin.

"We are famous for our hand-rolled pizzas. It's really what people love," McCall said. The staff also hand-breaks the salads and prepares dressings in-house.

For all of the years McCall has been running his restaurants, freshness and authenticity have been at the top of his list. "We are not gourmet Italian, but we have all the good stuff. Steaks, pasta, spaghetti sauce and seafood," McCall said.

People love the garlic bread that goes out with every meal, too. "Everything on the menu is special," McCall said. "We have a very broad clientele and now we have grandkids of our regular guests from the beginning."

Rovali's in Ogden just celebrated 10 years. Five of those years were in Layton and the past five have been on Ogden's 25th Street, something owner Alex Montanez is proud of.

"I'm an Ogden boy and I love being here," he said. Montanez prides himself on the welcoming atmosphere in his restaurant. Guests often point out how comfortable they feel when they are at Rovali's he said.

"Folks work hard for their money. When they come here, it's not just for a meal, it's for the experience," Montanez said.

Montanez's daughter is the baker and makes all of the desserts. His two sons-in-law are the chefs. His head chef trained in Italy for five years. "It's authentic Italian and it is phenomenal," he said.

One of the most requested dishes of late is an appetizer called "mama's giant meatball." It's a giant meatball covered in meat sauce with garlic-butter crostini all around to eat with the meatball.

"People are going crazy for it," Montanez said.

Rovali's is also willing to adjust menu items at guests' request. "If someone asks for a little something special, we will do it for them," he said.

There is also a full line of gluten-free menu items. Rovali's carries a full cappuccino and cocktail bar and has its own coffee roasts and blends. "A lot of people don't know that," he said. "We can make anything Starbucks can make," he said.

Montanez is also happy to take menu suggestions and loves to talk about his favorites with his guests. Music and performers are always on the agenda for the weekends at Rovali's, too.

"It goes back to the dining experience," he said.

Hearth on 25th, located on Ogden's Historic 25th Street, uses Italian methods of cooking — ranging from the way it dries its handmade noodles to the hearth itself.

"Our wood-burning oven was imported from Tuscany. It weighs over two tons and had to be hoisted to the second floor by crane," said Hearth's owner/operator Shana Hubbard.

"It is definitely the centerpiece of our kitchen and our cooking methods. We have to build a hardwood fire in the morning and feed that fire all day long to keep it hot. There is no gas or electricity running to that oven. It is true old Italian technique."

Neapolitan-style pizza and all kinds of meats and breads are cooked in the hearth. The pasta is also made following old Italian methods. A vintage pasta extruder is used, along with a drying case that is humidity-controlled to get the same humidity level of an Italian climate.

The pasta goes through a three-day dry time so the pasta has "infinite" shelf life. Hearth on 25th also has a wide variety of traditional and not-so-traditional balsamic vinegar, all imported directly from Modena, Italy.



Linguine with clam sauce at Rovali's Ristorante Italiano



Pasta is made with a vintage pasta extruder at Hearth on 25th.



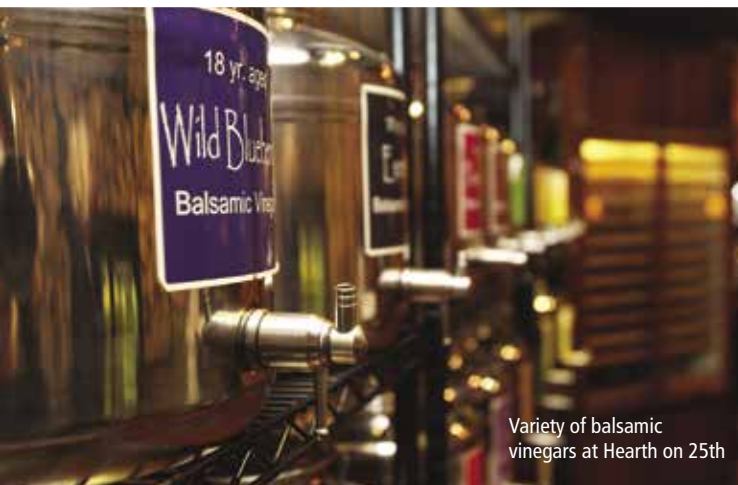
Korean Pizza at Hearth on 25th, located on Ogden's Historic 25th Street

*continued to page 28*►





Stroganoff from Hearth on 25th in Ogden



Variety of balsamic vinegars at Hearth on 25th

“We have all kinds of flavors — chocolate, blackberry-ginger, pineapple — about 30 flavors total. They allow for endless creativity in the kitchen,” Hubbard said.

And although the Hearth follows many traditional Italian cooking methods, its cuisine is certainly not completely Italian; it’s considered New American Cuisine.

Handmade pastas are served, but with unique ingredients. The Hearth’s stroganoff is a favorite, with its mafaldine noodles that customers love, Hubbard said.

The restaurant changes its menu four times per year, at every equinox and solstice, so guests get a diverse variety of dishes representing all the seasons and many regions of the world.

At Morrelli’s on Hill Field Road in Layton, traditional Ital-

ian is king. The restaurant was formerly known as Ligori’s, and has a similar menu.

Kitchen manager Wayne Lutz said the mom-and-pop feeling of the restaurant is popular with guests.

“Everything is handmade right down to the fresh bread,” Lutz said.

The meatball sandwich is popular because of the juiciness of the sandwich. “You try others at other places and they are so dry. It isn’t here,” Lutz said. He loves the sandwiches, although he admits he has eaten so many that he doesn’t eat them as much anymore.

The meatballs in general are popular, as well as the combination pizza.

“Our dough is handmade. You don’t get any of that frozen stuff like you find at other places. I think that’s the biggest difference,” Lutz said. 🍷

# HEARTH on 25TH

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### NOSH

charcuterie \$14 or \$18 | selection of creminelli cured meats and artisanal, farmstead, and imported cheeses, fruit preserves, local honey, blueberry balsamic gastrique, cashew butter, hearth bread. Choose from 4 pieces or 7 pieces. Also available in all meat or all cheese.

wood oven flatbread \$13 | tahini hummus, roasted garlic bulb, sun dried tomato walnut pesto, fresh chives, spiced scallion olives, heisse evoo, 18 yr. traditional balsamic.

golden chips \$6 | warm yikon gold potato chips, honey rosemary aioli.

coconut curry popcorn \$5 | curry spice, extra virgin coconut oil, heisse evoo, curry roasted cashews.

house made burnt & figs \$13 | creamy goat cheese & ricotta filled mozzarella, fresh spinach, sautéed pancetta, figs, sundried tomato, tuscan herb evoo, fig balsamic, herb polenta sourdough toast.

truffle frites \$6 | traditional belgian style pomme frites, white truffle oil, black truffle sea salt, micro shaved parmesan reggiano, garlic aioli.

calamari \$12 | tempura battered and deep fried, garlic aioli, fresh lemon.

wood oven roasted bone marrow \$15 | roasted heirloom pepper relish, apricot mustard, caramelized onions, thick cut sourdough toast.

### SOUP / SALAD

soup \$4-cup | \$6-bowl | tomato beque or soup du jour.

pear and goat cheese salad \$7 | mixed greens, fresh pears, shepherd's cheese, pita chips, sherry vinaigrette.

panzanella salad \$7 | summer greens, tuscan herb evoo, warm sourdough bread, fresh tomato, red onion, hand pulled mozzarella, cucumber, creminelli calabrese, traditional 18 yr. balsamic vinegar.

little gem salad \$9 | grilled little gem lettuce wedge, toasted red quinoa, point Reyes blue cheese, blackberry merlot jelly.

### FROM THE HEARTH

Our hearth is the "heart" of our kitchen. From archeological history, the term "hearth" means "heart of the earth." Our Tuscan wood burning oven is the most fundamental of hearths, using stone and heat from a rustic wood fire to bake breads, cook pizzas and hot sandwiches, roast meats and fish, and fire hot bubbly desserts. Hearths have always been where family and friends gathered 'round for warmth and food. We invite you to make our hearth your home!

pig & fig hearth bread \$14 | guylene, rosemary, mission figs, creminelli prosciutto cotto, caramelized onions, red apple balsamic.

chicken archoke pesto hearth bread \$10 | rine grain hearth bread, fire roasted pulled chicken, sun dried tomatoes, chives, five cheeses, archoke pepita pesto.

selts pizza \$15 | creminelli calabrese pepperoni, house pulled mozzarella, parmesan, sun dried tomato walnut pesto, pepperoncini, fresh basil, 18 yr balsamic.

buffalo shrimp pizza \$15 | commercial crusted prawns, five cheese blend, house made buffalo sauce, pickled carrots, onions & radish, ranch drizzle, point Reyes blue cheese crumbles.

korean vegetable pizza \$13 | zucchini, carrot, sweet roasted corn, sun dried tomato, sambal, five cheese blend, crisp salad of greens, radish & onion kimchi, pears, and jalapeno balsamic gastrique.

french dip sandwich \$14 | tender braised and pulled local black wagyu and angus short rib meat, spicy aioli, caramelized onion, provolone, mozzarella, parmesan, au jus, rolled flatbread, choice of truffle frites or greens salad.

hane-n-cheeses sandwich \$12 | sourdough hearth bread, creminelli prosciutto cotto, black forest ham, fresh mozzarella, smoked gouda, provolone, choice of truffle frites or green salad.

wasabi chicken salad sandwich \$12 | chilled salad of mary's fire roasted pulled chicken, toasted sesame oil, wasabi aioli, cashews, fresh zucchini, heirloom carrots, radish, edamame, mixed greens, rolled flatbread, choice of lemon frites or greens salad.

### ABOUT OUR PASTA

All of our pasta is made fresh in house, every single noodle! Not only do we feature our pasta on our menu below, but we also package our artisan pasta for you to take home and cook. You'll find our pasta for sale in the Pantry up front.

manila clams & fennel broth \$25 | fresh steamed manila clams, squid ink fettucine fennel herb broth, fresh fennel, pecorino, sourdough toast.

merlot duck & cherry revolo \$30 | jumbo house made ravioli filled with merlot macerated cherries, goat cheese, ricotta, and caramelized onions. Topped with seared duck breast and a rich merlot pan sauce.

curry masala carbonara \$22 | sage fusi pasta, curry masala roasted butternut squash, creminelli prosciutto cotto, heirloom carrot, browned butter carbonara sauce, toasted pine nuts, fried sage.

'slow food' stroganoff \$20 | braised local angus beef, beaford farm Berkshire pork, metakline noodles, hearty brown sauce, caramelized onions & mushrooms, stone ground mustard creme fraiche, dehydrated mustard, fresh chives.

truffled pasta primavera \$29 | wild mushrooms, caramelized onions, heirloom carrots, butternut squash, chick peas, wilted autumn greens, rigatoni noodles, truffle oil, black truffle salt. ~add fire roasted pulled chicken \$6.

vegetable 'pad thai' \$16 | julienne zucchini, carrot, radish, cabbage, edamame, eggs, srirache, coconut tamarind sauce, peanuts, lime, green onion. ~add crispy shrimp \$6.

### ENTREES

quail & dumplings \$28 | seared & braised quail, blue cheese dumplings, wild mushrooms, rich chasseur sauce, pancetta, grilled endive, pickled quail egg.

wild tales salmon \$26 | bourbon glazed salmon, seared and hearth roasted with wild rice, cashews, grapefruit glazed Brussels sprouts.

shrimp & risotto \$25 | creamy thai green curry risotto, seared jumbo prawns, julienne pome fruit, carrots, cauliflower, and purple cabbage.

chicken tagine \$25 | oven seared mary's free range chicken breast, warm moroccan spices, saffron, hearth roasted stew of root vegetables, tomato, cauliflower, apples, and apricots.

beef short ribs \$24 | red wine braised beef short rib, grilled zucchini, creamy herb polenta, mushroom red wine demiglace, short rib jus.

autumn hearth burger \$18 | chorizo spiced Utah wagyu beef and wild boar, duck fat, jalapeno aioli, goat cheese, mixed greens, fried egg, choice of chile lime frites or truffle frites.

steak 'street tacos' \$18 | grass fed shoulder tender of beef, fresh handmade corn tortillas, heirloom chile relish, chocolate mole, jalapeno crema, shredded lettuce, fresh lime.

espresso elk & waffles \$34 | seared grass fed elk medallions, espresso onion ash rub, poached farm egg, spinach, wild mushroom & sage evoo, apricot confitured & sage waffle, vermont maple balsamic reduction.

steak au poivre \$45 | 8 oz. filet mignon seared and hearth roasted, black pepper crust, creamy brandy demiglace, herb roasted potatoes, carrots, parsnips & cauliflower sprouts.

stuffed pork chop & apples \$30 | thick cut pancetta wrapped pork loin chop, herb ricotta stuffing, brown buttered apples, guylene au gratin potatoes, brussels sprouts, carrots.

### PREMIUM LOCAL 'HIMALAYAN' YAK

We have been proudly "raising people yak" since 2003 — from low to medium rare of course! Ask your server about our yak.

grass fed yak tartare \$32 | premium yak loin, ancient Utah red salt, wild mushrooms, southern style skew, dehydrated creole mustard, beet chips, quail egg, sourdough flatbread crisps.

seared yak steak \$44 | yak ribeye steak seared rare, chile salted yucca fries, roasted sweet corn & cabbage salad, mole negro sauce, cilantro lime evoo.



# DINNER MENU

## STARTERS

OVEN-ROASTED  
EGGPLANT ROULADE

CRISPY CALAMARI

SPINACH &  
ARTICHOKE GRATIN

MEATBALLS

SEAFOOD APPETIZER

SCALLOPS IN THE  
SHELL

BRUSCHETTA  
NAPOLETANA

BRUSCHETTA  
CAPRESE FOR 2

ZUCCA ANTIPASTO

TOMATO BISQUE OR  
SOUP OF THE DAY

## SALADS

HOUSE VERDE

CAESAR

ROASTED SALMON

ROASTED BEET GF

COBB GF

CRANBERRY  
CHICKEN GF

CAPRESE GF

## ENTREES

PAN-SEARED CHILEAN SEA BASS

PAN-SEARED SALMON FILET

OVEN-ROASTED MAHI-MAHI FILET

PAN-SEARED BUFFALO TENDERLOIN\*\* GF

PAN-SEARED RIBEYE\*\* GF

BEEHIVE BURGER\*\*

APPLE-BACON WRAPPED PORK TENDERLOIN\*\*

CHICKEN PICATTA GF

CHICKEN SALTIMBOCCA GF

CHICKEN MARSALA GF

## NEAPOLITAN STYLE PIZZA

MARGHERITA

CHICKEN PESTO

MATTONI

DIAVOLA

MAIALONA

MODENA

PEPPERONI

WILD MUSHROOM

QUATTRO STAGIONI

BUFFALO STEAK

ZUCCA

TUSCAN CHICKEN

## PASTA

CANNELLONI

BACON-WRAPPED  
SCALLOPS

SEAFOOD MEDLEY

ZUCCA CHICKEN  
FETTUCCHINI ALFREDO

LOBSTER RAVIOLI

BUTTERNUT SQUASH  
RAVIOLI

WILD MUSHROOM  
RAVIOLINI

LASAGNA BOLOGNESE

WILD MUSHROOM  
LASAGNA

HOUSE-MADE SPAGHETTI

SPICY SAUSAGE  
RIGATONI

CREAMY RIGATONI

## RISOTTO

FISH OF THE DAY GF

SHRIMP & LOBSTER GF

WILD MUSHROOM GF

CAPRESE RISOTTO

GF = Gluten Free

GLUTEN FREE PASTA OR  
PIZZA IS AVAILABLE

\*\* PLEASE NOTE: consuming raw or  
under-cooked meat, poultry or egg may  
increase your risk of food-borne illness.

# VIRG'S MENU

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## Burgers Plus

\$18<sup>99</sup>

The Family Size  
10" Burger

2 lbs of hamburger- Feeds 4-8 people

\$20<sup>99</sup>

Bleu Explosion or  
Pastrami 10" Burger

## Mexican Menu

### COMBINATION PLATES

All plates include Rice & Beans. Substitutions Extra

- #1. Cheese Enchilada, Verde Burrito, Taco
- #2. Chile Relleno, Cheese Enchilada, Taco
- #3. Verde Burrito, Chile Relleno, Taco
- #4. Two Cheese Enchiladas, Taco
- #5. Two Cheese Enchiladas, Verde Burrito

**YOUR  
CHOICE  
\$10.99**

## Breakfast

### OUR SPECIALTIES

"THE" SPECIAL BURRITO ..... \$8.99

Eggs, Hash Browns, Ham Smothered with  
Chili "Verde" & Cheese

SMALLER SIZE ..... \$7.99

THE OUTLAW ..... \$8.99

2 Eggs, Bacon, Sausage, Ham, Swiss & American  
cheese, Hash Browns & Toast

COUNTRY BREAKFAST ..... \$7.99

2 Eggs, 3 Link Sausages, Biscuits & Gravy

WHOLLY HOG BREAKFAST ..... \$11.95

Pounded Pork Loin served on top of Skillet Potatoes  
or Hashbrowns with Green Peppers & Onions,  
choice of Gravy, 2 Eggs & Toast.

MINI HOG ..... \$9.95

### BREAKFAST SANDWICHES

HAM, EGG & CHEESE ..... \$6.49

SAUSAGE, EGG & CHEESE ..... \$6.49

BACON, EGG & CHEESE ..... \$6.49

### SCONES

SCONE W/HAM & 1 EGG ..... \$5.99

SCONE SMILEY FACE ..... \$4.99

With 2 Eggs, 2 Bacon & 1 Sausage

### FRENCH TOAST

FULL ORDER 3 THICK SLICES ..... \$5.99

1/2 ORDER 2 THICK SLICES ..... \$4.99

### FRENCH TOAST PLUS

FULL ORDER W/HAM & 1 EGG ..... \$7.49

1/2 ORDER W/HAM & 1 EGG ..... \$6.49

MONTE CRISTO ..... \$7.99

(Turkey, Ham, America & Swiss Cheese on French Toast.)

## Dinners

### WEEKLY DINNER SPECIALS

Mon ..... Meatloaf ..... \$8.49

Tuesday

Smothered Chili Burrito ..... \$7.99

Wed ..... Navajo Taco ..... \$7.99

Thursday

Wholly Hog Dinner ..... \$10.95

Fri ..... Big Bird Dinner .. \$10.95

Sat ..... Shepherds Pie ..... \$7.99

Sunday

Any Mexican Combo ..... \$9.49

Meals include Veggies & Garlic Bread, Choice  
of Potatoes, Soup, Salad & Ice Cream

(\*Except Navajo Taco & Mexican Combos)

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FINE ITALIAN CUISINE

Preview Gourmet Weekend Specials myzucca.com & f/myzucca. Reservations: 801-475-7077

FOLLOW THE DRAGON TO 225 Historic 25<sup>th</sup> Street • Ogden, UT

FREE PARKING AFTER 5PM on south side of building



Tokyo

STATION

TEPPANYAKI & SUSHI

SAMPLE

MENU

Mon.-Sat.  
4-10, Sun. 4-9

APPETIZERS			TEPPANYAKI			MAKI SUSHI		
SHRIMP TEMPURA			6.95			ALASKA ROLL		
4 light batter deep fried shrimp & vegetables						smoked salmon • cucumber • cream cheese		
BEEF TERIYAKI			4.50			CALIFORNIA ROLL		
thinly sliced beef grilled with teriyaki sauce						crab mix • avocado • cucumber		
GOYZA (4)			4.25			BUDDHA ROLL		
japanese dumpling with chicken flavor						avocado • asparagus • tomato • cream cheese		
EGG ROLL (2)			4.25			CEVICHE ROLL		
CHEESE WONTON (4)			4.25			11.50		
cream cheese, imitation crab						california roll topped with salmon, white fish, salmon roe and ponzu sauce		
VEGETABLE TEMPURA			4.95			FAMOUS ROLL		
tempurar fried onion, mushroom, yam & asparagus						11.50		
						smoked salmon, cucumber, cream cheese topped with crab mix, tomato, sprouts and eel sauce		
TEPPANYAKI COMBINATIONS						MARS ROLL		
CHICKEN & SALMON			21.00			13.50		
CHICKEN & SHRIMP			21.00			crab mix, jalapeño, tomato topped with yellowtail, avocado, siracha, sprouts and eel sauce		
NEW YORK STEAK & CHICKEN			21.00			RAINBOW ROLL		
NEW YORK STEAK & SHRIMP			22.00			11.50		
NEW YORK STEAK & SALMON			22.00			assorted fish, shrimp, avocado over california roll		
CHICKEN & SCALLOPS			22.00			TEMPURA SHRIMP ROLL		
NEW YORK STEAK & SCALLOPS			23.00			7.50		
SHRIMP & SCALLOPS			23.00			shrimp tempura, cucumber, avocado with tempura crunch and eel sauce		
FILET MIGNON & CHICKEN			23.00			SPIDER ROLL		
FILET MIGNON & SALMON			23.00			9.25		
FILET MIGNON & SHRIMP			25.00			fried soft shell crab, cucumber sprouts tobiko and eel sauce		
FILET MIGNON & SCALLOPS			26.00			SUNSHINE ROLL		
FILET MIGNON & LOBSTER TAIL			42.00			12.00		
						french salmon, thin lemon sliced over california roll with ponzu sauce		
GEISHA SPECIAL			28.00			SUNSET ROLL		
new york steak, shrimp and chicken with house fried rice						12.00		
SAMURAI SPECIAL			30.00			crab mix, asparagus, avocado, topped with tuna, thin lemon sliced and ponzu sauce		
filet mignon, shrimp and salmon with house fried rice								
TOKYO DELUXE			53.00			TOKYO ROLL		
lobster tail, filet mignon and king crab with house fried rice						13.50		
						tempura shrimp, cucumber, avocado, topped with tuna, avocado, tobiko, sprouts, spicy mayo and eel sauce		
HOUSE DELUXE						SPICY TUNA		
FEAST FOR TWO			64.00			6.75		
						fresh spicy tuna roll		
APPETIZER						TNT ROLL		
ENTRÉES						10.00		
filet mignon, teriyaki chicken & shrimp with house fried rice						spicy tuna, crab mix, jalapeño, tempura, fried with eel sauce		
DESSERT						11.00		
ice cream						VEGAS ROLL		
						10.00		
						salmon, avocado, cream cheese, tempura, fried with spicy mayo and eel sauce		
						CHILDREN UNDER 10		
						TERIYAKI CHICKEN		
						10.00		
						SUKIYAKI BEEF		
						10.00		
						TEPPANYAKI SHRIMP		
						11.00		
						NEW YORK STRIP		
						11.00		
						FILET MIGNON		
						13.00		

2259 Washington Blvd. • Ogden, Utah • 801-627-8288

32 December 4, 2015 Dining Guide Standard-Examiner

TIMBERMINE

STEAK • PRIME RIB • SEAFOOD

Appetizers

CALIMARI FRIES  
Seasoned, lightly breaded strips of calamari deep fried and served with our chipotle ranch.  
Full Order (12) \$8.50 | Half Order (6) \$5.25

MOZZARELLA STICKS  
Breaded mozzarella, deep fried to golden perfection.  
Served with marinara sauce.  
Full Order (12) \$8.50 | Half Order (6) \$5.25

DEEP FRIED MUSHROOMS  
A Timbermine must! Delicately fried in our famous homemade batter, served with our own cocktail sauce.  
Full Order (serves 4-6) \$7.50 | Half Order (serves 2-4) \$5.25

SHRIMP COCKTAIL  
Chilled shrimp served on a bed of ice with our homemade cocktail sauce.  
\$8.50

Steaks

THE GAMBLER  
A full meal for the big miner. A hearty 32 oz. Porterhouse. \$30.99

THE 49ER  
This thick and juicy 22 oz. T-bone gives you a New York and filet. \$26.99

THE GOLD RUSH  
The most tender Filet Mignon in town, wrapped in bacon. 16 oz. \$25.99 | 8 oz. \$19.99

THE CLAIM STEAK  
Try the flavor in our grilled New York steak - a classic. 16 oz \$25.99 | 10 oz. \$19.99

THE PROSPECTOR  
Our Rib eye is extra tender and fully loaded with flavor and marbling. 16 oz. \$26.99 | 10 oz. \$21.99

Seafood

MOTHER LODE  
A delicious lobster tail served with hot, drawn butter and a lemon wedge. \$30.99

GOLD PAN  
A plate full of six golden deep fried shrimp or six shrimp scampi sautéed in garlic butter, served with our cocktail sauce and a lemon wedge. \$20.99

WHITE GOLD  
A delicately flavored 10 oz. filet of halibut baked to perfection. Served with tarter sauce and drawn butter. \$22.99

FRESH GOLD  
A 10 oz. fresh filet of salmon, lightly marinated, topped on the broiler and finished in the oven. Served with tarter sauce and drawn butter. \$18.99

THE ORE CAR  
A hearty meal of beef chunks with pineapple, green peppers, onion, tomato and mushrooms, cooked on a skewer. \$20.99

THE MINER  
A 16 oz. bacon-wrapped, freshly ground hamburger steak with sautéed onions and mushrooms. \$15.99

MOUTH-WATERING PRIME RIB  
Our speciality- aged to perfection. Served with steaming au jus and creamed horseradish. Full cut 16 oz. \$26.99 | Half cut 10 oz. \$21.99

LIMITED AMOUNT COOKED DAILY

Double Strike

TENDERLOIN & LOBSTER  
Our 8 oz. bacon-wrapped, filet mignon served with steaming lobster tail. \$42.99

TENDERLOIN & SHRIMP  
Our 8 oz. bacon-wrapped, filet mignon served with your choice of three golden deep fried shrimp or three sautéed shrimp scampi. \$28.99

TENDERLOIN & CRAB  
Our 8 oz. bacon-wrapped, filet mignon served with 8 oz. of steamed king crab. \$35.99

The Sweet Tooth

MUD PIE  
Oreo cookie crust with mocha ice cream and fudge topping a Timbermine recipe. \$5.50

TIMBER PIE  
Chocolate chip cookie pie served warm and topped with vanilla ice cream. \$6.50

HOT APPLE PIE  
Served warm with a scoop of vanilla ice cream, smothered in caramel sauce. \$5.50

GOLD DIGGER'S DELIGHT  
Pralines and cream ice cream topped with caramel sauce. \$5.50

CHEESECAKE  
Topping choices: Strawberry, Cherry, Blueberry, Raspberry, or plain. \$5.50

HOT FUDGE CAKE  
Double layer of chocolate molten cake, heated and served with ice cream. \$6.50

SHERBET \$3.50 ICE CREAM  
Scoop of vanilla. \$3.50

WET YOUR WHISTLE

BOTTOMLESS SOFT DRINKS \*2.25  
Sprite FRESCA Coca-Cola Diet Coke

BOTTOMLESS BEVERAGES \*2.25  
Roy Rogers • Shirley Temple Iced Tea • Sweet Tea Coffee • Hot Tea

SINGLE SERVING BEVERAGES\*2.25  
Milk • Hot Chocolate

SPECIALTY DRINKS (Ask Your Server)  
Virgin Daiquiris • Frozen Lemonade

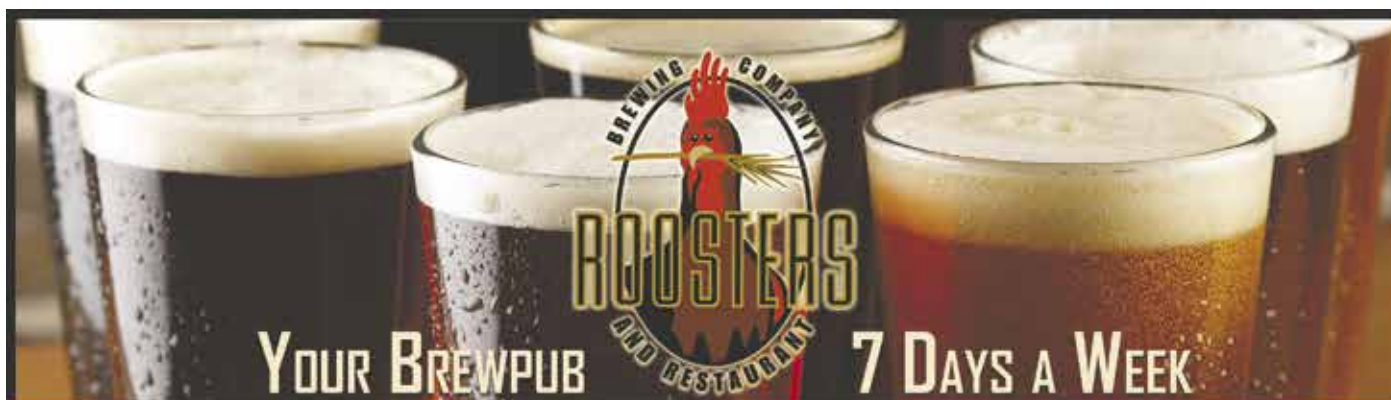
TIMBERMINE

GRUB CARD

1701 PARK BLVD, OGDEN (Mouth of Ogden Canyon) • www.timbermine.com

Standard-Examiner Dining Guide December 4, 2015 33





## Sample Menu

### STARTERS

#### ROOSTERS WINGS

Drenched in zesty Louisiana hot sauce and served with Blue cheese dressing, celery and carrots.

#### WHAT A CROCK

A blend of eight cheeses baked with crab, artichoke hearts, spinach and roasted garlic served with sliced baguette.

#### ONION LOOPS

Dipped in our award-winning beer batter, fried to golden perfection and served with ranch dressing for dipping.

### SALADS

#### FRESH PEAR AND GORGONZOLA SALAD

Baby greens tossed in balsamic vinaigrette with fresh pear slices, Gorgonzola cheese and candied walnuts.

#### SANTA FE CHICKEN SALAD

A blackened, tender, crispy chicken breast atop a zesty combination of green chilies, black beans, tomatoes, Beehive Cheese, avocado and mixed greens. Tossed in our own chipotle ranch.

### SPECIALTIES

#### FAMOUS FISH TACOS

Three seasoned, white fish tacos with Beehive Cheese in soft fried corn tortillas served with rice, black beans and homemade salsa.

#### BAKED CHICKEN MILANO

Lightly seasoned, tender chicken breast baked with a tangy lemon-caper-shallot butter. Served with sautéed asparagus and Beehive Cheese mashed potatoes.

#### PEPPER JACK PASTA

Sautéed shrimp, marinated chicken breast, and bowtie noodles simmered together with our creamy Pepper Jack sauce and sautéed seasonal vegetables.

#### MARGHERITA PIZZA

Sweet roasted tomatoes, toasted pine nuts, fresh mozzarella and basil topped with balsamic reduction and tomatoes.

### DESSERT

#### MINT CHOCOLATE MOUSSE CAKE

#### CARAMEL BREAD PUDDING



DAILY SPECIALS AND FULL MENU AVAILABLE AT [ROOSTERSBREWINGCO.COM](http://ROOSTERSBREWINGCO.COM)

OGDEN-801.627.6171  
253 HISTORIC 25TH STREET

LAYTON-801.774.9330  
748 HERITAGE PARK BLVD



Winter 2015 / 2016

#### GRAB & GO BREAKFAST

8:00 am - 10:30 am (Monday through Sunday)

#### APRÈS SKI

11:00 am - 5:00 pm (Monday through Sunday)

#### DINNER

5:00 pm - 9:00 pm (Sunday through Thursday)

5:00 pm - 10:00 pm (Friday through Saturday)

WOOD FIRED PIZZA • 75 CENT WINGS ON WEDNESDAYS  
LIVE MUSIC ON THURSDAYS • BEER, WINE & COCKTAILS

#### MENU SAMPLE

CRISPY BRUSSELS SPROUTS	<i>fish caramel, furikake</i>	7
POW MOW SPICY CHICKEN WINGS	<i>crudité, house blue cheese</i>	8
VERMICELLI BOWL	<i>marinated short rib, pickled daikon, cilantro, marcona almond, nuoc cham</i>	17
NORTH FORK BURGER	<i>bacon marmalade, caramelized onion, promontory cheddar</i>	14
WILD MUSHROOM PIZZA	<i>garlic oil, cambozola cheese, arugula</i>	14
QUATTRO FORMAGI PIZZA	<i>fresh mozzarella, parmesan, promontory aggian, cambozola</i>	13
PAN SEARED SHETLAND SALMON	<i>asparagus, marinated tomato, arugula salsa, lemon</i>	28
QUINOA BOWL	<i>winter squash, nuts &amp; grains, kale, french beans (add chicken 6, add salmon 8)</i>	13



3900 N. WOLF CREEK DR, EDEN, UT 84310 - 801.648.7173

[WWW.NORTHFORKTABLEANDTAVERN.COM](http://WWW.NORTHFORKTABLEANDTAVERN.COM)



# Javier's

Authentic Mexican Food

## Menu Sample



### Deluxe Dinners

Substitute for chicken or beef enchiladas .99¢ Any extra add .49¢

#### Carne Asada (Mexican Steak).....\$10.99

Carne Asada served with one cheese enchilada.  
Complimentary rice and beans, guacamole, pico de gallo and warm tortillas.

#### 1. Zapata Mexican Dinner..... \$9.99

Flour Taco, add .49¢ Two cheese enchiladas and one shredded beef taco, served with our rice and beans

#### 2. El Tambor Dinner..... \$9.79

Flour Taco add .99¢ One shredded beef Tostada, one shredded beef taco and one cheese enchilada. Served with rice and beans.

#### 3. Tacos Don Antonio ..... \$9.59

Flour Taco add .99¢ With ground beef add .99¢  
Choice of three chicken or shredded beef tacos. Served with rice and beans.

#### 4. Enchiladas Texanas ..... \$9.99

With Chili Verde add .99¢ Two flat crispy flour enchiladas (chicken or beef) layered with cheese and smothered with enchilada sauce, served with rice and beans.

#### 5. El Paso Combo ..... \$9.59

A whole chile stuffed with cheese, cooked in a delicious egg batter, served with a melt-in-your-mouth cheese enchilada. Served with rice and beans.

#### 6. Enchiladas Mexicanas ..... \$9.99

With Chili Verde add .99¢ With Flour Tortilla add .99¢ Three enchiladas, one beef, one cheese and one chicken. Served with rice and beans.

#### 7. Zacatecas Comida Grande..... \$9.99

With Chili Verde add .99¢ A cheese enchilada, chile Relleno and tamale served with rice and beans.

#### 8. El Mexicano Combo..... \$9.99

With Flour Taco add .49¢ Three of the best items of our own home, an original tamale, Chile Relleno and a shredded beef Taco served with rice and beans.

#### 9. Chile Relleno "Raul" Especial ..... \$9.79

With Chili Verde add .99¢ For the Relleno lovers. Fresh Chiles smothered with enchilada sauce style or red salsa, two corn or flour tortillas served with rice and beans.

#### 10. Pancho Villa Combo ..... \$9.99

With Flour Taco add .49¢ One of our homemade Tamales and shredded beef tacos and one cheese Enchilada served with rice and beans.

#### 11. Chile Verde "Lucita" ..... \$9.79

Tender pork chunks in a delicious green salsa with two corn or flour tortillas, served with rice and beans.

#### 12. Vegetarian Combo..... \$9.79

With Beef Taco add .49¢ One Chile Relleno, one bean Taco and one cheese Enchilada, served with rice and beans.

#### 13. Breeze Combo..... \$9.79

With Flour Taco add .49¢ One beef taco and one Chile Verde Burrito served with rice and beans.

#### 14. Pepe's Combo ..... \$9.99

A cheese Enchilada and a chicken Burrito smothered with Chile Verde and a beef Taco, served with rice and beans.

#### 15. Blanche's Special ..... \$9.99

A cheese Enchilada, Chile Relleno smothered with Chile Verde and a beef Taco, served with rice and beans.

### Lunch Menu

Served until 3:30 p.m.

NO SUBSTITUTIONS PLEASE

All Lunches include rice and beans.

Any extra add .49¢

- |  |   |
|--|---|
| 1. One Shredded Beef Taco                  | 6. Two Chile Verde Baby Burritos ... \$7.99 |
| One Cheese Enchilada ..... \$8.49          |   |
| 2. One Tostada, One Taco ..... \$7.49      | 7. Cheese Enchilada & Chicken               |
| 3. Two flour cheese Enchiladas..... \$7.49 | or Beef Burrito ..... \$7.99                |
| (Add .99¢ with Chicken or Beef)            | 8. Tamale & Chile Relleno..... \$7.99       |
| 4. One Shredded Beef Burrito ..... \$8.49  | 9. Cheese Enchilada & Chile                 |
| 5. One Fish Taco                           | Relleno or Tamale..... \$7.49               |
| One Carne Asada Taco ..... \$8.49          | 10. Chile Verde Burrito & Chicken           |
|  | or Beef Burrito ..... \$8.49                |

# GRIDELI'S

## NORTH

### SAMPLE MENU



### Gourmet Burgers

All burgers are 1/3 lb. unless otherwise noted, they come with lettuce, mayo, pickles, tomatoes, onion unless otherwise requested.

#### Ⓞ Big Nasty Burger.....\$6.99

2/3 lb. bacon, onion rings and BBQ sauce

#### Ⓞ Little Nasty Burger.....\$5.99

Bacon, onion rings and BBQ sauce

#### Bacon Mushroom Swiss.....\$6.09

#### Big Bacon Ranch .....\$6.09

Bacon, avocado and Ranch dressing

#### Maui Burger .....\$5.89

Ham, grilled pineapple and BBQ sauce

#### Jalapeno Burger .....\$5.29

Jalapeno and pepper jack cheese

#### Brisket Burger.....\$6.19

Beef Brisket and BBQ sauce

#### Bleu Bacon Burger.....\$5.49

#### Bacon Burger .....\$5.29

#### Pastrami Burger.....\$6.59

#### Mushroom Burger.....\$5.29

#### Cheese Burger .....\$4.39

#### Hamburger .....\$4.09

### Kids Menu

Only for kids, adults add \$2.99 combo price.

#### Kids Burger .....\$1.99

#### Gilled Cheese .....\$1.99

#### Chicken Fingers.....\$1.99

#### Mini Corn Dogs .....\$1.99

#### Kids Combo Meal..... add \$1.99

### Gourmet Sandwiches

All sandwiches come with lettuce, mayo, pickles, tomatoes, onion unless otherwise requested.

#### Ⓞ Philly Steak .....\$6.79

Cheese, onions, green peppers, mushrooms and steak sauce

#### Firecracker.....\$6.99

Spicy Philly

#### Philly Steak Bomb .....7.99

Philly cheese with pastrami

#### Cajun Philly Chicken.....\$6.39

#### Teriyaki Chicken .....\$6.29

#### Chicken Cordon Bleu .....\$6.69

#### Flying Buffalo.....\$6.39

Chicken, Buffalo Sauce, Blue cheese or Ranch dressing

#### Oven Roasted

#### Turkey and Swiss.....\$6.59

Add .50¢ for avocado

#### Club .....\$6.99

Turkey, ham, bacon and swiss cheese

#### Black Forest Ham

#### and Swiss.....\$6.29

#### Pastrami.....\$7.39

#### BBQ Pulled Pork.....\$5.59

#### Smoked Beef Brisket.....\$6.99

#### Tilapia Fish Sandwich .....\$6.09

#### Grilled Vegetarian .....\$6.49

Spinach, tomato, green peppers, onion, mushrooms and swiss cheese

#### BLT (bacon, lettuce, tomato).....\$3.99

### Salads

#### Ⓞ Get Fit Salad.....\$7.59

Spring mix, grilled chicken, strawberries, walnuts, feta cheese, our original strawberry vinaigrette

#### Ⓞ Teriyaki Chicken Salad ...\$6.99

Spring mix, grilled Teriyaki chicken, mandarin oranges, almonds pineapple, carrots, rice noodles and asian dressing.

#### Popeye Spinach Salad .....\$7.09

Spring mix, spinach leaves, bacon, almonds, craisins, swiss cheese, our original strawberry vinaigrette

#### Buffalo Chicken Salad .....\$6.99

Spring mix, spicy chicken, carrots, green peppers, carisins, Bleu cheese.

#### Cobb Salad.....\$7.39

Spring mix, chicken fingers, bacon, tomato, avocado, hard boiled egg and bleu cheese.

#### Grilled Pear Gorgonzola.....\$7.39

Spring mix, tomato, craisins, candied walnuts, grilled pears, gorgonzola cheese.

### Famous Fish Tacos

#### Tilapia Fish Tacos .....one \$3.29

#### ..... two \$5.79

Cabbage, pico de gallo, Grideli's special house made dressing

### Sides

#### Fries .....\$2.19

Two free fry sauce, extras .25¢ each

#### Ⓞ Ranch Fries .....\$2.29

#### Onion Rings.....\$3.49

#### Buffalo Fries.....\$2.99

#### Sweet Potato Fries.....\$3.19

#### Combo (reg.fries & drink).... add \$2.99

380 North 2000 West #2 Marriott-Slaterville • Call ahead 801-732-2550

Winter Hours: Mon. - Thurs. 8 am - 8 pm • Fri. - Sat. 8 am - 9 pm





## Old Country Store Sample Menu

~ plus ~ Fried Apples or Hashbrown Casserole  
~ and ~ Choice of Smoked Sausage Patties, Thick-Sliced Bacon, Turkey Sausage or Turkey Bacon

Two eggs cooked to order with Grits, Sawmill Gravy, homemade Buttermilk Biscuits, real butter and the best Preserves, Jam n' Apple Butter we can find.  
~ plus ~ Fried Apples or Hashbrown Casserole  
~ and ~ **Sampling** of Smoked Sausage, Country Ham and Thick-Sliced Bacon

Start your day with a mix of low-fat vanilla yogurt, Fresh Seasonal Fruit topped with our honey oat granola mix with almonds and dried fruit, two eggs cooked to order, a Wild Maine Blueberry Muffin or an Apple Bran Muffin and your choice of Smoked Sausage Patties, Thick -Sliced Bacon, Turkey Sausage or Turkey Bacon.

Three freshly made Buttermilk Pancakes with your choice of any fruit topping or a warmed bottle of 100% Pure Natural Syrup plus two eggs cooked to order and your choice of Smoked Sausage Patties, Thick-Sliced Bacon, Turkey Sausage or Turkey Bacon

Enjoy four slices of our own Sourdough French Toast with your choice of any fruit topping or 100% Pure Natural Syrup served warm plus two eggs cooked to order and your choice of Smoked Sausage Patties, Thick-Sliced Bacon, Turkey Sausage or Turkey Bacon

Homestyle meals with a lighter twist. 500 Calories or Less

Two scrambled Egg Beaters®, your choice or Turkey Bacon or Turkey Sausage, savory Cheese Grits, Fresh Fruit and sliced tomatoes.

380 calories with bacon, 400 calories with sausage

Delicious layers of low fat vanilla yogurt, hand-cut Fresh Seasonal Fruit, then topped with our honey oat granola mix with almonds and dried fruit. Served with two-egg helping of scrambled Egg Beaters® plus three slices of Turkey Bacon

**470 calories**

11 AM – while they last. \$5.99

Tender and juicy  
**Baked Chicken n' Dressing**  
with choice of one vegetable

Slice of our homemade  
**Meatloaf & Mashed Potatoes**  
with choice of one vegetable

Fresh-baked **Chicken Pot Pie**  
loaded with chunks of chicken  
and vegetables.

Our Very own roasted  
**Turkey n' Dressing**  
with choice of one vegetable

**Country House Salad** with grilled chicken and your choice of Baked Potato or Cup of Soup.

Each hearty portion is served on a platter with your choice of any three country vegetables, plus made from scratch Buttermilk Biscuits or Corn Muffins and real butter.

Each day we start with chicken tenderloins “the best of the breast” and our own rolled by hand, made from scratch dumplings. Both are slow simmered in our own chicken stock right in our kitchens. Served with your choice of any three country vegetables.

A thick slice of our recipe Meatloaf made with tomatoes, onions and green peppers.

A generous portion of our USDA choice steak breaded and deep fried then topped with our own Sawmill Gravy.

Our thick-cut USDA Choice chuck roast is slow roasted in the “pot roast” tradition up to 14 hours until for tender.

Two fillets served spicy grilled or hand breaded and fried to a golden brown with our cornmeal breading.

Our thick-cut USDA Choice rib eye is aged 28 days for exceptional tenderness and flavor. Lightly seasoned and grilled to your order. If you like, substitute a House Salad and Baked Potato for the tree vegetables.

Served in our stores since 1969. Unsweetened, Sweet.

**BREAKFAST | LUNCH | DINNER | DRINKS**

First, choose your style: extra crispy breaded or savory smoked. Then pick your sauce: mild buffalo, fire, Captain Morgan teriyaki, spicy BBQ, chili garlic or sweet chili.

A ground chuck patty sandwiched between two parmesan cheese crusted grilled cheese sandwiches. Served with grilled onions and 1000 island dressing.

A ground chuck patty topped with sliced ham, corned beef hash, sliced bacon, a fried egg over medium and American cheese. Served on a burger bun with garlic mayo.

Thinly sliced steak mixed with onions and mushrooms. Smothered with our Captain Morgan teriyaki sauce and melted provolone cheese. Topped with grilled pineapple. Served on a toasted hoagie roll.

Sliced turkey piled on toasted sourdough with Swiss cheese, tomato, alfalfa sprouts, cucumber, garlic mayo and guacamole.

A generous portion of beer battered halibut fillets, deep fried to a golden brown. Served with tartar sauce and our hand cut potato chips.

Hand cut tortilla chips smothered in our spicy beef and queso sauce. Topped with sliced jalapeños, black olives, diced tomatoes, shredded lettuce, sour cream and fresh guacamole.

3 grilled chicken breasts smothered with grilled onions & mushrooms. Topped with provolone cheese. Served with Salt City potatoes

Salad greens with shredded cheese, grilled onions & peppers, diced tomato, guacamole and sour cream. Your choice of chicken or steak. Served with fiesta ranch.

Start with sourdough toast, your choice of sausage, ham, bacon or corned beef, followed by hash browns, American cheese - eggs your style, lettuce, tomato and garlic mayo.

Sliced ham and turkey layered with American & Swiss cheeses, battered and deep fried until golden brown. Dusting with powdered sugar and served with raspberry preserves. Half Monte also available

Sliced roast beef, provolone cheese and ranch sauce.  
Served with au jus

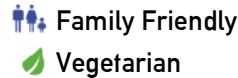


3651 WALL AVE #1232, OGDEN, UT 84405 | (801) 827-0240 | WWW.BOUTTIMEPUB.COM



# DINING DIRECTORY

Alphabetically Listed



Following are listings of locally owned eateries in Northern Utah. Restaurants with additional information paid for the more comprehensive listing. For more information on enhancing your listing, call 801-686-0797. To update your listing, call 801-625-4377.

## A Good Life Cafe



We truly care about what you eat and make every effort to provide you with the healthiest, all-natural and freshest food options available. Lunch: M-F 10am-6pm, Sat. 10am-4pm Dinner: Thurs.-Sat. 6-9pm

274 E 2500 S, Ogden  
(801) 394-1020  
🍷👥🍷🐟🌱 \$4.50-\$18

## ABC Mandarin — Chinese

5260 S. 1900 West, Roy  
801-776-6361  
🍷👥🍷🐟🌱 \$7-\$9

## Ally's Pizza

258 W. 1800 North, Sunset  
801-774-0077  
🚗🍷 \$6.50-\$11

## Alpine Pizza

4920 E. 2550 North, Eden  
801-745-1900  
🍷👥🍷🌱 \$4-\$10

## Asian Express

539 N. Harrisville Road, Ogden  
801-782-1899  
👥🍷🌱 \$5-\$11

## Apple Spice Junction — Deli

136 36th St., Ogden  
801-475-8555  
👥🍷🌱 \$5-\$9

## Arella Pizzeria

535 W. 400 North, Ste. D  
West Bountiful  
801-294-8800  
👥🍷🌱 \$5-\$15

## Argentine Corner

442 N. Main St., Ste J  
Clearfield  
801-773-9909  
👥🍷🌱 \$4.50-\$16

## Aroy-D Thai Cuisine

1167 W. 12th St., Unit 5  
Ogden, 801-393-2828  
🍷👥🍷 \$5-\$13

## Auger Inn

3909 Airport Rd., Ogden  
801-334-9790  
👥🍷 \$4-\$13.75

## Bandidos Border Grill — Mexican

1246 Layton Hills Drive  
Clearfield  
801-525-1100  
👥🍷🐟🌱 \$4-\$13

## Bangkok Gardens — Thai, Chinese, Vietnamese

2426 Grant Ave., Ogden  
801-621-4049  
👥🍷🐟🌱 \$5-\$11

## BC Chicken — Greek & American

20 S. Main St., Kaysville  
801-498-7575  
👥🍷 \$2-\$13

## Beebop Korean BBQ

333 2nd St., Ogden  
801-621-2099  
👥🍷🐟🌱 \$6-\$16

## Beez Café

5410 S. 1900 West, Roy  
801-776-8882  
👥🍷 \$2-\$9

## Bella's Fresh Mexican Grill

2651 N. 1850 West, Farr West  
801-737-0540  
🍷👥🍷🐟🌱 \$6-\$19

## Bert's Cafe and Grill

89 S. Main, Brigham City  
435-734-9544  
👥🍷 \$5-\$13

## Best Burger

4210 Riverdale Road,  
Riverdale  
801-627-2378  
🍷 \$4-\$6

## Best Greek Broiler & Grill

2056 N. Hill Field Road, #3  
Layton, 801-775-8866  
👥🍷 \$4-\$14

## Best Teriyaki Restaurant — Korean & Teriyaki

2625 N. 400 West, Layton  
801-776-7066  
👥🍷🌱 \$4.50-\$9

## Big Sai's Hawaiian Bar-B-Q

2672 N. Hillfield Road  
Suite 4, Layton  
801-774-7247  
👥🍷 \$3-\$12

## Big Jim's Burger

• 2922 S. 1900 West  
Ogden, 801-622-9256  
• 3511 Harrison Blvd., Ogden  
801-621-5557  
👥🍷 \$1-\$7.50

## Big Scoops Creamery



Gourmet ice cream, shakes, sundaes, banana splits, cakes, pies, cookies, brownies, Italian sodas, smoothies. S-T 11am-10pm F-S 11am-11pm

3588 W. 5600 South, Roy  
801-985-8980  
bigscoopscreamery.com  
👥🍷 \$3-\$7

## Big Z

1141 W. 2100 South, Ogden  
801-394-1221  
👥🍷 \$3.99-\$13.99

## Bistro 258 — International

258 25th St.  
Ogden  
801-394-1595  
🍷👥🍷🐟🌱 \$7-\$24.50

## Bize Dessert Studio

4844 Harrison Blvd., Ogden  
801-690-8972  
👥🍷 \$3-\$50

## Blackie's Kakery

200 Historic 25th St., Ogden  
801-866-0210  
👥🍷 \$1-\$7.50

## Blue Lemon

339 E. 2250 South, Ogden  
801-612-2583  
👥🍷 \$3-\$14.50

## Boba World — Shanghai

750 S. 512 West, Unit #3  
Woods Cross  
801-298-3626  
👥🍷🌱 \$4.50-\$9.50

## Bombay Bites — Indian

4139 Riverdale Road  
Riverdale  
801-627-7218  
🍷🚗👥🍷🐟🌱 \$9-\$16

## Bombay Grill — Indian

3035 Washington Blvd., Ogden  
801-393-4828  
👥🍷🐟🌱 \$5-\$30

## Boston's Pizza

694 W. Antelope Dr., Layton  
801-825-1023  
🍷👥🍷🌱 \$5-\$15

## Bout Time! Pub & Grub



Relaxed sports bar chain serving up beer, cocktails & casual American bites amid flat-screen TVs. M-Sat. 10am-1am, Sun. 10am-12 am.

3651 Wall Ave #1232  
Ogden  
(Inside the Newgate Mall)  
801-827-0240  
www.bouttimepub.com  
🍷🚗👥🍷 \$3-\$7

## Brixton's Baked Potato

2386 Kiesel Ave., Ogden  
801-827-0222  
🍷🚗👥🍷🌱 \$2.50-\$7

## Bun Basket 'N Bakery — Deli & Bakery

281 S. Mountain Road  
Fruit Heights, 801-593-9756  
👥🍷 \$1-\$7

## Burch Creek Mercantile — Deli & Ice Cream

3920 Washington Blvd.  
South Ogden  
801-605-3384  
👥🍷 \$2-\$7

## Burger Bar

5291 S. 1900 West, Roy  
801-825-8961  
🍷 \$1-\$6

## Burrito Grande — Mexican

• 56 E. 1700 South, Clearfield  
801-776-9823  
• 5511 S. 3500 West, Roy  
801-776-9022  
🍷👥🍷 \$3-\$15

## Cactus Reds



Casual; specialties, prime rib, steaks, fajitas, baby back ribs and their million dollar potatoes.

2250 S. 1200 West, Ogden  
801-621-1560  
www.cactusreds.net  
🍷👥🍷🌱 \$5-\$20

## Cafe Rio Mexican Grill

4015 S. Riverdale Road  
Ogden, 801-409-9800  
👥🍷🐟🌱 \$4.50-\$9

## Cafe Sabor — Mexican

600 W. Center St.  
Logan, 435-752-8088  
🍷👥🍷🐟 \$8-\$16.50

## Caffe Torino

125 NE Promontory,  
Farmington  
801-683-0063  
🍷👥🍷🐟 \$2.75-\$8.50

## Cafe Ville Bella — Deli

3679 Harrison Blvd., Ogden  
801-394-2812  
🚗👥🍷 \$1.50-\$7

## Cal's Deli

687 W. 700 South, Woods Cross  
801-298-1994  
👥🍷 \$1.19-\$8.79

## Call's Drive In

(Open March through Sept.)  
1630 S. U.S. 89  
Perry, 435-723-2345  
👥🍷 \$1-\$10

## Cantina Southwestern Grill

296 N. Main, Layton  
801-444-9898  
🍷👥🍷🐟 \$7-\$18

## Carlos and Harley's Fresh-Mex

5510 E. 2200 North, Eden  
801-745-8226  
🍷👥🍷🐟🌱 \$7-\$18

## Chang's Chopstix — Chinese

1296 N. U.S. 89, Farmington  
801-451-0240  
👥🍷 \$5-\$10

## Chef D's Philly's

428 E. 2600 N., Ogden  
801-737-0080  
👥🍷 \$7.50-\$9.25

## China Fortune — Chinese

2112 N. Hill Field Road, Ste 3  
Layton, 801-773-8899  
👥🍷 \$4-\$12

## China Hill — Chinese

2704 N. Hill Field Road  
Layton,  
801-779-3997  
801-779-3998  
🚗👥🍷 \$5-\$15

## China Platter — Chinese & Thai

547 W. 2600 South  
Bountiful  
801-295-0975  
👥🍷🐟🌱 \$4-\$11

## China Star

1171 S. 500 West  
Bountiful, 801-298-2266  
🚗👥🍷🐟 \$4-\$14

## Chinese Gourmet

1875 W. 5300 South, Roy  
801-773-4277  
👥🍷🐟🌱 \$6.28-\$8.19

## Chopstix

4510 Harrison Blvd., Ogden  
801-622-1688  
👥🍷🐟🌱 \$2-\$14

## Cobbler Cove — Desserts

845 W. East Promontory  
(Station Park) Farmington  
801-447-9568  
👥🍷 \$3-\$6

## Corbin's Grille

748 W. Heritage Park Blvd.  
Layton, 801-825-2502  
🍷👥🍷🐟🌱 \$7-\$30

## Criddle's Cafe

350 E. 37th St., South Ogden  
801-621-4659  
👥🍷 \$2-\$8.50

## Cracker Barrel Old Country Store



Homey chain restaurant serving American comfort food, with an on-site general store.

1792 N. Heritage Park Blvd.  
Layton  
801-776-3527  
www.crackerbarrel.com  
👥🍷🐟 \$9-\$20

## Crown Burgers Restaurant — Hamburgers and Greek

1986 N. Main St., Layton  
801-773-1700  
👥🍷 \$4-\$7

## Cutler's Cookies and Sandwiches

• 1290 E. State Road 193  
Layton  
801-774-8479  
• 260 S. Main St., Centerville  
801-294-6110  
👥🍷🐟🌱 \$2-\$7

## Cutsie Cakes — Cupcakes

354 N. Main St. # 1, Layton  
801-660-4192  
🍷 \$2.50

## David's Pizza Delivery

253 W. 200 North, Kaysville  
801-593-0897  
🚗👥🍷 \$6.50-\$15



**Deb's Spicy Pie**  
113 N. Commercial St.  
Morgan  
801-845-1400  
👥🍷 \$3-\$10.99

**Dixie Grill**  
408 S. Main St.  
Brigham City  
435-723-8381  
🚗👥🍷 \$1-\$10

**Doolittle's Deli**  
4282 S. 1650 West, Ogden  
801-627-3200  
👥🍷 \$5-\$14

**Dylan's Drive-in Restaurant**  
• 185 N. Main St., Kaysville  
801-498-7777  
• 981 12th St., Ogden  
801-393-4545  
👥🍷 \$1-\$8

**Dragon Restaurant — Chinese**  
303 Washington Blvd.  
Ogden  
801-627-1680  
👥🍷🌿 \$3-10

**Eastern Winds Chinese**  
3740 Washington Blvd.  
Ogden  
801-627-5511  
👥🍷🌿 \$6-\$8

**Eats of Eden — International**  
2595 N. State Road 162  
Eden  
801-745-8618  
🍷👥🍷🐟 \$7-\$10

**El Matador Restaurant and Cantina**  
• 2564 Ogden Ave., Ogden  
801-393-3151  
🍷👥🍷🐟 \$6.50-\$12

**El Nuevo Amanecer — Mexican**  
3513 Riverdale Road  
Riverdale, 801-627-8121  
👥🍷 \$2-\$13.50

**El Parral Mexican Restaurant**  
95 S. 1600 East  
Tremonton  
435-257-6853  
👥🍷🐟🌿 \$5.95-\$12.95

**El Matador Restaurant Bountiful**  


**Serving Utah Since 1974**  
El Matador's goal has always been to provide the community with comfort, constancy and the best food in Utah.

• 606 S Main St., Bountiful  
801-292-8998  
🍷👥🍷🐟🌿 \$6.50-\$12

**El Rocoto**  
512 W. 750 South, Bountiful  
801-296-5970  
👥🍷🐟🌿 \$6.50-\$21.99

**El Toro Viejo — Mexican**  
1079 N. Main, Logan  
435-753-4084  
👥🍷🌿 \$5.25-\$16

**Empire Chinese Restaurant**  
160 W. Parrish Lane, Centerville  
801-299-0713  
👥🍷🌿 \$2-\$6

**Fiesta Guadalajara**  
825 25th St., Ogden  
801-394-3414  
🍷👥🍷🐟 \$11-\$30

**Firehouse Pizzeria**  


Stone-fired specialty pizzas, calzones and oven-baked pastas. Cedar-baked sandwiches and more.

768 W. 1425 N.  
Layton  
801-773-4910  
www.firehousepizzeria.com  
🍷👥🍷 \$3-\$20

**Five Star Restaurant — Thai and Chinese**  
5676 S. 1900 West, Roy  
801-825-3483  
🍷👥🍷 \$3.75-\$9.95

**Fruity Cakes — Bakery, Sandwiches & Soup**  
2707 N. 1600 West  
Pleasant View  
801-648-7194  
👥🍷 \$2.50-\$8

**Fuji Dragon — Chinese & Japanese**  
3701 Wall Ave., Ogden  
801-392-8886

🍷🚗👥🍷🐟🌿 \$5-\$15

**Fuji Sushi**  
330 Marketplace Drive  
Centerville  
801-292-1294  
👥🍷🐟 \$5-\$21

**Gabor Brothers Main Street Grill and Pizzeria — Italian**  
197 N. Main, Layton  
801-544-4344  
🍷👥🍷🐟🌿 \$5-\$21

**Garcia's Mexican Restaurant**  
1075 Hill Field Road  
Layton, 801-546-6390  
🍷👥🍷🐟 \$5-\$18

**The Garden Grille & Lounge — International**  
2271 S. Washington Blvd.  
Ogden  
801-399-2000  
🍷👥🍷🐟🌿 \$7-\$50

**Greenery Restaurant**  


Home to such specialties as the famous Mormon Muffin, the Gabby Crabby and home-made Caramel Apple Pie. M-Th 11am-9:30pm, Fri. & Sat. 11am-10pm, Sun. 11-9

Mouth of Ogden Canyon  
1883 Valley Drive, Ogden  
801-392-1777  
🍷👥🍷🐟 \$5-\$17

**Golden Ginger Bistro — Asian Fusion**  
1020 W. 300 North, Clearfield  
801-773-0388  
🍷👥🍷🌿 \$4-\$12

**Golden Jade — Chinese**  
4848 Harrison Blvd.  
Ogden  
801-475-0888  
👥🍷🐟🌿 \$5-\$10

**Golden Spike Burger**  
3960 W. U.S. 13  
Corinne  
435-744-2400  
👥🍷 \$4-\$8

**Granny Annie's Family Restaurant**  
286 N. 400 West,  
Kaysville, 801-544-8817  
👥🍷 \$1-\$13

**Gray Cliff Lodge Restaurant**  
508 Ogden Canyon  
Ogden  
801-392-6775  
🍷👥🍷🐟 \$11-\$41

**GriDeli's**  


Fries are a favorite (any flavor) and the pear gorgonzola salad. You can't go wrong with any of our burgers. M-Th 8am-8pm, Fri.-Sat. 8am-9pm

• 380 N. 2000 West  
Marriott-Slaterville  
801-732-2550  
• 1735 E. Skyline Drive #4  
South Ogden  
801-475-4400  
👥🍷🐟🌿 \$3-\$7.50

**Grounds For Coffee — Cafe**  
• 111 E. 2500 South, Ogden  
801-392-7370  
• 3005 Harrison Blvd, Ogden  
801-621-3014  
• 4850 S. Harrison Blvd.  
Ogden  
(in Wisebird Bookery)  
801-476-3383  
• 375 S. State St. # A,  
Clearfield  
801-825-9505  
• 1480 U.S. 89, Layton  
801-444-0622  
👥🍷 \$1-\$5

**Hanamaru — Japanese**  
350 E. 37th St., South Ogden  
801-395-0329  
👥🍷🐟🌿 \$9-\$23

**Happy Hashi — Japanese & Sushi**  
630 Ring Road, Layton  
801-779-0204  
🍷👥🍷🐟🌿 \$6-\$36

**Harley and Buck's — American**  
2432 Washington Blvd.  
Ogden, 801-394-1384  
🍷👥🍷🐟🌿 \$10-\$29

**Hearth on 25th**



Fine Dining offering scratch seasonal dishes, with focus on live-fire cooking. Wood-fired wild game, fish and breads. M-Th 12pm-9pm, Fri.-Sat. 12pm-10pm

195 Historic 25th St.  
2nd Floor, Suite 6, Ogden  
801-399-0088  
🍷👥🍷🐟🌿 \$7-\$40

**Ho Ho Gourmet**  
595 W. 2600 South  
Bountiful  
801-295-7788  
👥🍷🐟 \$5-\$8

**Holy Smoke BBQ & Grill**  
855 Heritage Park Blvd.  
Layton  
801-614-5011  
👥🍷🐟 \$2-\$16

**Hot Doggity**  
1150 N. U.S. 89  
Harrisville, 801-737-3138  
👥🍷 \$1-\$5

**Hug-Hes Café**  
1220 E. 4800 South, Ogden  
801-479-0071  
👥🍷🐟 \$5-\$16

**Huntsville Barbecue Company**  
235 S. 7400 East  
Huntsville  
801-745-2745  
👥🍷 \$5-\$23

**Idle Isle Cafe**  
24 S. Main St.  
Brigham City  
435-734-2468  
👥🍷🐟 \$6-\$14

**Iggy's Sports Grill**  
2309 Washington Blvd.  
Ogden, 801-528-5131  
🍷👥🍷🐟 \$6.95-\$16.95

**Island Buffalo Grill**  
Antelope Island  
4528 W. 1700 South  
Syracuse  
801-897-3452  
👥🍷 \$1-\$9.25

**Itame Grill/Ready Pizza — Italian, American & Mexican**  
2704 Hill Field Road #7  
Layton  
801-776-7083  
🍷👥🍷🐟 \$3-\$10

**J's Drive In**  
50 N. State St., Morgan  
801-829-3665  
👥🍷 \$1-\$7.50

**Jackson Fork Inn — International**  
7345 E. 900 South  
Huntsville  
801-745-0051  
🍷👥🍷🐟🌿 \$9-\$29

**Jade Buffet — Asian & Sushi**  
179 Harrisville Road, Ogden  
801-394-1188  
👥🍷🐟🌿 \$5-\$10.50

**Jake's Over the Top**  
• 1225 Country Hills Drive  
Ogden, 801-399-0676  
• 343 N. 800 West, Centerville  
801-295-2448  
👥🍷 \$3-\$7.50

**Jarachos — Mexican**  
350 N. Main, Layton  
801-392-0345  
👥🍷🐟 \$1-\$15

**Javier's**  


Casual; specialties include enchiladas, burritos, tamales, chili verde, carne asada, chimichangas and fajitas.

• 4874 Harrison Blvd.  
South Ogden, 801-475-7008

• 205 W. 29th St., Ogden  
801-393-0955

• 703 Washington Blvd.  
Ogden, 801-393-4747  
• 448 W. Antelope Drive, Ste 1  
Layton, 801-825-4520

• 755 N. Harrisville Road  
Ogden, 801-782-2400

• 1050 W. Shepard Lane  
Farmington, 801-447-9028

• 2281 N. Main Street  
North Logan

👥🍷🐟 \$5-\$13

**J&D's Family Restaurant — American**  
720 S. Main, Brigham City  
435-723-3811  
👥🍷 \$4-\$15

**Jeremiah's Restaurant — Homestyle**  
1307 W. 12th St.,  
Ogden  
801-394-3273  
🍷👥🍷🐟🌿 \$3-\$15

**Jessie Jean's Coffee Beans & Homestyle Cafe**  
1528 S. 1900 West, Roy  
801-779-8000  
👥🍷🌿 \$1-\$7.5

**Joy Luck Restaurant — Asian**  
1346 S. 500 West  
Bountiful  
801-298-0388  
👥🍷🐟🌿 \$7-\$13

**Juan Pablo's Restaurant**  
2220 N. U.S. 89,  
Harrisville  
435-737-3719  
👥🍷 \$3.25-\$12.25

**Karen's Out West Cafe — Homestyle**  
42 Historic 25th St.  
Ogden  
801-392-0345  
👥🍷🐟 \$3-\$15

**Kirt's Family Drive-in**  
1974 N. 400 East  
North Ogden  
801-782-5350  
👥🍷 \$2-\$8

**Kitty Pappas Steak House**  
2300 South U.S. 89  
Woods Cross  
801-295-9981  
🍷👥🍷 \$3-\$21

**Kneaders Bakery and Cafe**  
1953 Washington Blvd.  
Ogden  
801-781-2900  
👥🍷🌿 \$2-\$8

**Kobe Japanese Steakhouse & Sushi Bar**  
6024 S. 1550 East  
South Ogden  
801-476-8889  
🍷👥🍷🐟🌿 \$3-\$50

**Koi — Chinese & Japanese**  
1266 Legend Hills Drive  
Clearfield, 801-773-7679  
🍷🚗👥🍷🐟🌿 \$4-\$15

**La Choi's Noodle Parlor — Chinese & American**  
325 S. State, Clearfield  
801-728-9888  
🚗👥🍷🐟 \$2-\$11

**La Ferrovia Ristorante**  
232-234 25th St., Ogden  
801-394-8628  
🍷🚗👥🍷🐟 \$8-\$15

**Larry's Spring Chicken Inn — Homestyle**  
4 N. State St., Morgan  
801-829-6062  
👥🍷 \$4-\$22

**Lee's Fish and Rice**  
1864 W. 5300 South, Roy  
801-774-8338  
👥🍷🐟 \$5-\$7



**Lee's Mongolian Bar-B-Que**  
2866 Washington Blvd.  
Ogden  
801-621-9120  
👥🍷🥬 \$8.50-\$9.50

**Lenny's Cafe & Grill**  
544 W. 400 North, Bountiful  
801-295-0662  
👥🍷 \$5-\$10

**Ligori's Pizza and Pasta**  
4780 Old Post Road, Ogden  
801-476-0476  
👥🍷 \$4-\$15.50

**Little Orient Restaurant**  
734 S. Main, Layton  
801-546-4999  
👥🍷🐟 \$1-\$10

**Little Taste of Britain**  
1095 N. Main St., Layton  
801-543-5707  
👥🍷🐟 \$1-\$10

**Lo Lo's Hawaiian BBQ**  
310 12th St, Ogden  
801-392-2668  
👥🍷 \$6-\$10

**Lorena's Mexican**  
2477 S. 800 West  
Woods Cross  
801-295-2441  
🍷👥🍷 \$2-\$10

**Lotus Lounge — Cafe**  
107 25th St., Ogden  
801-392-2282  
👥🍷🥬 \$4-\$8

**Lucky China**  
5429 S. 1900 West, Roy  
801-776-8518  
👥🍷🐟🥬 \$3.95-\$9.25

**The Lucky Slice — Italian**  
• 200 Historic 25th St., Ogden  
801-627-2229  
• 1246 S Legend Hills Drive  
Clearfield, 801-820-6992  
🚗👥🍷 \$13-\$22

**Lucy's Heavenly Bites — Cupcakery**  
442 2nd St., Ogden  
801-605-8411  
🍷 \$2-\$3

**Luis's Mexican Cuisine — Upscale Mexican**  
2550 N. 4920 East, Eden  
801-745-2076  
🍷👥🍷🐟 \$10.99-\$25.99

**MacCool's**  
• 2510 Washington Blvd.  
(Inside the Ben Lomond Hotel)  
Ogden, 801-675-5920  
• 855 Heritage Park Blvd., #3  
Layton, 801-728-9111  
🍷👥🍷🐟 \$6-\$18

**Mack's Family Drive-in**  
80 E. Main St., Tremonton  
435-257-3712  
🍷 \$1-\$7

**Maddox C&B Famous Chicken**  
698 N. Main, Layton  
801-444-3118  
👥🍷🐟 \$4.50-\$6.50

**Maddox Ranch House — Steakhouse**  
1900 S. U.S. 89, Perry  
800-544-5474, 435-723-8545  
👥🍷🐟 \$8-\$26

**Mad Moose Café — Sandwiches & Coffee**  
2429 N. State Road 158, Eden  
801-452-7425  
👥🍷 \$2-\$7

**Mandarin**  
348 E. 900 North, Bountiful  
801-298-2406  
👥🍷🐟 \$5-\$15

Manuel's El Burrito



Proudly serving Utah for four decades. M-Thurs. 11am-9pm, F-Sat. 11am-9:30pm, Closed Sun.

1145 S. State St.  
Clearfield  
801-773-7579  
🍷👥🍷 \$6-\$13

**Mandarin Cafe — Mandarin, Hunan, Cantonese**  
242 N. 300 West, Kaysville  
801-544-2221  
🍷🚗👥🍷🐟 \$5-\$10

**Marcello Ristorante — Upscale Italian**  
375 N. Main, Bountiful  
801-298-7670  
🍷👥🍷🐟 \$10-\$28

Maria's Mexican Restaurant



We take pride in our cooking, and use the best fresh ingredients to enrich the flavor of our food.  
M-Sun. 10 am-10 pm

1479 E 5600 S, Ogden  
801-479-7717  
👥🍷🐟🥬 \$3.99-\$25.99

**Maple Garden — Chinese, Japanese & Vietnamese**  
3798 Washington Blvd., Ogden  
801-621-1888  
🍷👥🍷🐟 \$2-\$15

**Midori Sushi — Japanese**  
5698 S. 1900 West, Roy  
801-779-1400  
👥🍷🐟 \$4-\$20

**Mi Puebla Restaurant**  
2665 S. Washington Blvd.  
Ogden  
801-393-7747  
👥🍷🐟 \$2-\$8

**Mo Betta's Hawaiian Style**  
• 273 W. 500 South #3  
Bountiful  
801-296-2928  
• 2095 N. Main St., Logan  
435-787-8870  
👥🍷🐟 \$4-\$12

**Moon Dog's Cafe & BBQ**  
792 W. Hillfield Rd., Layton  
801-498-7256  
👥🍷 \$4.50-\$18.50

**Morrelli's Italian Ristorante**  
2798 N. Hill Field Road  
Layton, 801-776-8400  
👥🍷 \$4-\$15

**Moore's Family Restaurant**  
• 2490 S. 1900 West  
West Haven  
801-731-0636  
• 3558 Wall Ave., Ogden  
801-393-4924  
👥🍷🐟 \$2-\$17

**Mount Ogden Grill/ The Athenian — International**  
440 E. 4400 South  
South Ogden  
801-475-4611  
🚗👥🍷 \$4-\$15

**Mount Ogden Golf Course Cafe**  
1787 Constitution Way  
Ogden  
801-399-1129  
🚗👥🍷 \$2-\$8

**Naan -N- Curry — Indian**  
3585 Harrison Blvd.  
Suite 214 Ogden  
801-781-6869  
🍷👥🍷🐟 \$4-\$17

**Nate's East Coast Grill**  
3037 Washington Blvd., Ogden  
801-621-4320  
👥🍷 \$4.25-\$7.50

**New Hello China**  
1933 N. 2000 West, Clinton  
801-773-4688  
🚗👥🍷🐟🥬 \$5-\$8

North Fork Table & Tavern



New farm-to-table restaurant in Eden at the Powder Mountain Outpost.  
Lunch Tues-Sun 11am-2pm  
Dinner Tues-Sun 5pm-10pm

3900 N Wolf Creek Drive  
Eden  
801-648-7173  
🍷👥🍷 \$6-\$28

**No Frills Diner**  
449 W. 12th St., Ogden  
801-393-6090  
👥🍷 \$6-\$10

**The Oaks — American**  
750 Ogden Canyon, Ogden  
801-394-2421  
👥🍷 \$3-\$25

**Ogden Pizzeria**  
936 Washington Blvd., Ogden  
801-393-3191  
👥🍷 \$4-\$10

**Ohana — Sushi & Asian**  
476 12th St., Ogden  
801-621-2595  
👥🍷🐟 \$3-\$15

**Osaka Sushi & Izakaya — Japanese**  
918 W. Heritage Park Blvd.  
Layton  
801-776-0888  
🍷👥🍷🐟 \$6-\$15

**Pace's Dairy Ann**  
1180 S. 500 West,  
Bountiful  
801-295-5192  
👥🍷 \$2-\$5

**Pace's Drive-In**  
• 1090 W. 300 North, Clearfield  
801-614-1393  
• 344 N. Main St.  
Layton, 801-593-6936  
👥🍷 \$5-\$10

**Pad Thai**  
1986 N. Hill Field Road  
Ste #8, Layton  
801-776-8424  
👥🍷🥬 \$6-\$13

**ParkStone Wood Kitchen — American**  
Inside Station Park  
Farmington  
801-451-9800  
🍷👥🍷🐟🥬 \$6-\$24

**Patricia's Mexican Restaurant**  
3303 Washington Blvd.  
Ogden  
801-392-0221  
🍷👥🍷🥬 \$5-\$10

**Peach City Ice Cream Company**  
306 N. Main, Brigham City  
435-723-3923  
👥🍷 \$5-\$6

**PepperBellys — Tex-Mex**  
141 N. Main St., Kaysville  
801-444-3132  
👥🍷🐟 \$5-\$12

**Philly's Grill — American**  
1855 Skyline Drive  
South Ogden  
801-479-4070  
👥🍷 \$2-\$7.50

**Pho Vina Noodle House — Vietnamese**  
1695 E. Skyline Dr., Ste No. 1  
South Ogden  
801-475-1750  
👥🍷🐟 \$3-\$8.50

**Piccolinos — Italian & Coffee**  
1290 Washington Blvd.  
Ogden  
385-206-8352  
👥🍷🥬 \$2-\$7.95

**Piccolo Brothers — Italian**  
1303 Washington Blvd.  
Ogden  
801-399-0618  
👥🍷🐟 \$5-\$15

**The Pie Pizzeria**  
4300 S. Harrison Blvd.  
Ste #12, Ogden  
801-627-1920  
🍷👥🍷🥬 \$3-\$20

**Pig & A Jelly Jar**  
227 25th St., Ogden  
801-605-8400  
🍷👥🍷🥬 \$3-\$12

**The Pizza Place**  
198 N. Fairfield, Layton  
801-544-5200  
👥🍷 \$3.50-\$17

**Pizza Plus — American**  
• 868 South Main St.  
Brigham City  
435-734-2222  
• 55 S. 100 East, Tremonton  
435-257-7587  
👥🍷 \$3-\$20

**Popcorn Express**  
• 2550 Washington Blvd.,  
Ogden  
• 1853 N. 400 East,  
North Ogden  
801-510-5411  
👥🍷 \$2-\$35

**The Prairie Schooner Steakhouse**  
445 Park Blvd., Ogden  
801-392-2712  
🍷👥🍷🐟🥬 \$8-\$55

**Ready Pizza**  
1320 E. State Road 193  
Ste A-10, Layton  
801-776-7083  
🍷👥🍷 \$5-\$9

**Red Cliff Ranch Cafe — American**  
(by Causey Reservoir)  
13554 E. State Road 39  
Huntsville, 801-745-6900  
👥🍷 \$2-\$15

**Restaurant 1107**  
(11th floor, Ben Lomond Hotel)  
2510 Washington Blvd.  
Ogden  
801-621-1107  
🍷👥🍷🐟🥬 \$7.50-\$28

**Ricardo's Mexican Restaurant**  
131 S. Main St., Brigham City  
435-723-1811  
👥🍷 \$3-\$9

**The Rice King — Chinese**  
3408 W. 4800 South, Roy  
801-732-1188  
🚗👥🍷 \$4.95-\$7.50

**Rickenbacker's Steak House**  
4282 S. 1650 West, Ogden  
801-627-4100  
🍷👥🍷🐟 \$9-\$30

**Rita's Pizzeria**  
1296 W. 300 North  
Clearfield  
801-773-3164  
👥🍷 \$4.50-\$20.49

**River Burger — International**  
256 N. State St., Morgan  
801-829-0607  
👥🍷 \$1.99-\$8.99

**Robintino's — Italian**  
1385 S. 500 West  
Bountiful, 801-298-1515  
👥🍷🐟🥬 \$4-\$17

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Popular brewpub crafting unique beers & eclectic fare in a rustic space with a covered patio. Gluten free menu.  
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10am-9pm

• 253 Historic 25th St.,  
Ogden  
801-627-6171  
• 748 Heritage Park Blvd.  
Layton, 801-774-9330  
🍷👥🍷🐟🥬 \$6-\$22

**Rosa's Cafe — Mexican**  
2660 Washington Blvd., Ogden  
801-648-8640  
👥🍷🐟 \$3-\$9

**Rovali's Ristorante Italiano**  
174 Historic 25th St., Ogden  
801-394-1070  
🍷👥🍷🐟🥬 \$3.50-\$15

**Royal India**  
55 N. Main St., Bountiful  
801-292-1835  
👥🍷🐟🥬 \$2-\$15

**Royal Jade — Chinese**  
70 S. Fairfield Road, Layton  
801-444-3388  
👥🍷🥬 \$5-\$11

**Roylies Cafe & Bakery**  
2414 N. 4350 West, Plain City  
385-626-8080  
👥🍷 \$2-\$7

**Ruan Thai**  
215 W. 12th St., Ogden  
801-392-4499  
👥🍷🐟 \$7-\$15







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