

DINNER MENU



APPETIZERS



INTENT TO DINE

House-made potato chips \$5

CHARRED ONION DIP

House-made potato chips \$11

WHITE CHEDDAR BACON MAC N CHEESE

*Heber Valley Creamery white cheddar, bacon,
Caramelized onions, breadcrumbs \$15*

CHILI CHEESE FRIES

*beef chili, scallions, pickled
Jalapenos, sour cream, cheddar cheese \$16*

COUNTRY FRIED SHRIMP

Chipotle aioli \$16

BUFFALO CHICKEN LETTUCE WRAPS

*Fried chicken, blue cheese dressing, pico de gallo,
butter lettuce \$16*

CHICKEN WINGS

*House-made buffalo sauce or honey BBQ
with parmesan ranch dressing \$15*

FARMERS CHOICE SOUP

Cup \$6 / Bowl \$10

CIRCLE BAR BEEF CHILI

*Ground chuck, pinto beans, bell pepper, stewed
tomatoes, sour cream, cheddar, scallions
Cup \$6 / Bowl \$10*

SALADS



GARDEN SALAD

*Baby greens, fennel, tomato, cucumber, carrot,
choice of ranch, balsamic or blue cheese dressing \$11*

SCOTTISH SALMON SALAD

*Baby greens, fennel, apple, walnut, jalapeno goat
cheese, citrus mustard vinaigrette \$23*

ICEBERG WEDGE

*Tomato, bacon, avocado, garlic croutons, hard boiled
eggs, blue cheese crumbles, choice of ranch,
balsamic or blue cheese dressing \$17*

BEEF SALAD

*Arugula, quinoa, roasted beets, almonds, jalapeno
goat cheese, beet chips, champagne vinaigrette \$17*

VEGGIE WEDGIE

*"Beyond Meat" meatless burger, iceberg wedge,
onion, tomato, arugula, quinoa, tahini dressing \$19*

BLACKENED AHI TUNA SALAD

*Arugula, carrots, bell pepper, red onion, wontons,
avocado, sesame ginger dressing \$23*

*Add chicken \$7, beef \$11, salmon \$11,
tuna \$11, shrimp \$11 or "Beyond Meat" \$10 to any
salad*



20% gratuity will be added to parties of 8 or more and unsigned credit card slips. To ensure prompt service, we allow a maximum of 4 split checks per party. There will be a \$6 charge for split plates and a \$2 charge for all substitutions.

Thank you!

RANCH HOUSE ENTREES



BACK 40 BURGER

Local organic grass-fed beef, lettuce, tomato, caramelized onions, pastrami, special sauce, Heber Valley Creamery jalapeno bacon cheddar cheese, choice of parmesan parsley fries, sweet potato fries or salad \$19

BEYOND 40 BURGER

"Beyond Meat" meatless burger, lettuce, tomato, caramelized onions, cheddar, special sauce, choice of parmesan parsley fries, sweet potato fries or salad \$20

CHICKEN GORGONZOLA

Penne pasta, mushrooms, chimichurri, sundried tomato, walnuts, blue cheese, marsala cream sauce, toasted roll \$23

12oz PRIME GRADE RIBEYE

Mashed potatoes, grilled mushrooms & onions, red wine demi-glace, daily vegetable \$37

RED BARN CHICKEN

Half bird buttermilk fried, mashed potatoes, brown mushroom gravy, daily vegetable \$21

ST LOUIS BBQ RIBS

*Rack of pork ribs with steak black beans & coleslaw
Half rack \$25 Full rack \$32*

SHRIMP SCAMPI

Jumbo prawns, scampi butter sauce, capers, tomatoes, asparagus, cherry tomatoes, linguini, toasted roll, \$29

12oz BONE IN PORK CHOP

Parmesan mushroom risotto, daily vegetable, agave bourbon glaze, fruit relish \$27

AHI TUNA POKE BOWL

Jasmine rice, edamame, avocado, radish, ginger, green onion, spicy mayo, ginger soy sauce \$24

MARIO'S MEAT LOAF

Local beef, succotash, mashed potatoes, brown mushroom gravy \$20

GRILLED SALMON

Parmesan mushroom risotto, sundried tomatoes, green beans, blood orange marmalade \$30

BACK 40 TACOS

*Grilled salmon, roasted pineapple salsa, mango pico de gallo, cilantro, corn tortillas
Served with steak black beans, fries or salad \$21*

ROADHOUSE TACOS

*Chicken \$19, Shrimp \$21, or "Beyond Meat" \$21
Cabbage, pico de gallo, guacamole, corn tortillas
Served with steak black beans, fries or salad*

GREEN ENCHILADAS

Tomatillo salsa, chicken, guacamole, sour cream, pico de gallo, cheese with steak black beans \$20

LINGUINI AND MEATBALLS

Local organic grass-fed beef house-made meatballs, marinara, parmesan, parsley, toasted roll \$17

PRIME RIB STROGANOFF

Local organic prime rib, linguini, mushrooms, caramelized onion, asparagus, sour cream, parmesan, toasted roll \$27

STEAK FRITES

8oz local organic flat iron, crisp potato, pico de gallo, chimichurri, grilled asparagus \$30

SEASONAL VEGETABLE PLATE

*Sauteed zucchini, yellow squash, spinach, red onion, asparagus, eggplant, carrots, broccoli, quinoa, bell peppers, field greens with jalapeno goat cheese and balsamic glaze \$20
Add chicken \$7, beef \$11, salmon \$11, tuna \$11, shrimp \$11
or "Beyond Meat" \$10*

SIDES



Parmesan Parsley French Fries \$6

Sweet Potato Fries \$6

Daily Vegetable \$6

Asparagus \$6

Coleslaw \$6

Side Salad \$6

Mashed Potatoes \$6

Parmesan Mushroom Risotto \$6

Side Meatballs \$6

Steak Black Beans \$6

Jalapeno Goat Cheese \$4

Blue Cheese Crumbles \$3

Pastrami or Bacon \$5

Toasted Roll \$1

Extra Dressing \$1

BBQ Sauce or Hot Wing Sauce \$3

Pico de Gallo or Mango Pico de Gallo \$3

Roasted Pineapple Salsa \$3

Brown Mushroom Gravy \$2

OUR MISSION



At Back 40 Ranch House Grill, our menu is made with fresh, local and organic ingredients from Heber Valley and its surrounding areas. We purchase whole cows from Circle Bar Ranch, located just two pastures behind our restaurant. We support local businesses, including Heber Valley Cheese, Stoneground Bakery, Good Grains Gluten Free Bakery, Pepper Lane Products, Redmond Real Salt and more.

Back 40 is also committed to sustainability, from our building renovations to our daily practices. Our water comes fresh from our 200ft deep artisan aquifer. With water this pure and clean, we could bottle and sell it, but for you, it's free!



Scan the QR code to learn more.