



DEELICIOUS PARK CITY
6440 N. Business Park Loop Unit Q
Park City, UT 84098
435-731-7911
www.deeliciousparkcity.com

Market Fresh Soup & Salad Starters

Seasonal Salad Platters

All of our dressings are house made from the fine oils and vinegars from Mountain Town Olive Oil

Fig and Apple Harvest Salad

Crisp Romaine Hearts, Sliced Honeycrisp Apples, Toasted Walnuts, Crumbled Point Reyes Blue Cheese, Chopped Dates, and a House-Made Mountain Town Olive Oil Fig Balsamic Vinaigrette

Butternut Squash Brown Butter Salad

Roasted Cinnamon-Spiced Butternut Squash, Baby Spinach, Crispy Sage Leaves, Tart Dried Cranberries, Toasted Pepitas (Pumpkin Seeds), and a rich Brown Butter-Cinnamon Pear Vinaigrette

Elevated Poached Pear & Parmesan Salad

Baby Wild Arugula, Tender Poached Pears, Candied Pecans, Ruby Pomegranate Arils, and Shaved Aged Parmesan, dressed with a Creamy Maple-Cinnamon Vinaigrette

Winter Citrus & Avocado Salad

Vibrant Ruby Grapefruit, Cara Cara and Blood Orange Segments, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Toasted Pistachios, Crumbled Goat Cheese, and a Bright Citrus Vinaigrette

Warm Brussels & Kale Salad

Shaved Brussels Sprouts and Tender Kale tossed with Crispy Prosciutto, Toasted Pine Nuts, Shaved Pecorino Romano, and a Bright Lemon-Tahini Dressing

The Executive Caesar Salad

Crisp Romaine, House-Made Garlic-Herb Focaccia Croutons, Shaved Parmesan, and our proprietary Creamy House Caesar Dressing

Deconstructed Tuscan B.L.T.

Crunchy Iceberg Wedge, Tuscan Confit Cherry Tomatoes, Thick-Cut Smoked Wasatch Bacon, Creamy Blue Cheese Crumbles, Pickled Red Onion, and a rich Aged Neapolitan Balsamic Drizzle

Mediterranean Greek Salad

Crunchy Cucumber, Sweet Heirloom Cherry Tomatoes, Kalamata Olives, Cubed Feta, Red Onion, Fresh Mint and Dill, seasoned with a Red Wine Vinegar and Garlic-Infused Olive Oil



DEELICIOUS PARK CITY
6440 N. Business Park Loop Unit Q
Park City, UT 84098
435-731-7911
www.deeliciousparkcity.com

Artisanal Soups and Chilies by the Quart

Mountain-Inspired & Comforting Classic Soups

Hearty Three-Meat Chili

A robust blend of Prime Beef, Pork, and Veal simmered in our house chicken stock with aromatic vegetables, pinto, and black beans, finished with masa for depth

Rustic Short Rib Beef Stew

Slow-braised Prime Beef Short Ribs in a rich red wine and beef stock reduction, studded with earthy Yukon potatoes and seasonal root vegetables, finished with fresh herbs

Tuscan Sausage, Spinach & White Bean Soup

Crumbled Italian sausage, cannellini beans, and fresh, wilted baby spinach simmered in a savory house chicken stock with aromatic vegetables

Creamy Chicken & Wild Rice Soup

Diced Farm Chicken Breast and fluffy wild rice simmered in a rich, herbed chicken stock, finished with a touch of heavy cream

Potato & Melting Leek Soup

Buttery, caramelized leeks and earthy Yukon potatoes simmered in fragrant vegetable stock and sweet cream. *Optional gourmet garnish of crispy bacon, aged cheddar, and snipped chives available*

Smoked Sausage & Apple Cheddar Chowder

A hearty chowder combining crispy bacon, diced Andouille Sausage, Yukon potatoes, and tart Granny Smith apples in a creamy base with Apple Cider, finished with sharp cheddar and chives

Global & Bold Flavor Soups

Sleek Thai Red Curry Noodle Soup

Poached farm chicken breast and flat rice noodles immersed in a velvety house chicken stock, red curry paste, and rich coconut milk blend, finished with a vibrant garnish of fresh basil, cilantro, and lime

Smoky Chicken Tortilla Soup

Tender shredded farm chicken breast, black beans, and charred corn in a smoky chicken stock spiced with house chili blend. Served with shredded cheese and house-fried tortilla strips

Creamy Chicken Poblano Soup

Tender shredded farm chicken breast, charred poblano peppers, black beans, and charred corn in a creamy, spiced chicken stock, served with a shredded cheese and cilantro garnish

Hearty Chicken & Andouille Gumbo

A deep, rich, toasty dark roux forms the base of this classic, featuring the "holy trinity" of aromatic vegetables, tender poached chicken, and smoky Andouille sausage

Fragrant Curry Lentil Soup

Organic lentils and aromatic vegetables in a house vegetable stock, spiced with a balanced curry blend and finished with a swirl of coconut cream



DEELICIOUS PARK CITY
6440 N. Business Park Loop Unit Q
Park City, UT 84098
435-731-7911
www.deeliciousparkcity.com

Seasonal & Vegetable Forward Soups

Velvety Roasted Butternut Squash Soup

Mountain Town blood orange infused olive oil roasted butternut squash, blended smooth with house vegetable stock, a hint of maple, and coconut cream, garnished with toasted pepitas and crispy fried sage

Spiced Turmeric Pumpkin & Coconut Soup

Turmeric-roasted sugar pumpkin, caramelized shallots, fresh ginger, and red curry paste blended with rich coconut milk and vegetable stock, finished with fresh lime and toasted pepitas

Roasted Root Vegetable Minestrone

A hearty minestrone with a house vegetable and San Marzano tomato stock, featuring cannellini beans, ditalini pasta, and a seasonal mix of roasted root vegetables and Italian herbs

Creamy San Marzano Tomato Soup

Sweet San Marzano tomatoes and aromatic vegetables simmered in house vegetable stock, finished with a touch of rich coconut cream

Earthy Wild Mushroom & Farro Soup

A wild mushroom medley sautéed in sage-infused olive oil, simmered in vegetable stock with chewy farro. Garnished with a bright lemon gremolata

Gingered Roasted Carrot & Coconut Soup

Sweet roasted carrots and zesty fresh ginger blended smooth with coconut milk and house vegetable stock, finished with fresh lime and toasted pepitas

Winter White Soup

A surprisingly sweet and savory blend of roasted parsnips, cauliflower, and sweet apple, finished with a touch of cream and a drizzle of lemon-infused olive oil

Roasted Parsnip, Pear & Brown Butter Soup

A luxurious blend of sweet roasted parsnips and Bosc pears, finished with crème fraîche and nutty brown butter, and garnished with delicate fried sage leaves