vail.co
GESSNER.

Fruit Salad 14 VE
melon | pineapple | grapes | berries

House Wings ‡ 25
order of 10 wings
choice of buffalo sauce or dry rub

Greek Platter ‡ 16 VG
chickpea hummus | dolmas | olives | herb feta
carrot & celery

Smashed Avocado ‡ 16 VE | VG
served with corn chips & house salsa

Truffle-Parmesan Fries ‡ 12 VG
green chili aioli | smoked ketchup

Bison Chili ‡ 15 GF
sharp cheddar cheese | chive

Colorado Onion Soup ‡ 15
local onions | beef stock
Loveland swiss cheese | sourdough

Caesar Salad ‡ 22
romaine | parmesan | croutons | caesar dressing
add: chicken 10 | salmon 15 | shrimp 16

Colorado Wedge ‡ 23 GF
baby iceberg | cherry tomatoes | radish
everything seasoning | blue cheese crumbles and dressing
add: chicken 10 | salmon 15 | shrimp 16

Superfood Salad ‡ 25 VG | GF
field greens| baby kale | strawberries | blueberries
mandarin oranges | almonds | feta cheese | citrus vinaigrette
add: chicken 10 | salmon 15 | shrimp 16

The Smash Burger ‡* 25
lettuce | tomato | onion | burger sauce
white american cheese | french fries
sub beyond burger

Crispy Chicken Sandwich ‡ 24
arugula | pepper jack | chipotle mayo | french fries
sub grilled chicken

Steak Frites* ‡ 49
new york strip | shoestring parmesan fries
mustard whiskey demi

Fish and Chips ‡ 29
atlantic cod | tartar sauce | french fries

Lamb Rack* ‡ 46
colorado lamb | roasted cipollinis | orange sweet potato puree
smoked chimichurri

Grand Hyatt Vail

GF = Gluten Free, VG = Vegetarian, VE = Vegan, DF = Dairy Free
‡ = The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.
* these items may be served raw or undercooked
**For Parties of Six (6) or more, a 20% service charge will be added to the check.

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