

SALAD OR ENTRÉE

Salad: • Mixed Greens (0g) Spinach (0g) Chopped Romaine (5g)

Entrée: Whole Grain Rice Blend (30g) ♥

White Rice (25g) Roasted Sweet

SANDWICH

Locally Sourced

Whole Wheat (55g)

Wheat Ciabatta (50g)

Wheat Tortilla (45g)

Multigrain Croissant

Wheat Pita (40g)

Sourdough (55g)

White (40g)

Bread:

(40g)

Potatoes (20g) >

Protein:

Grilled Tempeh (10g) 🎔 Black Beans (10g) 🎔 Refried Beans (25g)

Salmon (0g) ♥ Turkey (0g) ♥ Chicken (0g) >

Steak (0g)

Roasted Pork (0g)

Spreads:

Herb Cream

Cheese (0g)

House Made

Hummus (5g) 🎔

Guacamole (0g) 🎔

Raspberry Vinaigrette (10g) > Cilantro Lime Crema (0g)

Bleu Cheese (0g) Ranch (5g)

Dressing:

House made:

Tzatziki (0g)

Also Available:

Oil & Vinegar (0g)

Caesar (5g)

Grilled Tempeh

Turkey

Ham

Cranberry Sauce (5g) Light Mayo (0g) Mustard (0g)

Protein:

(15g) 🎔

Egg Salad (5g)

Roasted Pork

Chicken Salad (0g) Tuna Salad (5g)

Toppings (0-5g) 🎔

Tomato Red Onion Peppers Artichoke

Hard Boiled Egg Roasted Broccoli & Cauliflower

Carrots Cheese

Black or Refried Beans (10 - 20g)

Toppings: (0g) 🎔

Lettuce Tomato Onion

Pickled Onion Cucumber Spinach Pickles

Peppers Cheese

DESSERTS

Fresh Cut Fruit (15g) ♥

Sugar Cookie (40g)

Chocolate Chip Cookie (45g)

Cake Bites – Assorted bite-size layered cake wrapped in chocolate (5-10g) - Chocolate, Red Velvet, or Carrot Cake

Petite Cheesecake (20-30g) – Chocolate, Raspberry, Vanilla

Beignet - Baked fresh onsite. Choose from: citrus glazed (20g) or powdered sugar (15g)

Pudding – Vanilla, chocolate, or tapioca (20-25g)

Ice Cream – Vanilla, chocolate, strawberry (15-20g)

Milkshake – Vanilla, chocolate, strawberry (65-90g)

ROOM SERVICE

In Culinary Services at Intermountain Health, we are proud to provide room service dining. Here are some key items to be aware of during your stay with us:

• Meals are included at no additional cost as part of your stay in the hospital. Guest meals are available for purchase. The guest menu and prices can be viewed through the QR code and ordered via the number on the front.



- With room service, you can order throughout the day. See the front of the menu for operating hours. Everything is made fresh to order so please allow 45 minutes for your order to be delivered.
- Our menu features items that are minimally manipulated and made from scratch.
- Many items on the menu can be customized, if you have a specific need, please let us know.
- Our team is happy to help if you have questions about the menu or your diet order.



MENU ICONS



Heart Healthy Choices

(15g)

Carbohydrate Grams (Rounded to the nearest 5 grams)

ROOM SERVICE MENU







ENTRÉES

Vegetable Omelet - Cooked to order with fresh vegetables and mozzarella cheese (10g) Wasatch Omelet - Our signature omelet with mushrooms, sausage, feta, onion, spinach, and tomatoes garnished with mozzarella cheese (5g)

Build Your Own Omelet - Choose up to 5 toppings: spinach, mushrooms, green or red peppers, onions, tomatoes, ham, sausage, cheese, bacon (0-15g)

French Toast - Hand battered, locally sourced cinnamon swirl bread (40g)

Buttermilk Pancakes - Short-stack of fluffy buttermilk pancakes (30g)

Brioche Waffle- A rich, maple infused waffle (30g)

Breakfast Sandwich - Toasted English muffin topped with an over hard egg, cheddar cheese, guacamole, tomato. Breakfast meat available by request (25g)

Breakfast Burrito - Eggs and potatoes wrapped in a warm flour tortilla (45g). Add up to 5 additional ingredients: cheese, spinach, mushrooms, green or red peppers, onions, tomatoes, ham, sausage, bacon (0-15g)

Sides

BREAD ALL OF OUR BREADS ARE LOCALLY SOURCED

Multi – Grain Croissant (40g)

Toast – Wheat, white, or sourdough (20-25g)

Tortilla – Wheat, flour, or corn (10-45g)

English Muffin (25g)

Bagel (30g)

Fresh-Baked Muffin – Blueberry, cranberry nut, spiced carrot (20-25g)

House Made Banana Bread (45g)

YOGURT

Light Yogurt − Raspberry or key lime (15g) **>**

Yogurt – Vanilla or lemon (25g) ♥

Greek Yogurt − Plain (5g), peach or strawberry (15g) •

Yogurt Parfait − Greek yogurt topped with mixed berries & granola (35g) ♥

Plant Based Yogurt with Honey (15g) ♥

Overnight Oats with Fresh Berries (40g)

CEREALS

Oatmeal (20g)

Cream of Wheat (20g)

Cinnamon Toast Crunch (20g)

Rice Chex (15g) >

Honey Nut Cheerios (20g) ♥ Cheerios (15g) ♥ Raisin Bran (25g) 🎔

Bacon (0g) Sausage Patty (0g)

Breakfast Potatoes (25g) ♥

SIDES

Eggs Made to Order: Scrambled, boiled, over **Apple** (20g) **♥** medium, over hard, or egg whites (0-5g)

FRUIT

Fresh Cut Fruit (15g) 🎔 **Banana** (25g) **Y** Applesauce (10g) ♥ Grapes (15g) >

Center of the Plate available after 11 am

SIGNATURE SANDWICHES

Plant Based Gyro – Thin sliced marinated tempeh (soybean cake) grilled & served over a whole wheat pita. Topped with a plant based tzatziki, cucumber, tomato, lettuce, pickled red onion, and feta cheese (55g) 🎔

Sandstone Turkey Sandwich – Thinly sliced turkey piled on a locally baked multigrain ciabatta bun with herbed cream cheese and scratch made cranberry sauce (55g)

Classic Grilled Cheese - Flavorful two cheese blend grilled golden brown on your choice of locally sourced wheat, white, or sourdough bread (40-55g)

All-American Bistro Burger - Classic burger topped with melted cheddar cheese and accompanied by all the trimmings (35g)

Carolina BBQ Pulled Pork Sandwich – Tender pulled pork tossed in a house made Carolina BBQ sauce and topped with pickled onions (40g)

BLT – A classic favorite with crunchy bacon and lettuce with a juicy tomato (50g) **Grilled Chicken Sandwich** – Savory grilled chicken on white with Swiss cheese and pickled onions (35g)

Hot Entrée **AVAILABLE AFTER 11 AM**

Tuscan Garden Pasta – Tender cavatappi tossed with fresh sautéed vegetables and house made marinara () or alfredo sauce (45-50g). Chicken or shrimp, available by request. **Asian Vegetable Stir Fry** – Savory-sweet vegetable stir fry with option to add tempeh, chicken, steak, or shrimp served over rice (50g)

Pan Seared Chicken – Boneless, skinless, tender 5oz chicken breast; rubbed with fresh herbs & seasonings (0g) 🎔

Southwest Grilled Chicken – TTender 5oz chicken breast marinated with a blend of Southwestern seasonings. Garnished with cilantro lime crema & fresh cilantro (0g) Fire Braised Turkey - Tender fire braised and seared turkey breast served with house made poultry herb gravy. (0g) 🎔

Citrus Dill Marinated Salmon – Atlantic Salmon marinated with lemon and fresh dill. Pan seared and garnished with citrus zest & extra virgin olive oil (0g) 🎔

Home-style Meatloaf – Scratch made and topped with a zesty tomato maple glaze (20g) **Traditional Lasagna** – Layers of tender pasta with melted cheeses, herbs, and house made meat sauce (25g)

Southwest Quesadilla – Cheddar cheese, black beans, corn, and peppers grilled to perfection (50g) Add chicken by request.

Tacos – Your choice of pork or chicken served on corn tortillas with green onions, cilantro, and lime (15g)

5oz Center Cut Top Sirloin Steak – Seasoned with our house blend of herbs & spices (0g) **Lemon Rosemary Roasted Pork Shoulder** – Slow roasted pork shoulder marinated with fresh lemon, rosemary, and garlic. Hand shredded garnished with fresh herbs (5g) **Personal Pan Pizza** – Your choice of classic three cheese, hearty pepperoni, BBQ chicken,

or chicken alfredo. Served atop hand stretched thin pizza crust (35-40g)

ENTRÉE SALADS

Spring Greens with Seasonal Fruit – Seasonal fruit, nuts, and feta cheese; served over Spring Greens (15 - 25g) ♥. Chicken, steak or shrimp available by request.

Plant Based Mezze Salad – Mixed spring greens topped with cucumber, tomato, oregano pickled red onion, feta (by request), seasoned & roasted pita chips. Accompanied

by marinated grilled tempeh. Garnished with our plant based tzatziki. (30g) 🎔 **Southwest Chopped Salad** – A hearty salad with seasoned black beans, fresh vegetables,

& roasted corn. Garnished with guacamole. (40g) 🎔

Chicken or steak available by request.

Chef Salad – Fresh cut romaine topped with a medley of ham, turkey, hard boiled egg, vegetables, and cheese (20 g)

Dressings – Ranch (5g), Caesar (5g), house made raspberry vinaigrette (5g) ♥, plant based tzatziki, bleu cheese (0g), oil and vinegar (0g) , chipotle ranch (5g), and apple vinaigrette (10g).

SOUP

Chicken Noodle – Homestyle chicken noodle soup (10g)

Tomato Basil – A delicious medley of tomatoes, light cream, & seasonings (15g) Baked Potato – Hearty blend of potatoes, light cream, bacon, and scallions (15g) **Butternut Squash** – Savory and rich purée of butternut squash with fresh ginger (15g) Wild Mushroom Bisque – Robust mushroom purée with aromatic vegetables (15g)

SIDES

Seasonal Vegetable (varies) ♥

Whole Grain Rice Blend (30g) ♥

Roasted Broccoli & Cauliflower (5g) > Roasted Sweet Potatoes (20g)

Steamed Carrots (5g)

Southwest Fire Roasted Corn (20g) ♥

Mediterranean White Bean Medley (20g)

Black Beans (10g) **>**

Refried Beans (20g)

Side Salad – Garden or Caesar (5-10g) ♥ **Creamy Macaroni and Cheese** (15g)

Baked Potato (35g)

Mashed Potatoes (20g) **Roasted Pan Gravy (5g)**

Poultry Herb Gravy (5g)

Dinner Roll – White or Wheat (15-20g) ♥

Kettle Chips – Original or BBQ (25g) Sun Chips (20g)

SNACKS

String Cheese (0g)

Cottage Cheese (5g)

Cheese & Crackers (10g)

Apple & Peanut Butter (25g) ♥

Fresh Vegetables with Ranch (10g) or Hummus (15g)

BEVERAGES

Juice - Apple (20g), Cranberry (25g), Grape (30g), Orange (20g), Prune

(20g), V-8 (5g) ♥ Milk - Whole, 2%, or Skim (10g) ♥

Chocolate Milk (25g)

Almond Milk (15g)

Tea - Green, Black,

Chamomile, Iced (0g) **Coffee -** Regular or Decaf (0g) ♥

Hot Chocolate (20g)

Sugar Free Hot Chocolate (10g) ♥

SUPPLEMENTS

Boost Plus (40-45g) **♥** Glucose Control (15g) 🎔

Glucose Control Max (5g) >

Boost Breeze - Peach or

Wildberry (55g) >

Coke products available by request.