



Welcome to Buck's Grill House

Enjoy our unique selection of local ingredients prepared fresh to create a menu that offers a wide variety of dishes that can please the simplest, to the most sophisticated palate. Chef Tim Buckingham has always raised the bar for his standard of quality and taste of his dishes. They are all made from scratch from his original recipes. Everything from the dressings and sauces to his famous bread made fresh daily. He uses natural raised meats that are hormone and antibiotic free. Also a variety of game meats that offer you a healthful and tasteful alternative. Sustainable fish and seafood and organic ingredients are used whenever possible, some grown on the property. The water is even unchlorinated spring water from our own well.

Some of these dishes include: Buffalo Meat Loaf, Elk Stew and Grilled Romaine Salad with house made Duck Bacon, Vegetarian Lasagne, Rabbit Spring Rolls, Blackened Catfish with a Crayfish Cake, Tandoori Lamb Chop, Double Pork Chop with his Famous B.B.Q. Butter is a must have, and don't forget the Slow Roasted, tender and juicy Baby Back Ribs with his own Chipotle Grilling Sauce. The menu also contains a large variety of simple yet high quality dishes such as burgers with fresh-cut french fries and a variety of salads and vegetarian dishes.

Entree prices start at \$9 and Starters begin at \$5. For our complete menu, go to www.bucksgrillhouse.com.

You can enjoy your meal in a relaxed atmosphere in the main dining room or, if weather permits, on Moab's most beautiful patio, which includes a waterfall and stream in a garden setting. You also have the choice of dining in the sophisticated and relaxing adult environment of the Vista Lounge. The Vista offers traditional cocktails, wine by the glass or bottle and a variety of micro-brewed beers. Whatever you're in the mood for, you'll find it here.

"Expand your horizons at the Vista Lounge."



Starting in Spring 2011, Buck's Grill House will be offering a unique lunch menu with a Southwest Flair.

www.bucksgrillhouse.com

VISTA LOUNGE

Chef Tim Buckingham...

...was born and raised in Moab. To realize his dream of becoming a chef, Tim ventured to California in 1984. After completing the Culinary Arts Program at Santa Barbara City College, he was fortunate to train under chefs at the *San Ysidro Ranch* and the *Four Seasons Biltmore*. As Executive Chef at the *Wine Cask* in Santa Barbara, the "*Food and Wine Companion*" praised Tim as one of the 10 "*New American Star Chefs*", noting "His dishes are delicately prepared, yet flavors are robust."

Tim returned to his home town of Moab in 1991. "I wanted to return to an environment where I would be more grounded to nature. I feel there's no better place to do that than in Moab". Tim established the *Center Café*, where he used his professional skills and talent to bring a unique and exciting cuisine to Moab. After a few years operating the *Center Café* which served a "California" style cuisine, he decided he wanted to take his cuisine in a new direction. "I wanted to take local ingredients and combine them with classic and regional dishes from the area". Hence, his famous buffalo meat loaf. Now he offers his quality food in an enjoyable atmosphere at *Buck's Grill House*.



Reservations Recommended 435.259.5201
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