


# TAMARISK

## RESTAURANT

EST. 1979

## Specialties

**Huevos Rancheros**  \$13  
Two corn tortillas topped w/ two eggs, cheddar jack cheese, red or green sauce, salsa & sour cream. Served w/ black beans & cilantro lime rice or hash browns.

**Breakfast Burrito** \$13  
Flour tortilla stuffed w/ bacon or sausage or ham & scrambled eggs, black beans, hash browns & cheddar jack cheese. Served w/ sour cream & salsa.

**Eggs Benedict** \$13  
Two over-medium eggs & ham served on an English muffin & covered in hollandaise sauce. Served w/ hash browns.

**Biscuits & Gravy** \$11  
Homemade buttermilk biscuit covered in country gravy. Served w/ two eggs & hashbrowns.

**Bagel Sandwich** \$12  
Toasted bagel w/ two scrambled eggs, cheddar cheese & your choice of bacon or ham or sausage. Served w/ hash browns.

**French Toast Combo** \$12  
Two slices of French toast served w/ two eggs & bacon or ham or sausage. French toast only for \$7.

## Meat & Eggs

Served w/ choice of two sides.

**Chile Lime Steak & Eggs** \$17  
10oz citrus-marinated sirloin steak garnished w/ cilantro & onions.

**Country Fried Steak & Eggs** \$15  
Breaded & fried steak w/ country gravy.

**Hamburger Steak & Eggs** \$12  
8oz beef patty.

**Chicken Fried Chicken & Eggs** \$13  
Breaded & fried chicken breast w/ country gravy.

**Bacon or Ham or Sausage & Eggs** \$12

## Pancakes

Two pancakes served w/ whipped butter, syrup & powdered sugar. Add two eggs & bacon or sausage or ham for \$3.

**Buttermilk Pancakes** \$8

**Blueberry Pancakes** \$9

**Bacon Pancakes** \$9

**Macadamia Nut & White Chocolate Chip Pancakes**  \$9  
Topped w/ whipped cream.

## Omelettes

Prepared w/ two XL eggs. Served w/ choice of two sides.

**Tamarisk Omelette**  \$13  
Bacon, mushrooms, cheddar jack cheese & cream cheese.

**Veggie Omelette** \$13  
Tomatoes, green peppers, mushrooms, onions, broccoli & cheddar jack cheese.

**Ham & Cheese Omelette** \$13  
Diced ham & cheddar jack cheese.

**Western Omelette** \$13  
Diced ham, bell peppers, onions & cheddar jack cheese.

**Spanish Omelette** \$13  
Tomatoes, green chiles, onions & cheddar jack cheese. Served w/ salsa.

**Cheese Omelette** \$12  
Cheddar jack cheese.

## Single Items

Buttermilk Biscuit \$3 English Muffin \$3

T-Roll \$6 Hash Browns \$3

Bacon or Sausage or Ham \$4 Toast \$3  
White, wheat, rye, sourdough

Greek Yogurt \$5 Fresh Fruit \$7  
(Seasonal) (Seasonal)

Oatmeal \$5 Bagel \$3  
Brown sugar, raisins, milk Toasted w/ cream cheese

One or Two Eggs \$3 / \$4

## Kids Menu

Kids 12 & under. Served w/ choice of one side.

Biscuit & Gravy \$7 French Toast (no side) \$6

Pancake (no side) \$6 One Egg \$7

Bacon or Sausage or Ham w/ One Egg \$9

## Sides

Hash Browns Tomato Slices

Buttermilk Pancake Buttermilk Biscuit

English Muffin Cottage Cheese

Toast  
White, wheat, rye, sourdough

## Premium Sides

Specialty Pancake (add \$1.50) Greek Yogurt (add \$1.50)

## Beverages

Soft Drinks / Iced Tea \$2.95

Coke, Diet Coke, Root Beer, Sprite, Coke Zero, Lemonade, Powerade, Dr. Pepper. Add flavoring for \$.50.

Milk / Buttermilk \$2.95

Juice \$2.95 / \$6  
12oz or carafe. Orange, apple, cranberry, tomato.

Coffee / Cold Brew / Hot Chocolate / Tea \$2.95

Chai Latte \$4.25  
Iced or hot.

(435) 564-8109 • 1710 E Main St, Green River, UT

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

# Breakfast Specials

**California Eggs Benedict** \$16

Two over-medium eggs, ham, sliced tomatoes & avocado served on an English muffin & covered in hollandaise sauce. Served w/ hash browns.

**Strawberry French Toast Combo** \$14

Two slices of French toast topped w/ powdered sugar, whipped cream & fresh strawberries. Served w/ two eggs & bacon or ham or sausage.

**T Roll** \$6

A Tamarisk favorite, our giant cinnamon rolls are made fresh in-house & covered in warm sweet cream cheese frosting.

**Navajo Fry Bread** \$7

Homemade Navajo fry bread. Served w/ jam & honey butter.



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### Starters

- Navajo Fry Bread** (V) \$7  
Homemade Navajo fry bread. Served w/ jam & honey butter.
- Chips w/ Guacamole & Salsa** \$7  
Made fresh daily.
- Quesadilla** \$9  
Melted cheese between two grilled flour tortillas. Served w/ sour cream, salsa & guacamole. Add chicken or beef for \$3.
- Nachos** (V) \$8  
Fresh homemade tortilla chips covered w/ cheese, black beans, jalapeños, tomatoes, olives & onions. Served w/ sour cream, salsa & guacamole. Add chicken for \$3, steak for \$6.
- Cheese Fries** \$8  
Topped w/ cheese, jalapeños & bacon. Served w/ ranch.

### Salads & Soup

- Choice of dressing: Asian sesame, blue cheese, Caesar, chipotle ranch, cilantro lime vinaigrette, French, honey mustard, Italian, ranch, raspberry vinaigrette, Thousand Island.
- Fresh homemade bread served upon request.
- Turkey Bacon Avocado Salad** (V) \$13  
Turkey, bacon, avocado, tomatoes, onions, parmesan cheese & croutons w/ choice of dressing.
- Southwestern Taco Salad** \$14 / \$16  
Flour tortilla, grilled chicken or steak, cilantro lime rice, black beans, tomatoes, onions, cheese & queso fresco w/ cilantro lime vinaigrette. Served w/ sour cream, guacamole & salsa.
- Navajo Taco Chicken Salad** (V) \$13  
Grilled or crispy chicken, black beans, fire-roasted corn, avocado, tomatoes, queso fresco, bacon & Navajo fry bread w/ chipotle ranch dressing.
- Chicken Caesar Salad** \$13  
Grilled chicken, tomatoes, parmesan cheese & croutons w/ Caesar dressing.
- Asian Chicken Salad** \$12  
Crispy chicken, tomatoes, almonds & rice noodles w/ Asian sesame dressing.
- Chef Salad** \$13  
Turkey, ham, cheese, tomatoes, egg, cucumbers & croutons w/ choice of dressing.
- Dinner Salad** \$6
- Daily Homemade Soup** \$3 / \$5  
Cup or bowl.

### Beef & Pork

- Served w/ choice of two sides. Fresh homemade bread served upon request.
- Chile Lime Steak** \$19  
10oz citrus-marinated sirloin steak garnished w/ cilantro & onions.
- Country Fried Steak** \$16  
Breaded & fried steak w/ country gravy.
- Hamburger Steak** \$14  
8oz beef patty topped w/ grilled onions.
- Beef Liver** \$13  
Breaded & topped w/ grilled onions.
- Ribs** (V) \$19  
St. Louis style. Served w/ bbq sauce.
- Pork Chops** (V) \$12 / \$14  
One or two boneless chops. Served w/ applesauce.

### Chicken & Fish

- Served w/ choice of two sides. Fresh homemade bread served upon request.
- California Chicken** (V) \$16  
Grilled chicken breast topped w/ tomatoes, avocado, Swiss cheese & covered in hollandaise sauce.
- Green Chile Chicken** (V) \$16  
Grilled chicken breast topped w/ green chiles, ham & pepper jack cheese.
- Chicken Fried Chicken** \$14  
Breaded & fried chicken breast w/ country gravy.
- Teriyaki Chicken** \$14  
Grilled chicken breast marinated in teriyaki sauce.
- Chicken Strips** \$14  
Breaded in-house.
- Grilled Salmon** (V) \$19  
Fresh 8oz salmon fillet. Served w/ lemon & tartar sauce.
- Fried Cod** \$16  
Breaded cod fillets. Served w/ lemon & tartar sauce.

### Sides

- |                         |                        |
|-------------------------|------------------------|
| Baked Potato (5pm)      | Fries                  |
| Fresh-Cut Potato Wedges | Soup                   |
| Fire-Roasted Corn       | Steamed Broccoli       |
| Daily Vegetable         | Cilantro-Lime Rice     |
| Spanish Rice            | Mashed Potatoes        |
| Applesauce              | Black or Refried Beans |
- Premium Sides**
- |                                 |   |
|---------------------------------|---|
| Dinner Salad (add \$1.50)       | Onion Rings (add \$1.50)                        |
| Sweet Potato Fries (add \$1.50) | Baked Sweet Potato (5pm) (add \$1.50, seasonal) |

# Southwestern

Served w/ Spanish rice & black or refried beans.  
Homemade chips & salsa served upon request.

## Fajitas \$14 / \$16

Seasoned grilled chicken or steak w/ grilled peppers & onions. Served w/ flour tortillas, sour cream & salsa.

## Burrito \$14

Shredded chicken or beef, topped w/ red or green sauce & cheese. Served w/ sour cream, salsa & guacamole.

## Enchiladas \$11 / \$13 / \$15

One, two or three corn tortillas w/ chicken or beef, topped w/ red or green sauce & cheese. Served w/ sour cream & salsa.

## Street Tacos \$12 / \$14

Two street-style tacos w/ grilled chicken or steak, cilantro & onions. Served w/ sour cream & salsa.

## Navajo Taco \$14

Homemade Navajo fry bread topped w/ homemade beef chili, cheese, lettuce, tomatoes, olives & onions. Served w/ sour cream & salsa. (Not served with rice & beans.)

# Sandwiches

Served w/ choice of one side.

## Turkey Bacon Avocado Sandwich \$13

Pulled turkey, bacon, avocado, lettuce & tomatoes on a homemade roll.

## Steak & Swiss Sandwich \$15

Sirloin steak, grilled peppers & onions & Swiss cheese on a homemade roll.

## Chicken Sandwich \$12

Grilled chicken breast, provolone cheese, lettuce, tomatoes & onions on a homemade roll.

## Malibu Chicken Sandwich \$14

Crispy chicken, ham, Swiss cheese, lettuce & tomatoes on a homemade roll.

## Fish Sandwich \$12

Fried cod, lettuce & tomatoes on a homemade roll.  
Served w/ lemon & tartar sauce.

## Avocado Sandwich \$12

Avocado, tomato, onion, lettuce & Swiss cheese on rye.

## French Dip \$14

Thick-cut roast beef & Swiss cheese on a homemade roll.  
Served au jus.

## Reuben \$14

Sliced corned beef, Swiss cheese & sauerkraut on grilled rye. Served w/ Thousand Island.

## BLT \$11

Bacon, lettuce, tomatoes & mayo on toast (white, wheat, rye, sourdough).

## Hot Beef \$14

Thick-cut roast beef served open-faced on toast w/ mashed potatoes & covered in gravy.

## Patty Melt \$14

6oz beef patty, Swiss cheese & grilled onions on grilled rye.

## Garden Melt \$13

6oz garden burger patty, Swiss cheese & grilled onions on grilled rye.

# Burgers

Served w/ lettuce, tomatoes, onions & pickle on a homemade bun & choice of one side.

Swap the beef. Make it an elk burger (add \$2), buffalo burger (add \$2), turkey burger or garden burger.

Add cheese for \$1, bacon for \$2, avocado for \$1, egg for \$1. (American, cheddar, Swiss, provolone, pepper jack).

## Green Chile Burger \$14

Green chiles & pepper jack cheese.

## Bacon & Blue Burger \$14

Bacon & blue cheese crumbles.

## Mushroom & Swiss Burger \$14

Sautéed mushrooms & Swiss cheese.

## Navajo Chili Burger \$14

Beef chili, cheddar jack cheese, lettuce & onions. Served open-faced on homemade Navajo fry bread.

## Hamburger \$11 / \$12 / \$13

4, 6 or 8oz beef patty. (beef only)

## Garden Burger \$13

6oz vegan garden burger patty.

# Kids Menu

Kids 12 & under. Served w/ choice of one side.

## Chicken Strips \$8

## Grilled Chicken Breast \$11

## Corn Dog \$8

## Hamburger \$11

## Grilled Cheese \$8

## Mac & Cheese \$8

(no side)

## Bean & Cheese Burrito \$7

(no side)

# Beverages

## Soft Drinks / Iced Tea \$2.95

Coke, Diet Coke, Root Beer, Sprite, Coke Zero, Lemonade, Powerade, Dr. Pepper. Add flavoring for \$.50.

## Milk / Buttermilk \$2.95

## Juice \$2.95 / \$6

12oz or carafe. Orange, apple, cranberry, tomato.

## Coffee / Cold Brew \$2.95

## / Hot Chocolate / Tea

## Chai Latte \$4.25

Iced or hot.



## Tamarisk Favorites

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

# Specials

**Coconut Crusted Tilapia** \$16  
Served w/ homemade mango salsa & two sides.

**Southwest Navajo Flatbread** \$14  
Homemade Navajo fry bread topped w/ grilled chicken, avocado, corn, black beans, mozzarella & red or green sauce.

**Paleo Plate** \$14  
8oz beef patty topped w/ a fried egg, bacon, tomatoes & avocado. Served w/ choice of one side.

**Fish Tacos** \$14  
Fried cod, Mexican coleslaw, homemade mango salsa & chipotle tartar sauce. Served w/ cilantro lime rice & black or refried beans.

**Penne Alfredo** \$12  
Penne pasta in alfredo sauce w/ broccoli & parmesan cheese.  
Add chicken for \$3.

**Tam Thai** \$12  
Penne pasta, eggs, onions, bell peppers, cabbage & peanuts in homemade Thai sauce, garnished w/ cilantro & lime.  
Add chicken for \$3.

**Chicken Divan** \$15  
Grilled chicken breast, broccoli, rice & cheese covered in hollandaise sauce.

**Mac & Cheese** \$12  
Seasoned penne mac & cheese topped w/ panko crumbs, crispy onions & parmesan cheese. Add steak for \$6.

# Desserts

**T Roll** \$6

A Tamarisk favorite, our giant cinnamon rolls are made fresh in-house & covered in warm sweet cream cheese frosting.

**Brownie Sundae** \$6

Made fresh in-house. A warm double dark chocolate brownie topped with a scoop of vanilla ice cream, nuts, whipped cream, chocolate & salted caramel sauce. Brownie only for \$2.75

**Chocolate Cake** \$5.50

Made fresh in-house. Add a side of ice cream for \$2.

**Chocolate Sundae** \$4 / \$5

One or two scoops of vanilla ice cream topped w/ nuts, chocolate syrup & whipped cream.

**Fresh-Baked Pie** \$5

Ask about our daily flavors. Add a side of ice cream for \$2.

**Ice Cream** \$2.50 / \$4.50

One or two scoops. Ask about our daily flavors.

**New York Cheese Cake** \$5.50

Made fresh. Ask about our daily flavors.

**Chocolate Chip Cookie** \$1.50

Made fresh in-house. Ask about our other flavors of homemade cookies.

**Root Beer or Coke Float** \$4

# Wine

**Mountain Town Red** \$10 / \$38

Sourced in Oregon & blended in the mountains of Park City, Utah, this wine imparts notes of plum, violet & wild berry compote.

**Conundrum Red** \$12 / \$48

Offers aromas of ripe berries & plums, warmed by a hint of cocoa. Tannins are rounded out by the ripeness of the berries for a smooth mouth feel.

**Moscato** \$6

Easy drinking & light-bodied w/ a lightly sweet finish.

**Cabernet Sauvignon** \$6

Rich aromas of dark fruit complemented by a deep, lush body. The finish is soft and long with lingering notes of berry

**House Red** \$6

Blend with a rich, full palate & a round, velvety finish.

**Merlot** \$6

Hearty plum, vanilla & cinnamon aromas.

**Mountain Town White** \$9 / \$38

Sourced in Oregon & blended in the mountains of Park City, Utah, this white table wine imparts notes of lime zest, white peach & nectarine.

**Conundrum White** \$9 / \$38

A unique blend of Viognier, Muscat, Sauvignon Blanc & Chardonnay that is distinctive for its complex array of flavors, focusing on pear, peach & melon.

**Chardonnay** \$6

Boasting tropical aromas w/ subtle hints of oak.

**Pinot Grigio** \$6

Fresh & fruity w/ medium-bodied flavors of white peaches & citrus.

# Beer & Cider

**Uinta Cutthroat Pale Ale** \$4.50

This traditional-style pale ale has a rich amber color, full malt body & a clean hop finish.

**Uinta Hazy Nosh IPA** \$4.50

Big, juicy hop aromas of mango, orange & pineapple, this IPA features low bitterness & a velvety opaque appearance. Served in a 12oz can.

**Uinta Golden Spike Hefeweizen** \$4.50

A refreshing unfiltered American-style wheat beer, this medium-bodied ale has a delicate hop character.

**Polygamy Porter** \$4.50

A smooth, chocolatey, easy-drinking brown porter that's more than a little naughty. Take some home to the wives!

**Kiitos Brewery Blackberry Sour** \$4.50

Brewed in the heart of Salt Lake City & made with 700 pounds of blackberry puree per batch, this Berliner Weisse wheat beer is crisp & refreshing. Served in a 12 oz. can.

**Budweiser / Bud Light / Coors** \$3.50  
**/ Coors Light / Michelob Ultra**

**Corona / Stella Artois** \$4.50

**Mountain West Ruby** \$12

A crisp 6.8% a.b.v hard apple cider for year-round enjoyment & everyday get-togethers. Served in a 16oz can.