

nachos especial



six mormon muffins with honey butter

M ormon muffin

our world famous walnut bran muffin made from an old and treasured pioneer recipe served with utah honey butter

single
six boxed to take home with honey butter



cup of homemade clam chowder

S nack starters



sauteed mushrooms

S oups and salad bar

clam chowder (bowl) .5.99 a small cup .4.99 a small cup with any entree .3.49 one quart to take home .9.59
vegetable soup (gluten free) bowl5.39 a small cup
salad bar one time only, please regular
soup & salad combination

your choice of a cup of soup, salad from the bar and a delicious mormon muffin.

with clam chowder								.9.29
with fresh vegetable.								.8.99

s ignature specialties



chile verde enchilada 9.89 mozzarella and cheddar cheese rolled tortillas smothered with our homemade chile verde, topped with cilantro, tomato slices and sour cream, served with white corn chips. (gluten free tortilla available) quart of chile verde to go ... 9.99

chicken penne pesto 9.99

tender slices of charbroiled chicken, chopped sundried tomatoes and roasted red peppers simmered together with penne pasta in a pesto sauce and pinenuts, served with grilled french bread.

grilled english muffins, topped with broccoli and smothered with a hot and rich hollandaise sauce, served with fruit.

slices of turkey and broccoli baked in a light curry sauce and mild cheddar cheese, served with grilled french bread and fresh fruit.



chopped cobb salad	9.99
gluten free flatbread available extra .49	0.00
small	
the classic combination of crisp romaine, croutons and fresh grated parmesan, all tossed in a tangy caesar dressing, topped with a charbroiled chicken breast and grilled pita bread. <i>gluten free flatbread available extra</i> . 49	8.59
small	7.89
chinese chicken salad	0.00
crisp shredded iceberg lettuce tossed with chinese rice sticks, cilantro, chopped green onions and sesame oil dressing. topped with charbroiled chicken breasts, mandarin oranges, toasted almonds and sesame seeds, served with grilled pita bread.	9.29
small	8.89
ensalada grande	
mild taco meat piled on a bed of lettuce, sprinkled with grated mild cheddar cheese, surrounded by slices of tomato and avocado, topped with sour cream and served with white corn chips and picante salsa. (gluten free)	
small	. 8.29

developed with the finest ingredients, these unique recipes are prepared in individual au gratin dishes. savor one of these piping hot greenery trademarks.

- chicken fettuccine alfredo 9.89 tender slices of charbroiled chicken, simmered with parmesan cream sauce and a hint of garlic served over fettuccine, served with grilled french bread.
- slices of turkey wrapped in a flour tortilla baked in a mild cream sauce with cheddar cheese then topped with shredded lettuce, tomatoes and sour cream, served with white corn chips.
- muffins, smothered with a hot rich hollandaise sauce and topped with two basted eggs, served with fresh fruit.

mild taco meat wrapped in a flour tortilla, baked in a rich enchilada sauce with cheddar cheese then topped with shredded lettuce, tomatoes and sour cream, served with white corn chips. (gluten free tortilla available)

- broccoli stuffed spud 7.79 an extra large baked potato stuffed with broccoli, whipped butter, cheddar cheese then topped with sour cream.
- bacon stuffed spud 8.29 an extra large baked potato stuffed with bacon, whipped butter, cheddar cheese then topped with sour cream.
- chile verde stuffed spud 8.19 an extra large potato stuffed with chile verde, whipped butter, mild cheddar cheese, baked and topped with sour cream.



avocado crab louie (shown above)

avocado shrimp louie crab or shrimp salad surrounded by slices of avocado, tomato and egg piled on a bed of lettuce then dressed with our homemade thousand island dressing and a slice of grilled french bread. small avocado crab louie 8.29 small avocado shrimp louie 8.29 a tulip cut whole tomato stuffed with crab or shrimp soled and stuffed tomato crab or shrimp salad, set on top a bed of lettuce, surrounded by slices of egg and cucumber, dressed with our homemade

thousand island. and a slice of grilled

french bread.

ensuous sandwiches

all of the sensuous sandwiches are served with fresh seasonal fruit and your choice of pasta salad or potato chips. gluten free flatbread available on any sandwhich for an extra .49

- slices of turkey breast, bacon and marinated mushrooms with our homemade pesto spread topped with melted mozzarella cheese between a grilled ciabatta bun. slices of turkey and avocado covered with melted mozzarella, topped with sprouts and served open faced on a grilled rosette bun. fresh avocado, mushrooms, tomatoes and sprouts on grilled wheat bread, with melted mozzarella. hedda gobbler 8.19 slices of turkey breast and mozzarella cheese served oven hot between a grilled rosette bun. crab salad with tomato slices surrounded with mozzarella cheese and served hot atop english muffin halves. a freshly baked croissant filled with our unique turkey cashew salad.
- **charbroiled chicken club** 8.99 slices of charbroiled teriyaki chicken breast, topped with bacon and melted swiss cheese served open-faced on a grilled pretzel bun with our special pub mustard sauce.



beef and things (*above*)9.29 slices of roasted beef, grilled mushrooms, onions, and green peppers on a large toasted french loaf or rosette bun with swiss cheese, served with a side of special horseradish sauce.

C harbroiled burgers

our charbroiled hamburgers are prepared with lean ground beef patties, cooked to your choice, served on an open rosette bun and topped with a large grilled onion served with fresh seasonal fruit and your choice of pasta salad or potato chips. gluten free flatbread available on any charbroiled hamburgers for an extra .49

- **pretzel jalapeno burger*** 9.29 grilled jalapeno with your choice of swiss, cheddar, mozzarella cheese or pepper jack served on a grilled pretzel bun.



charbroiled hearty harry burger

Items marked with an * may be cooked to order. Consuming raw or under cooked meat may increase your risk of food borne illness. Individuals with certain health conditions or allergies should consult with management prior to ordering. rom the grill

these selections are served with grilled french bread and your choice of a baked potato or steamed broccoli.



new york steak dinner

Notice: Items marked with an * may be cooked to order. Consuming raw or under cooked meat may increase your risk of food borne illness.

malibu chicken 12.49 marinated baked chicken breast topped with grilled ham and melted swiss cheese.

salmon*

. 13.79 a charbroiled or grilled 8 oz. salmon filet basted in butter, served with a rich hollandaise sauce.

- halibut filet* . . 16.49 a grilled 8 oz. halibut filet basted in butter and lemon, served with tarter sauce.
- ground round* 12.99 2/3 pound of usda chopped steak charbroiled to perfection, topped with a grilled yellow onion and sautéed mushrooms.
- usďa choice, 10 oz. new york steak charbroiled to your taste.

esserts all homemade fresh daily



- red velvet molten cake (above) ... 5.09 a rich, velvety cake filled with cream cheese then topped with vanilla ice cream and under a drizzle of chocolate syrup.
- **fresh strawberry pie** (top right) . . 4.99 homemade with fresh strrawberries over a single crust topped with whipped cream
- caramel bread pudding 5.79 homemade bread pudding topped with caramel sauce and whipped cream.
- caramel apple pie 5.49 topped with our special caramel nut mixture.



caramel apple pie alamode



fresh strawberry pie (above)



- creamy cheese cake (above) 5.99 graham cracker crust with your choice of toppings..raspberry, strawberry, blueberry, cherry, chocolate and caramel
- a deep chocolate layer cake.
- carrot cake 4.99 covered with a rich cream frosting.
- old fashioned sundaes 4.99 caramel, strawberry or chocolate hot fudge 5.39
- childs root beer float . . . 3.39
- super shakes chocolate, strawberry, caramel, or vanilla.



b eer

these bottled beers are served in a frosted mug.

heineken

uinta cutthroat



coke, diet coke, pepsi, diet pepsi, mountain dew, 7-up, root beer and dr. pepper. (free refills) 2.39

add a beverage flavoring for just .39 cents strawberry, raspberry, wild grape, peach, coconut, mango and cherry.

imported hot tea orange pekoe earl grey constant comment green tea i love lemon						
milk	2.69					
buttermilk						
coffee	2.09					
brewed decaffeinated coffee 2.09						
hot chocolate						
lemonade	2.59					
fresh lime	2.69					
iced tea	2.29					
juices	3.19					



W ine Glass / Bottle

chardonnay, alice white this australian wine is bursting with tropical fruit and green apple flavors	5.59	22.99
chardonnay, kendall-jackson this california medium-bodied wine has a tropical fruit character.	6.49	25.99
pinot grigio, ecco domani a light-bodied, easy-to-drink white wine with a citrus fruit flavor from Italy.	6.49	25.99
riesling, ste. chapelle naturally crisp acidity and nectarine flavor from Idaho.	5.59	22.39
white zinfandel, beringer a light, well-balanced, sweeterwine with rich berry flavors from California.	5.59	22.39
cabernet sauvignon beringer founders estate rich red and blackberry flavors with a hint of oak and velvety texture from California.	6.59	25.69
merlot, yellow tail crushed berry aromas and a touch of that typical australian spice.	5.39	21.49
shiraz, jacob's creek full-bodied cabernet with the flavors of ripe plums and spicy blackberries from A	5.99 Australia.	23.99

To expedite service, we open bottled wine at the bar.

orange, apple and V8

c hildren's menu all \$4.99 (all kids meals include a soft drink)

for children 12 and under only please. served with potato chips and seasonal fruit.

salad bar (one time only please) vegetable soup (cup) clam chowder (cup) chicken noodle soup (cup) grilled cheese sandwich hamburger cheeseburger cheese quesadilla penne noodles and butter (no potato chips)



The history of the Rainbow Gardens location, here at the mouth of Ógden Canyon, exemplifies the enthusiasm for the development that followed people westward. Those who undertook this project represented optimists and risk-takers of which there are few counterparts today. The development of this site centered on the existence of hot mineral springs. Many attempts were made to capitalize on this natural phenomenon.

In 1890, a great wave of optimism swept through Ogden and one of the first hydroelectric generators was planned for the mouth of the canyon. Omaha real estate developer, C.E. Mayne, named it "Power Place", and a great resort, to be named the Ogden Canyon Sanitarium. was to be alongside the power dam (in those days "sanitarium" meant health resort).

The Panic of 1893 put an end to "Power Place". However, some of the stockholders of "Power Place" renewed the sanitarium project and began building the hotel and baths in 1903. In 1906, the Ögden Rapid Transit Company extended its trolley car service to the sanitarium. (see photo below). Tally-ho wagons and hacks also brought bathers

On September 26, 1909, President William Howard Taft visited Ogden and took a drive through Ogden Canyon. Former President Theodore Roosevelt toured Ogden Canyon in 1912. (see bottom photo).



Trollies near waterfall around 1906



Teddy Roosevelt (last car) in Ogden Canyon 1912



Ogden Canyon Sanitarium (east view)

In 1928, land developer and speculator, A.V. Smith bought the resort and rebuilt it, naming it El Monte Springs. A.V. operated the resort from early spring to late Springs. A.V. operated the resolt from early spring to fate fall, featuring swimming, private mineral baths, boating, and motor cycle climbs. Marathon dances were held in the grand balfroom, some lasting as long as three or four weeks. A.V.'s plans, like so many others, were changed by the Great Depression. The resort laid dormant through the Depression until it was purchased by Harman W. Perry, Ogden's Cowboy Mayor. He re-named it Riverside Gardens and billed it as the "Kochbrunnen of America" offering swimming and

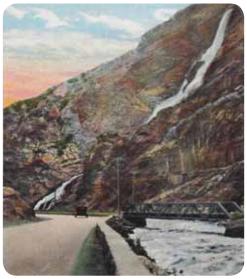
the "Kochbrunnen of America", offering swimming and

dancing. In 1946, the management of the resort was turned over to Robert W. King, Harm's son-in-law, and the name was again changed (for the last time) to Rainbow Gardens. pool and the outside pools were totally rebuilt. In 1960-61, an eighteen lane bowling alley was built. Rainbow Lane s closed in 1996 then Planet Rainbow opened in its place. Operation of the pools continued until 1972, ending an era of almost a century.

In 1970, Rainbow Imports was opened by Mrs. Rosanne Peery King in the old ballroom featuring gifts from around the world. In 1974, the Gift Garden was added to the retail operation. The old inside pool, which once held 100,000 gallons of water, has become a terraced garden of gifts and plants displayed in a grand European manner. In the spring of 1976, the Greenery Restaurant opened.

Now one of Ogden's finest restaurants, the Greenery serves award winning food to over 400 patrons daily with Craig Beus as our manager.

Today, the Rainbow Gardens is still owned by the King family. They extend the warmest invitation to all visitors from near and far to spend a few hours of "Gifts, Food, and Fun" under the Rainbow.



Cascade near mouth of canyon 1903. View our collection of antique photographs in the hallway to our rear parking area.