

BEAR LAKE UTAH • USA

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BEAR LAKE, UTAH'S CAMPFIRE GRILL RESTAURANT WELCOMES NEW CHEF AND UPDATED MENUS FOR THE SUMMER 2016 SEASON

Fresh, Local Ingredients to be Served in Conestoga Ranch's Open-Air Restaurant Beginning
May 13

GARDEN CITY, UTAH - The Campfire Grill Restaurant, located at Conestoga Ranch, is set to open for the summer season on May 13 with a new chef and new menu creations for breakfast, lunch and dinner. Chef Vincent Liberato, who joins Bear Lake's glamping destination after having been a chef at several fine hotels and restaurants in Pennsylvania, has crafted a menu that focuses on traditionally influenced American cuisine using fresh and local ingredients. He also plans to bring back some guest favorites.

The timber-framed, open-air restaurant was well received last summer by locals and visitors, who welcomed the more elevated, healthier dining venue at Bear Lake. Chef Vincent's goal is to create flavorful, varied cuisine and to become known for offering the best burger in the region. The lunch and dinner menus feature a Bear Lake Wagyu beef burger. The beef is also used in the Black + Blue dinner appetizer, which is Wagyu sosatie (a South African meat skewer) with grilled tomato, blue cheese and crostini. Campfire Grill Restaurant will offer something for even the most discerning foodie with selections that include pasta, seafood and chicken. There is also a kids' menu for lunch and dinner.

Excited to realize his dream of experiencing the West, Chef Vincent says it was an easy decision to spend the summer at Conestoga Ranch. "While glamping elevates the camping experience, I wanted to create an accessible, but gourmet menu with a hint of cowboy cuisine that complements the higher end yet friendly experience the ranch offers guests," he explains. "Campfire Grill's beautiful, open setting makes for a unique and relaxed dining experience."

The wood-fired, artisan pizzas will return this summer with some new offerings like BBQ Chicken (pulled chicken, bbq sauce, mozzarella, caramelized onions). Additional dinner highlights are BBQ Rubbed Pork Chop and Hickory Smoked Salmon with a maple glaze.

The lunch menu features a sampling of fresh salads and sandwiches. "It's a great mix of lighter and heartier items, and we have the ability to accommodate bus tours and groups who may be passing through to see Bear Lake going to or from Yellowstone and Teton national parks," Liberato says.

A full-service breakfast menu has been designed to offer Bear Lake enthusiasts delicious, satisfying options to fuel up for a day of water and mountain recreation. Offerings range from granola with seasonal fruit and Greek yogurt to three egg omelets and brioche French toast. A continental breakfast will be available at Shake at the Lake when the restaurant is closed.

Campfire Grill Restaurant is open May 13 to October 2 to both guests of Conestoga Ranch and the public and will offer live music on weekends. For more info, menus and hours, visit http://conestogaranch.com/wp/campfire-grill/

Restaurant Hours:

May 13-June 12: open Thursday through Sunday

June 13-Sept 11: open 7 days a week

Sept 12-Oct 1: open Thursday through Sunday

Breakfast: 8 am to 10 am Lunch: 11:30 am to 2:30 pm Dinner: 5:30 pm to 10 pm

ABOUT CONESTOGA RANCH

Overlooking Bear Lake's magnificent turquoise-blue waters just outside Garden City, Utah, Conestoga Ranch encompasses 18 acres and the ability to accommodate up to 178 guests. The glamping resort is designed to make camping easy, cozy and comfortable. For overnight accommodations, guests can choose from Grant Tents, authentically styled Conestoga Wagons, and Traditional Tents. Each is outfitted with soft beds and fresh linens, and Grand Tents feature en suite bathrooms. Resort amenities include a game tent, Main Lodge with private spa-style bathrooms, Campfire Grill Restaurant, General Store, activities field, Wi-Fi, complimentary firewood and s'mores kits, and cruiser bikes. For more info, visit www.conestogaranch.com.