

## STARTERS & SHARERS

Bourbon Spiced Onion Soup  
Gruyere & Emmenthaler cheeses  
\$15

Farmer Jones Red Greens  
blood orange, candied pecan, fennel  
vanilla-honey wine vinaigrette  
\$16

Stein's Garlic Cheese Fries  
Yukon Gold potato wedges, garlic, herbs  
Asiago cheese, olive oil, Chef Zane's fry sauce  
\$15

Utah Cheese & Meat Board  
Rockhill & Beehive Creamery cheeses  
elk & foie gras pâté, prosciutto, walnuts  
apple butter, toasted bread  
\$37 serves 2-4

Sweet Alpine Cheese & Mac  
pigtail pasta, caramelized cippolini  
Ski Queen-brown butter crumb, Jarlsberg cheese  
\$20

Swedish Meatballs & Mashers  
Chef Zane's grandmother's recipe, lingonberry  
jam  
\$23

Fried Brussels Sprouts  
fenalår, Banyuls, cured yolk, tarragon aioli  
\$19

## DINNER PLATES

Stein's Burger\*  
8 oz. Angus burger, aged white cheddar cheese  
crispy onions, sheepherder roll  
\$27

Ora King Salmon\*  
cauliflower & romanesco, gold beet purée  
meyer lemon relish  
\$39

Maine Scallops  
sunchoke-bacon hash, petite kale, sunflower tahini  
\$53

Wagyu Bavette & Frites\*  
grilled bitter broccolini, crispy fries  
foytot sauce  
\$42

Stein's Pot Roast  
Yukon Gold mashed potatoes, roasted vegetables  
\$45

Grilled Chicken Caesar Salad  
Asiago croutons, puttanesca relish  
\$25



## TROLL HALLEN LOUNGE

Dinner 6:00pm - midnight

## FINALE

Stein's Chocolate Fondue  
premium Valrhona chocolate fondue  
honey zeppoles, clementine mallows, pretzel bites  
basque cheesecake, strawberries  
bananas, granny smith  
\$40 serves 2-4  
with Grand Marnier \$58

Sticky Toffee Pudding  
brown sugar date cake, warm toffee sauce  
vanilla bean ice cream  
\$15

Smörgåsbord Sundae  
vanilla bean ice cream, peppered caramel  
sugared banana, pretzel crunch, milk chocolate jam  
\$15

Crème Brûlée  
vanilla bean custard, ginger poached pear  
yuzu lemon cream, shortbread  
\$13

Ice Cream & Sorbet  
vanilla, sea salt chocolate, pistachio  
brown butter dulce  
blood orange rosemary, blackberry sage balsamic  
double cherry  
Single \$3 | Trio \$8 | Tasting Flight \$12

Stein Eriksen Lodge Chocolate Box  
six assorted house-made bonbons  
\$22  
additional box sizes available upon request

*Some of our desserts are made with nuts or nut products,  
please ask your server*

*\*The state of Utah would like you to know that eating raw  
or partially cooked food can increase the chance  
of getting foodborne illness.*