

BREAKFAST

7:00AM - 11:00AM

Breakfast on the Go	19
Bagel with cream cheese, granola bar, fruit cup, bottled water, orange juice or coffee	
Stein's Bakery Selection	6
Croissant du jour, pain au chocolat or butter croissant	
Blueberry-streusel muffin or daily special muffin	
Mountain Continental Breakfast	21
Choice of muffin, housemade granola, Greek yogurt, fruit & berries, served with juice & coffee	
Glitretind Breakfast*	28
Two eggs cooked to order, breakfast potatoes, your choice of breakfast bread	
Choice of maple glazed bacon, Snake River Farms' ham or Stein's breakfast sausage	
Avocado & Egg Toast	26
Avocado mash, boiled egg, radish, sea salt, on The Bake Shop seeded sourdough bread	
Norwegian Potato & Bacon Pancake*	29
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries	
Stein's Omelet	29
Served with breakfast potatoes, your choice of breakfast bread and three of the following:	
Snake River Farms' ham, bacon, Stein's breakfast sausage, smoked salmon, goat cheese, white cheddar cheese	
Peppers, onions, asparagus, wild mushrooms, tomato, spinach, fresh herbs, chef Felix's fire-roasted salsa	
Buttermilk Pancakes	20
Malted flour, Vermont maple syrup	
Egg White & Cotto Ham-Alpine Cheese Croissant-wich	26
Spinach, Gruyère, fruit & berries	
McCann's Irish Oatmeal	15
Almonds & dried lingonberries	
Stein's Housemade Granola	14
Cloudberry Greek yogurt, blueberries	
Open Faced Smoked Salmon Bagel	25
Dill cream cheese, boiled egg, tomato & cucumber	
Assorted Cold Cereals	6
Maple Glazed Bacon, Country Sausage, Chicken Sausage or Ham	7

JUST FOR KIDS

Chocolate Chip Pancakes	13
Vermont maple syrup	
Scrambled Eggs with Cheese	13
Maple glazed bacon, toast	

BEVERAGES

Orange Juice or Grapefruit Juice	7
Apple, Cranberry or Prune Juice	5
Locally Roasted Millcreek Coffee	Pot 12
Millcreek Espresso	4
Cappuccino, Latte, Mocha	7
Hot Chocolate	Cup 5 Pot 7
Imported Water Still or Sparkling	Liter 12
Selection of Harney's Fine Teas	Cup 6 Pot 8

*The state of Utah would like you to know that eating raw or partially uncooked food can increase the risk of getting a foodborne illness.

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LUNCH

11:00AM – 3:00PM

STARTERS

Today's Housemade Soup	10
Utah Heirloom Tomatoes Parmigiano Reggiano, rosemary, sea salt, panzanella	19
Butter Lettuce & Corn Salad Arugula, radicchio, red onion, coriander vinaigrette	17
Stein's Garlic Cheese Fries Yukon gold potato wedges, garlic, herbs, Asiago cheese, olive oil, chef Zane's fry sauce	16
Deviled Avocado & Egg Egg white, horseradish yolk, pickled beet, sea salt	23
French Onion Lobster Cream Maine lobster knuckle & claw meat, caramelized Cognac onions, cream cheese dip Celery, cucumber, radish, roasted garlic-red pepper bread	30
Tree Nut & Goat Cheese Hummus Crudité vegetables, salty pretzel bites	28

SANDWICHES & STEIN'S CLASSICS

Sandwiches accompanied by house-cut fries, baby greens, quinoa salad or pickled vegetables

Stein's Burger* 8-ounce angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	29
Buffalo Mozzarella & Heirloom Tomato Sandwich Basil, egg white aioli, on herb focaccia bread	25
Southwest Chicken Sandwich Grilled smoked jalapeño chicken thigh, fried corn-crust red onions, charred corn relish, on a ciabatta bun	26
Snake River Farms' Wagyu Pastrami & Egg* Sandwich House pastrami, chow chow, dijonaise, on The Bake Shop white rye bread	28
Zane's Bacon Grilled Cheese & Tomato Soup World famous Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	27
Caesar Salad Asiago croutons, puttanesca relish	18
Splendor Valley Farms Vegetable Salad Blackberries, blueberries, kale, cucumber, radish, beets, avocado, hearty seeds, quinoa Raspberry-ginger vinaigrette	30

DESSERTS

see dessert page for more options

Sticky Toffee Pudding Brown sugar date cake, warm toffee sauce, vanilla ice cream	17
Pint of Housemade Ice Cream or Sorbet Vanilla, coconut caramel fudge, chocolate or peach jasmine	12

BEVERAGES

Sodas Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale	Can 4	6-Pack 16
Harney & Son's Iced Tea	Glass 5	Carafe 14
Imported Water- Still or Sparkling		Liter 12

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KIDS MENU

11:00AM - MIDNIGHT

Crepes & Raspberries	9
Nutella, hazelnuts, Stein's granola	
Veggie Crudité	9
Baby tomatoes, red peppers, carrots, broccoli, cucumbers, avocado	
Kiwi & Fruit Parfait	9
Blueberry yogurt, frozen grapes, honey	
Smoked Salmon & Lefse	12
Cucumber, dill cream cheese, potato flatbread	
Almond Butter & Strawberry Sandwich	15
White bread, granny smith apples	
Cold Turkey Sandwich	15
Tomato, lettuce, pickle, wheat bread, potato chips	
Classic Hot Dog	16
All beef hot dog, crispy fries	
Grilled Burger with Cheese*	21
White cheddar cheese, lettuce, tomato, pickle, flour top bun, crispy fries	
Pasta & Red Sauce	15
Pigtail pasta, marinara sauce, Asiago cheese	
Chicken Fingers	16
Ranch or barbecue sauce, crispy fries	

DESSERTS

see dessert page for more options

Hot Cocoa Mug Cake	8
Devil's food cake, vanilla ice cream, caramel sauce, waffle crunch	
Housemade Cookies	6
Choice of Valrhona chocolate chunk, Stein's sugar, blueberry cornmeal or toffee pretzel	
Brownies & Bars	6
Choice of cheesecake fudge brownie, brown butter caramel krispie or sticky toffee blondie	
Pint of Housemade Ice Cream or Sorbet	12
Vanilla, coconut caramel fudge, chocolate or peach jasmine	

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Dr. Pepper, Barg's Root Beer, Ginger Ale		
Orange Juice or Grapefruit Juice		7
Apple, Cranberry or V8 Juice		5
Milk, Chocolate Milk		4
Hot Chocolate	Cup 5	Pot 7

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APRÈS

3:00PM – 5:30PM

Today's Housemade Soup	10
Utah Cheese & Elevation Charcuterie	37
Rockhill Creamery, Gold Creek cheeses, Coppa ham, Wagyu bresaola Strawberry-Fresno jam, pickled vegetables, artisan bread	
French Onion Lobster Cream	30
Maine lobster knuckle & claw meat, caramelized Cognac onions, cream cheese dip Celery, cucumber, radish, roasted garlic-red pepper bread	
Stein's Garlic Cheese Fries	16
Yukon gold potato wedges, garlic, herbs, Asiago cheese, olive oil Chef Zane's fry sauce	
Deviled Avocado & Egg	23
Egg white, horseradish yolk, pickled beet, sea salt	
Tree Nut & Goat Cheese Hummus	28
Cruditè vegetables, salty pretzel bites	
Buffalo Mozzarella & Heirloom Tomato Sandwich	25
Basil, egg white aioli, on herb focaccia bread	
Splendor Valley Farms Vegetable Salad	30
Blackberries, blueberries, kale, cucumber, radish, beets, avocado, hearty seeds, quinoa Raspberry-ginger vinaigrette	
Caesar Salad	18
Asiago croutons, puttanesca relish Grilled Chicken 29 Grilled Shrimp 32 Ora King Salmon* 36	
Zane's Bacon Grilled Cheese & Tomato Soup	27
Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
Stein's Burger*	29
8 ounce angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	

DESSERTS

see dessert page for more options

Sticky Toffee Pudding	17
Brown sugar date cake, warm toffee sauce, vanilla ice cream	
Pint of Housemade Ice Cream or Sorbet	12
Vanilla, coconut caramel fudge, chocolate or peach jasmine	

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Harney & Son's Iced Tea	Glass 5	Carafe 14
Imported Water - Still or Sparkling		Liter 12

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DINNER
6:00PM - MIDNIGHT

STARTERS & SHARERS

Today's Housemade Soup	12
Five Onion Soup Gruyère & Emmenthaler cheese	18
Utah Cheese & Elevation Charcuterie Rockhill Creamery, Gold Creek cheeses, Coppa ham, Wagyu bresaola Strawberry-Fresno jam, pickled vegetables, artisan bread	37
Black & Blue Green Salad Blueberry, black quinoa, poppyseed, blackberry vinaigrette	18
Stein's Garlic Cheese Fries Yukon gold potato wedges, garlic, herbs, Asiago cheese, olive oil Chef Zane's fry sauce	16

MAIN

Double R Ranch Beef Tenderloin* Chantrelle mushroom, garden vegetables, sage butter	69
Icelandic Cod* Herb crust, caulilini, pearl onion, horseradish, roasted garlic soubise	47
Tai Snapper* Baby bok choy, black garlic broth, forbidden rice, chili herb crunch	45
Poulet Rouge Chicken Cajun cheddar polenta, pepper relish, Swiss chard, Pasilla cream	44
Grilled Corn Panzanella Maitake mushroom, corn bread, baby tomato, zucchini, Carolina barbeque	40

SIGNATURES

Caesar Salad Asiago croutons, puttanesca relish Grilled Chicken 29 Grilled Shrimp 32 Ora King Salmon* 36	18
Swedish Meatballs & Mashers Chef Zane's grandmother's recipe, lingonberry jam	24
Stein's Burger* 8 ounce angus burger, aged white cheddar, crispy fried onions, on a shepherd roll	29
Stein's Pot Roast Roasted vegetables, Yukon gold mashed potatoes	42

DESSERTS

Crème Brûlée Vanilla bean custard, oolong tea madeleine, blackberry gel, preserved lemon	13
Sticky Toffee Pudding Brown sugar date cake, warm toffee sauce, vanilla ice cream	17
Kvæfjordkake - "World's Best Cake" Norwegian almond meringue sponge cake, vanilla diplomat, strawberry elderflower coulis	13

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DESSERTS
11:00AM - MIDNIGHT

SWEET SNACKS

Housemade Cookies	6
Choice of Valrhona chocolate chunk, Stein's sugar, blueberry cornmeal or toffee pretzel	
Brownies & Bars	6
Choice of cheesecake fudge brownie, brown butter caramel krispie or sticky toffee blondie	
Stein Eriksen Lodge Chocolates	6 Piece 25 / 12 Piece 45
Box of six seasonal artisan bonbons	
French Macaron Box	20
Six assorted house-made macarons	

STEIN'S CLASSICS

Crème Brûlée	13
Vanilla bean custard, oolong tea madeleine, blackberry gel, preserved lemon	
Sticky Toffee Pudding	17
Brown sugar date cake, warm toffee sauce, vanilla ice cream	
<i>Kvæfjordkake</i> - "World's Best Cake"	13
Norwegian almond meringue sponge cake, vanilla diplomat, strawberry elderflower coulis	
Pint of Housemade Ice Cream or Sorbet	12
Vanilla, coconut caramel fudge, chocolate or peach jasmine	

JUST FOR KIDS

Hot Cocoa Mug Cake	8
Devil's food cake, vanilla ice cream, caramel sauce, waffle crunch	



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

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LATE NIGHT
MIDNIGHT - 7:00AM

Breakfast on the Go	19
Bagel with cream cheese, granola bar, fruit cup, bottled water, orange juice or coffee	
Sliced Fruits & Berries	18
Greek yogurt, citrus zest	
Artisan Cheese & Local Meats	27
Dried fruits & berries, crackers	
Ocean Pearl Smoked Salmon & Baby Greens Salad	25
Cucumber, red onion, white balsamic vinaigrette	
Grilled Chicken Caesar Salad	29
Asiago croutons, puttanesca relish	
Roasted Vegetables Cassava Tortilla Wrap	18
Grilled asparagus, artichokes, tomatoes, baby kale	
Utah Smoked Turkey & Stein's Bacon Club	24
Roasted tomatoes, butter lettuce, herb aioli, on white bread	

DESSERTS

Pint of Housemade Ice Cream or Sorbet	12
Vanilla, coconut caramel fudge, chocolate or peach jasmine	
Brownies & Bars	6
Choice of cheesecake fudge brownie, brown butter caramel krispie or sticky toffee blondie	
<i>Kvæfjordkake</i> - "World's Best Cake"	13
Norwegian almond meringue sponge cake, vanilla diplomat, strawberry elderflower coulis	

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Dr. Pepper, Barg's Root Beer, Ginger Ale		
Orange Juice or Grapefruit Juice		7
Apple, Cranberry, Tomato or V8 Juice		5
Milk, Chocolate Milk		4
Hot Chocolate	Cup 5	Pot 7

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BEVERAGES

10:00AM - MIDNIGHT

BEER

	Each	Six		Each	Six
Kiitos Blonde Ale	10	55	Bohemian 1842 Czech Pilsener	10	55
Coors Light	9	49	Bohemian Sir Veza Mexican Lager	10	55
Negro Modelo	10	55	Mountain West Ruby Cider (16 oz)	16	86
Level Crossing Suss It Out Rye IPA 16oz	16	86	T.F. Ferda IIPA (16oz)	16	86

SPIRITS

Please inquire for additional spirits

Alpine SEL Barrel Select Bourbon (750ml)	120	High West Double Rye Whiskey (750ml)	145
Tito's Vodka (750ml)	98	High West Double Rye Whiskey (375ml)	90
Hendrick's Gin (750ml)	98	Grey Goose Vodka (750ml)	120
Herradura Reposado (750ml)	120	Grey Goose Vodka (375ml)	65

COCKTAILS 22

All cocktails served in a rocks glass

UTAH MULE Alpine vodka, fresh lime and ginger, Stein's ginger elixir
 STEIN'S BLOODY MARY Alpine vodka, Absolut Peppar, limoncello, Stein's bloody mary mix
 STEIN'S OLD FASHIONED Alpine Straight bourbon, Uncle Nearest

GLASS WINES

Prosecco	22	Chardonnay	22
Pinot Grigio	20	Pinot Noir	24
Sauvignon Blanc	22	Cabernet Sauvignon	26

NON-ALCOHOLIC

Athletic Brewing Co. UPSIDE DAWN Golden Ale		9
Athletic Brewing Co. FREE WAVE Hazy IPA		9
Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Imported Water - Still or Sparkling		Liter 12
Juice Carafe		16
Orange Juice or Grapefruit Juice		7
Bloody Mary Mix Carafe		16
Harney & Son's Iced Tea	Glass 5	Carafe 14
Red Bull - Regular or Sugar Free		6

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WINE AND CHAMPAGNE

10:00AM - MIDNIGHT

CHAMPAGNE & SPARKLING

Giuseppe & Luigi Prosecco, Friuli-Venezia Giulia, Italy	65
François Montand Blanc de Blancs Brut, Jura, France	60
Roederer Estate Brut, Anderson Valley, California	110
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	225
Moët et Chandon <i>Dom Pérignon</i> Brut, Epernay, France	650

WHITE & ROSÉ

Giuseppe & Luigi Pinot Grigio, Friuli-Venezia Giulia, Italy	59
Clean Slate Riesling, Mosel, Germany	58
Groom Sauvignon Blanc, Adelaide Hills, S. Australia	65
Olivares Rosado, Jumilla, Spain	45
Domaine de Triennes Rosé, France	70
Famille Vincent Bourgogne, France	90
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	80
Duckhorn Chardonnay, Napa Valley, California	125

RED WINE

Castle Rock Pinot Noir, Mendocino, California	59
Willamette Valley Vineyards Pinot Noir, Oregon	85
Lingua Franca Avni Pinot Noir, Oregon	140
Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy	70
Famille Perrin Cote du Rhone Reserve, France	60
Altos Los Hormigos Malbec, Mendoza, Argentina	60
Chakana Estate Malbec, Mendoza, Argentina	85
Ferrari-Carano Merlot, Sonoma County, California	100
Seghesio Zinfandel, Sonoma County, California	80
Daou Cabernet Sauvignon, Paso Robles, California	75
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, California	105
Browne Family Vineyards Cabernet Sauvignon, Columbia Valley, Washington	130
Justin Cabernet Sauvignon, Paso Robles, California	115
Jordan Cabernet Sauvignon, Alexander Valley, California	210
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	250

HALF BOTTLES

Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	125
Pol Roger, Brut, Epernay, France	160
Sonoma Cutrer Chardonnay, California	45
Duckhorn Vineyards Merlot, Napa Valley, California	95

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BAR PACKAGES

10:00AM - MIDNIGHT

Premium Bar \$400

Choose 3 liquors

Tito's Vodka	Corazon Blanco Tequila	Jack Daniels Whiskey	Dewar's Scotch
Tanqueray Gin	Makers Mark Bourbon	Captain Morgan Rum	

Top Shelf Bar \$500

Choose 3 liquors

Grey Goose Vodka	Herradura Reposado Tequila	Crown Royal Whiskey	Chivas Regal Scotch
Hendricks Gin	Woodford Reserve Bourbon	Antelope Island Rum	

Premium & Top Shelf Bars Include:

Carafe of Orange, Cranberry & Pineapple Juice
Lemons, Limes & Oranges to Garnish
Ice, Cocktail Shaker & Glassware

Choice of 12 Non-Alcoholic Mixers:
[Choose from: Coke, Diet Coke, Coke Zero
Sprite, Club Soda, Tonic Water or Ginger-Ale]

Bloody Mary Bar \$275

2 Bottles of Tito's Vodka
3 Carafes of Bloody Mary Mix
Celery, Olives, Salt, Lemons & Bacon
Ice & Glassware

Mimosa Bar \$350

3 Bottles of Segura Viudas Cava
Carafe of Orange Juice, Peach Juice
& Pineapple Juice
Orange Slices, Ice & Glassware

Martini Bar \$275

2 Bottles of Premium Vodka or Gin
Sweet or Dry Vermouth
Olives, Onions, Lemons & Limes
Ice & Glassware

Additional Items

Manhattan Set-Up \$25
Old-Fashioned Set-Up \$25
Spicy Bloody Mary Mix \$16/Carafe
Ginger Beer - \$8

All bar packages come with complimentary refreshes of Ice and Glassware.
Refreshes of Juices, Mixers & Garnishes will be an additional \$50.

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