#### STARTERS & SHARERS

## Bourbon Spiced Onion Soup

Gruyere & Emmenthaler cheeses \$15

## Utah Squash & Apple Salad

Chef's Garden greens roasted squash, sherry vinaigrette \$17

## 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 Cheese Creamery
Beehive Creamery
Creminelli varzi, rabbit rillettes
date mostarda, toasted bread
\$35 serves 2-4

# Wild Mushroom Alpine Cheese & Mac

pigtail pasta, herb-brown butter crumb Jarlsberg cheese \$19

#### Swedish Meatballs & Mashers

Chef Zane's grandmother's recipe, lingonberry jam \$21

#### Lingonberry Berliner Weisse Steamed Clams

grilled sourdough bread, endive, watercress \$21

# **DINNER PLATES**

#### Stein's Burger\*

8 oz. Angus burger, aged white cheddar cheese crispy onions, sheepherder roll \$26

# Everything Crusted Ora King Salmon\*

bagel chips, pearl onion, haricots verts sage gribiche \$39

# Yellowtail Snapper

black lentils, bok choy fresno pepper-almond relish, romesco sauce \$44

### Wagyu Bavette & Frites\*

grilled bitter broccolini, crispy fries bearnaise \$41

## Stein's Pot Roast

Yukon Gold mashed potatoes, roasted vegetables \$43

## Grilled Chicken Caesar Salad

Asiago croutons, puttanesca relish \$24



## FINALE

#### Stein's Chocolate Fondue

premium Valrhona chocolate fondue
mint marshmallows, raspberry palmiers, pretzel bites
Basque cheesecake, strawberries, bananas, apples
\$38 serves 2-4
add Grand Marnier \$18
add High West Midwinter Night's Dram \$28

# Sticky Toffee Pudding

brown sugar date cake, warm toffee sauce vanilla ice cream \$13

#### The Smorgasbord Sundae

vanilla ice cream, krumkake waffle cones chocolate dipped mallows, caramelized bananas hot Valrhona chocolate fudge \$13

#### Crème Brûlée

vanilla bean custard, spiced emmanuel sponge whipped sea buckthorn, huckleberry \$13

# Ice Cream & Sorbet

vanilla, milk chocolate, lemon bar, London fog blackberry pomegranate, clementine pineapple cardamom pear Single \$3 | Triple \$7 | Flight \$12

#### Stein Eriksen Lodge Chocolate Box

six assorted house-made bonbons \$20 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 foordborne illness.