

SALADS & **APPETIZERS**

Wild Greens & Pastrami Carrot Salad 15 arugula, spinach, radicchio, frisée, smoked spiced carrots

Slide Ridge honey wine-mustard seed vinaigrette

Utah Tomatoes 18

herb salt, mayonnaise, white bread

Stein's Garlic Cheese Fries 15

Yukon Gold potato wedges, garlic, herbs, Asiago cheese, olive oil, Chef Zane's fry sauce

Tree Nut & Goat Cheese Hummus 23 crudité vegetables, salty pretzel bites

Smoked Salmon & Lefse 23

juniper & sage hot smoked salmon, chickweed, potato flatbread

Deviled Avocados & Egg 19

egg white, horseradish yolk, yam shoestrings, black sea salt

SANDWICHES Sandwiches served with your choice of House Cut Fries,

Baby Greens with Three Peppercorn Vinaignette & Spicy Walnuts or

Quinoa Salad with Herb Pistou, Cherries & Chia Seeds

Stein's Burger* 26

8-ounce Angus burger, aged white cheddar, crispy fried onions, served on a sheepherder roll

Utah Lamb Grinder 25

Utah lamb loaf, feta cheese, roasted tomatoes & artichokes, green goddess vinaigrette served on a ciabatta roll

Ski Queen Cheese & Grilled Vegetables 20

Gjetost cheese, charred broccolini & asparagus, bitter greens, served on seven grain bread

Norwegian BBQ Chicken 23

grilled chicken thigh, roasted red cabbage slaw, lingonberry aioli

served on wheat-oat ciabatta roll

SRF Pastrami Hoagie 25

house pastrami, Stein's world famous chow chow, caraway-stout mustard

served on sesame seed hoagie bun

Zane's Bacon Grilled Cheese & Tomato Soup 22

world famous Stein's bacon, jalapeno jam, served on wheat bread

accompanied with creamy tomato soup

SPECIALTIES

Caesar Salad 18

Asiago croutons, puttanesca relish

Grilled Chicken 24

Grilled Shrimp 28 Grilled Salmon* 32

Alpine Bourbon Shrimp 29

Chef Miller's favorite, creamy creole reduction, watercress, country sourdough toast

Ahi Power Bowl Salad* 37

Hawaiian tuna, power greens, wholegrains, carrot, cucumber, haricots verts, radish avocado vinaigrette

Chicken Schnitzel Holstein 27

wild mushrooms, truffle mascarpone, egg, lemon