

## STARTERS & SHARERS

**Bourbon Spiced Onion Soup**  
Gruyere & Emmenthaler cheeses  
\$15

**Farmer Jones' Hearty Greens**  
garden vegetables, kale, brussels sprouts  
golden raisins, pear, chestnut-honey wine 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**  
Gold Creek Drunken Cheddar, Beehive Promontory  
Creminelli salami, country pâté  
date mostarda, toasted bread  
\$35 serves 2-4

**Roasted Cauliflower Alpine Cheese & Mac**  
pigtail pasta, purple cauliflower  
cumin cheese sauce  
\$19

**Swedish Meatballs & Mashers**  
Chef Zane's grandmother's recipe, lingonberry jam  
\$21

**Norwegian Chicken Drumsticks**  
braised red cabbage, Nordic barbeque sauce  
\$21

## DINNER PLATES

**Stein's Burger\***  
8 oz. Angus burger, aged white cheddar cheese  
crispy onions, shepherd roll  
\$26

**Ora King Salmon\***  
kohlrabi, caulilini, herb pistou  
\$39

**Yellowtail Snapper**  
sweet potatoes, cipollini onions, chermoula  
\$44

**Wagyu Bavette & Frites\***  
grilled bitter broccolini, crispy fries  
bearnaise  
\$41

**Norwegian Shellfish**  
scallops, prawns, uni butter, baby beans  
lemon verbena, lobster sauce  
\$53

**Grilled Chicken Caesar Salad**  
Asiago croutons, puttanesca relish  
\$24



## TROLL HALLEN LOUNGE

Dinner 6:00pm - midnight

## FINALE

**Apple & Pear Strudel**  
cardamom spiced apple & pears, caramel sauce  
vanilla ice cream  
\$12

**Basque Cheesecake**  
honey caramelized apples, roasted white chocolate  
apple butter  
\$12

**Maple Crème Brûlée**  
maple poached pears, maple madeleines  
\$12

**High West Bourbon Bread Pudding**  
bourbon caramel sauce, bourbon raisin ice cream  
\$12

**Ice Cream & Sorbet**  
*choose three scoops*  
vanilla, chocolate, chocolate caramel, bourbon raisin  
mountain berry, coconut, passion mango  
\$7

**Stein's Chocolate Fondue**  
premium Valrhona chocolate fondue  
strawberries, bananas, walnut brownies  
vanilla bean marshmallows, almond financiers  
raspberry meringues  
\$36 serves 2-4

**Stein Eriksen Lodge Chocolate Box**  
six assorted house-made bonbons  
\$16  
*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.*