

# BREAKFAST

7:00AM - 11:00AM

<b>Breakfast on the Go</b>	20
Bagel with cream cheese, Probar, fruit cup, bottled water, orange juice or coffee	
<b>Stein's Bakery Selection</b>	
Lingonberry almond croissant, s'mores croissant or butter croissant	
Double blueberry muffin, raspberry yogurt nut muffin or toffee coffee crunch muffin	
<b>Mountain Continental Breakfast</b>	20
Raspberry yogurt nut muffin, housemade granola, Greek yogurt, fruit & berries, served with juice & coffee	
<b>Glitretind Breakfast*</b>	26
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	
<b>Avocado Toast &amp; Egg Sourdough Toast</b>	23
Avocado mash, soft boiled egg, radish, black salt, Hawk & Sparrow sourdough bread	
<b>Norwegian Potato &amp; Bacon Pancake*</b>	26
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries	
<b>Stein's Omelet</b>	26
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	
<b>Stone Fruit &amp; Sweet Potato Cakes</b>	21
Sweet potato & peach pancakes, crystalized ginger, poached plum, thyme-ginger maple syrup	
<b>McCann's Irish Oatmeal</b>	14
Almonds & dried lingonberries	
<b>Stein's Housemade Granola</b>	14
Cloudberry Greek yogurt, blueberries	
<b>Open Faced Smoked Salmon Bagel</b>	24
Dill cream cheese, boiled egg, tomato & cucumber	
<b>Assorted Cold Cereals</b>	6
<b>Maple Glazed Bacon, Country Sausage, Chicken Sausage or Ham</b>	7

## JUST FOR KIDS

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

## BEVERAGES

<b>Orange Juice or Grapefruit Juice</b>	7
<b>Apple, Cranberry or Prune Juice</b>	5
<b>Locally Roasted Millcreek Coffee</b>	Pot 10
<b>Millcreek Espresso</b>	4
<b>Cappuccino, Latte, Mocha</b>	6
<b>Hot Chocolate</b>	Cup 5 Pot 7
<b>Imported Water Still or Sparkling</b>	Liter 8
<b>Selection of Harney's Fine Teas</b>	Cup 6 Pot 8

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# LUNCH

11:00 AM – 3:00 PM

## STARTERS

<b>Today's Housemade Soup</b>	10
<b>Utah Heirloom Tomatoes</b>	18
Gjetost goat cheese, peach purée, black salt, basil	
<b>Stein's Garlic Cheese Fries</b>	16
Yukon gold potato wedges, garlic, herbs, asiago cheese, olive oil, chef Zane's fry sauce	
<b>Deviled Avocado &amp; Egg</b>	20
Egg white, horseradish yolk, watermelon radish, black sea salt	
<b>Snake River Farms Wagyu Pastrami &amp; Lefse</b>	24
Stein's world-famous chow chow, caraway stout mustard, Norwegian potato flatbread	
<b>Tree Nut &amp; Goat Cheese Hummus</b>	25
Crudité vegetables, salty pretzel bites	

## SANDWICHES & STEIN'S CLASSICS

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

<b>Stein's Burger*</b>	28
8-ounce angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	
<b>Hawaiian Barramundi</b>	26
Herb & citrus crusted barramundi, frisée, heirloom tomato, tarragon-dill remoulade, on sourdough bread	
<b>Maple-Ginger Grilled Chicken</b>	24
Brined chicken thigh, watercress, corn relish, on a wheat-oat ciabatta bun	
<b>Heirloom Carrots &amp; Beets</b>	21
Red beet-goat cheese smear, white balsamic reduction, spinach, on a harvest grain baguette	
<b>Zane's Bacon Grilled Cheese &amp; Tomato Soup</b>	26
World famous stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
<b>Caesar Salad</b>	18
Asiago croutons, puttanesca relish	
Grilled Chicken	25
Grilled Shrimp	30
Ora King Salmon*	34
<b>Garden Vegetables &amp; Walnut Salad</b>	27
Rye berries, quinoa, kale, cruciferous vegetables, cucumbers, scallions, hearty seeds, walnut-yogurt dressing	

## DESSERTS

*see dessert page for more options*

<b>Housemade Cookies</b> - Choice of Valrhona chocolate chunk, peanut butter, dulcely snickerdoodle or berries n' cream	7
<b>Brownies &amp; Bars</b> - Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar	7

## BEVERAGES

<b>Sodas</b>	<b>Can 4</b>	<b>6 Pack 16</b>
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
<b>Harney &amp; Son's Iced Tea</b>	<b>Glass 5</b>	<b>Carafe 14</b>
<b>Imported Water- Still or Sparkling</b>		<b>Liter 8</b>

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## KIDS MENU

11:00AM - MIDNIGHT

<b>Veggies &amp; Hummus</b>	7
Peppers, carrots, baby tomatoes, snap peas	
<b>Crepes &amp; Strawberries</b>	7
Whipped citrus cream cheese, freeze dried strawberries	
<b>Watermelon &amp; Berry Parfait</b>	7
Mint yogurt, blueberries, raspberries	
<b>Smoked Salmon &amp; Lefse</b>	10
Cucumber, dill cream cheese, potato flatbread	
<b>Cold Turkey Sandwich</b>	15
Tomato, lettuce, wheat bread, kettle chips	
<b>Classic Hot Dog</b>	15
All beef hot dog, crispy fries	
<b>Grilled Burger with Cheese*</b>	20
White cheddar cheese, crispy fries	
<b>Grilled Nutella Fluffernutter</b>	15
Marshmallow fluff, banana, wheat bread, plantain chips	
<b>Pasta &amp; Red Sauce</b>	13
Pigtail pasta, tomato marinara, asiago cheese	
<b>Chicken Fingers</b>	16
Ranch or barbecue sauce, crispy fries	
<b>Grilled Chicken Breast</b>	16
Baby carrots, broccoli	

### DESSERTS

*see dessert page for more options*

<b>Housemade Cookies</b>	7
Choice of Valrhona chocolate chunk, peanut butter, dulcify snickerdoodle or berries n' cream	
<b>Brownies &amp; Bars</b>	7
Choice of cheesecake brownie, brown butter caramel Krispie or yuzu lemon bar	
<b>Tropical Rainbow Cake</b>	7
Fruity coconut butter cake, birthday frosting, vanilla ice cream	
<b>Mega Choco PB Cups</b>	7
Milk chocolate peanut butter mousse, white & dark chocolates, cornflake crunch	

### BEVERAGES

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

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## APRÈS

3:00PM – 5:30PM

<b>Today's Housemade Soup</b>	10
<b>Artisan Cheese &amp; Meat Platter</b>	27
Dried fruits & berries, crackers	
<b>Raspberry-Almond Salad</b>	16
Arugula, radicchio, frisée, Marcona almonds, lemon-raspberry vinaigrette	
<b>Stein's Garlic Cheese Fries</b>	16
Yukon gold potato wedges, garlic, herbs, asiago cheese, olive oil	
Chef Zane's fry sauce	
<b>Deviled Avocado &amp; Egg</b>	20
Egg white, horseradish yolk, watermelon radish, black sea salt	
<b>Tree Nut &amp; Goat Cheese Hummus</b>	25
Cruditè vegetables, salty pretzel bites	
<b>Garden Vegetable Walnut Salad</b>	26
Kale, rye berries, quinoa, cruciferous vegetables, cucumbers, hearty seeds, walnut-yogurt dressing	
<b>Caesar Salad</b>	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25	Grilled Shrimp 30
Ora King Salmon* 34	
<b>Heirloom Carrots &amp; Beets Sandwich</b>	21
Red beet-goat cheese smear, white balsamic reduction, spinach, on a harvest grain baguette	
<b>Zane's Bacon Grilled Cheese &amp; Tomato Soup</b>	25
Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
<b>Stein's Burger*</b>	28
8 ounce angus burger, aged white cheddar, crispy fried onions, served on shepherd roll	

## DESSERTS

*see dessert page for more options*

<b>Housemade Cookies</b>	7
Choice of Valrhona chocolate chunk, peanut butter, dulcey snickerdoodle or berries n' cream	
<b>Brownies &amp; Bars</b>	7
Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar	
<b>Crème Brûlée</b>	14
Vanilla bean custard, passion fruit foam, cocoa lace tuile, banyuls raspberry	
<b>Sticky Toffee Pudding</b>	16
Brown sugar date cake, warm toffee sauce, vanilla ice cream	

## BEVERAGES

<b>Sodas</b>	<b>Can 4</b>	<b>6 Pack 16</b>
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
<b>Harney &amp; Son's Iced Tea</b>	<b>Glass 5</b>	<b>Carafe 14</b>
<b>Imported Water - Still or Sparkling</b>		<b>Liter 8</b>

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## DINNER

6:00PM - MIDNIGHT

### STARTERS & SHARERS

Today's Housemade Soup	12
Five Onion Soup	18
Aged Gruyère & Emmenthaler cheese	
Artisan Cheese & Local Meats Platter	27
Dried fruits & berries, crackers	
Speckled Greens & Strawberry Salad	15
Pine nuts, fennel, radicchio, strawberry honey vinaigrette	
Maine Scallops	28
Chanterelle mushrooms, English peas, saffron, crisp leeks	

### MAIN

Double R Ranch Beef Tenderloin*	62
Long pepper rub, black garlic potatoes, heirloom carrots, mushrooms, green onion-herb pistou	
Ora King Salmon & Three Sisters*	42
Anasazi beans, corn, baby squash, spinach	
Honey-Ginger Chicken	44
Breast & confit leg, Carolina gold rice, anise, watercress, coriander blooms	
Heard Island Sea Bass	52
Glacier 51, huckleberry potatoes, onion soubise, asparagus, bilbaina sauce	
Romanesco Steak & Pistachios	39
Wild mushrooms, braised greens, pea hummus, pistachio-gremolata	

### SIGNATURES

Caesar Salad	18	
Asiago croutons, puttanesca relish		
Grilled Chicken 25	Grilled Shrimp 30	Ora King Salmon* 34
Swedish Meatballs & Mashers	24	
Chef Zane's grandmother's recipe, lingonberry jam		
Stein's Burger*	28	
8 oz. angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll		
Stein's Pot Roast	39	
Roasted vegetables, Yukon gold mashed potatoes		

### DESSERTS

Crème Brûlée	14
Vanilla bean custard, passion fruit foam, cocoa lace tuile, banyuls raspberry	
Sticky Toffee Pudding	16
Brown sugar date cake, warm toffee sauce, vanilla ice cream	
Black Diamond Chocolate Cake	15
Devil's food cake, malted milk chocolate crèmeux, cocoa fudge	
Trio of Ice Cream or Sorbet	9
Vanilla, milk chocolate fudge, coconut and cherry verbena ice creams	
Peach thyme, ginger cactus flower & honeyed raspberry sorbets	

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## DESSERTS

11:00AM - MIDNIGHT

### SWEET SNACKS

<b>Housemade Cookies</b>	7
Choice of Valrhona chocolate chunk, peanut butter, dulcey snickerdoodle or berries n' cream	
<b>Brownies &amp; Bars</b>	7
Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar	
<b>Stein Eriksen Lodge Chocolate Box</b>	6 Piece 25 / 12 Piece 40
Assorted house-made gourmet chocolates	
<b>Stein Eriksen Lodge Macaron Box</b>	18
Six assorted house-made macarons	

### STEIN'S CLASSICS

<b>Crème Brûlée</b>	14
Vanilla bean custard, passion fruit foam, cocoa lace tuile, banyuls raspberry	
<b>Sticky Toffee Pudding</b>	16
Brown sugar date cake, warm toffee sauce, vanilla ice cream	
<b>Black Diamond Chocolate Cake</b>	13
Devil's food cake, malted milk chocolate crémeux, cocoa fudge	
<b>Trio of Ice Cream or Sorbet</b>	9
Vanilla, milk chocolate fudge, coconut and cherry verbena ice creams Peach thyme, ginger cactus flower & honeyed raspberry sorbets	

### JUST FOR KIDS

<b>Tropical Rainbow Cake</b>	7
Fruity coconut butter cake, birthday frosting, vanilla ice cream	
<b>Mega Choco PB Cups</b>	7
Milk chocolate peanut butter mousse, white & dark chocolates, cornflake 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

<b>Breakfast on the Go</b>	20
Bagel with cream cheese, Probar, fruit cup, bottled water, orange juice or coffee	
<b>Sliced Fruits &amp; Berries</b>	18
Greek yogurt, citrus zest	
<b>Norwegian Smoked Salmon</b>	26
Hard boiled egg, cucumber-caper salad, dill cream cheese, crisp bread	
<b>Artisan Cheese &amp; Local Meats</b>	27
Dried fruits & berries, crackers	
<b>Tree Nut &amp; Goat Cheese Hummus</b>	25
Crudité vegetables, pretzel rods	
<b>Spicy Walnut &amp; Baby Greens Salad</b>	13
Tomatoes, roasted tomato-white balsamic vinaigrette	
<b>Grilled Chicken Caesar Salad</b>	25
Asiago croutons, puttanesca relish	
<b>Smoked Turkey Cassava Wrap</b>	22
Arugula, red onion, herb aioli on a cassava tortilla	
<b>Creminelli Cotto Ham &amp; Emmenthaler Sandwich</b>	25
Stout-caraway mustard, on rye bread	

**DESSERTS**

<b>Housemade Cookies</b>	7
Choice of Valrhona chocolate chunk, peanut butter, dulcely snickerdoodle or berries n' cream	
<b>Brownies &amp; Bars</b>	7
Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar	
<b>Black Diamond Chocolate Cake</b>	15
Devil's food cake, malted milk chocolate crèmeux, cocoa fudge	

**BEVERAGES**

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

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**BEVERAGES**  
**10:00AM - MIDNIGHT**

**BEER**

	Each	Six		Each	Six
Kiitos Blonde Ale	9	49	Coors Light	9	49
Mountain West Sweet Alice Cider 16oz	16	96	Bohemian1842 Czech Pilsener	9	49
Level Crossing Dallas Alice Belgian Ale 16oz	14	84	2 Row 24K Golden Ale	9	49
Level Crossing Suss It Out Rye IPA 16oz	15	85	T.F. Ferda IIPA 16oz	15	85

**SPIRITS**

Please inquire for additional spirits

Alpine SEL Barrel Select (750ml)	100	High West Double Rye Whiskey (750ml)	195
Tito's Vodka (750ml)	90	High West Double Rye Whiskey (375ml)	90
Hendrick's Gin (750ml)	95	Grey Goose Vodka (750ml)	120
Herradura Reposado (750ml)	120	Grey Goose Vodka (375ml)	65

**COCKTAILS 18**

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	18	Chardonnay	18
Pinot Grigio	16	Pinot Noir	16
Sauvignon Blanc	19	Cabernet Sauvignon	18

**NON-ALCOHOLIC**

<b>Sodas</b>	<b>Can 4</b>	<b>6-Pack 16</b>
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
<b>Imported Water - Still or Sparkling</b>		<b>Liter 8</b>
<b>Juice Carafe</b>		<b>16</b>
<b>Orange Juice or Grapefruit Juice</b>		<b>7</b>
<b>Bloody Mary Mix Carafe</b>		<b>16</b>
<b>Harney &amp; Son's Iced Tea</b>	<b>Glass 5</b>	<b>Carafe 16</b>
<b>Red Bull - Regular or Sugar Free</b>		<b>6</b>

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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	95
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	195
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	60
Olivares Rosado, Jumilla, Spain	45
Aix Rosé, Coteaux d'Aix-en-Provence, France	80
Louis Jadot Pouilly-Fuissé, France	125
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
Cristom Mt Jefferson Pinot Noir, Oregon	130
Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy	65
E. Guigal Gigondas, Rhône Valley, France	125
Altos Los Hormigos Malbec, Mendoza, Argentina	52
Chakana Estate Malbec, Mendoza, Argentina	85
Ferrari-Carano Merlot, Sonoma County, California	95
Seghesio Zinfandel, Sonoma County, California	80
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, California	90
Browne Family Vineyards Cabernet Sauvignon, Alexander Valley, California	115
Jordan Cabernet Sauvignon, Alexander Valley, California	185
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	250

### HALF BOTTLES

Gloria Ferrer Blanc de Noirs, Carneros, California	49
Pol Roger, Brut, Epernay, France	150
Veuve Cliquot <i>Yellow Label</i> Brut, Reims, France	105
Sonoma Cutrer Chardonnay, California	45
Saintsbury Pinot Noir, Carneros, California	75
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	Lunazul 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 Nino Franco Champagne  
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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