



STARTERS

Salt Roasted Beet & Blue Cheese Salad | 16
arugula, frisée, toasted pecan
charred lemon vinaigrette

Ahi Tuna Crudo* | 24
blood orange, shallot, fennel
castelvetrano olives, anchovy-garlic

Kurobuta Pork Belly | 21
radicchio-celery root slaw, crème fraîche
sesame oil, pomegranate molasses

Red Wine Braised Octopus | 20
chorizo-tomato hash, lemon
smoked paprika

Pear & Pomegranate Salad | 15
mesclun mix, frisée
honey wine vinaigrette

Utah Cheese & Meat Board | 32
niman ranch prosciutto, creminelli tartufo
duck rillettes, brie
beehive queen bee porcini & pour me a slice
honeycomb, pear mostarda, grilled baguette

Lump Crab Cake | 25
espelette, micro celery, smoked trout roe
red pepper rouille

Roasted Bone Marrow | 19
bacon onion marmalade, gremolata
grilled sourdough

Caesar Salad | 16
asiago crouton, puttanesca relish
grilled chicken | 23
grilled shrimp | 27

MAINS

Maine Sea Scallops* | 39
bacon-lentil ragout, maitake mushroom, arugula, fennel-miso cream, roasted chive oil

Bison Ribeye* | 42
marble potato, broccolini, red wine syrup, stella blue sauce

Chilean Sea Bass* | 44
jerusalem artichoke purée, brussels sprouts, potato latke, vadouvan beurre blanc

Steins Burger* | 26
8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll

Roasted Stuffed Acorn Squash | 27
farro, cranberry, mushroom, sage, pinenuts, daqoos sauce, chermoula

Pacific Tuna* | 45
soba noodles, edamame, napa cabbage, soy dashi broth, black garlic sauce

Winter Risotto | 27
baby kale, butternut squash, leek, radicchio, asiago crisp, truffle & sage

Utah Lamb Loin* | 42
garlic sausage cassoulet, sourdough crouton, tomato confit

Roasted Stuffed Quail | 38
cippolini onion, parsnip, squash bread pudding, maple yam purée, grain mustard sauce

Niman Ranch Pork Chop* | 39
creamy polenta, collard greens, sweet potato-apple & pepita relish, brandy cream sauce

Executive Chef Jim Hopkins Chef de Cuisine Bob Gilbertson

Requests for split plates will incur a \$5.00 charge

*The state of Utah would like you to know that eating raw or partially cooked food can increase the risk of getting a food-borne illness