

GLITRETIND

SALADS & APPETIZERS

Heirloom Carrot & Cardamom Salad 15
Kale, spinach, frisée, flaxseed, lemon-parsnip vinaigrette

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
Crudit  vegetables, salty pretzel bites

Snake River Farms Wagyu Pastrami & Lefse 23
House pastrami, Stein's world-famous chow chow, Norwegian potato flat bread

Deviled Avocados & Egg 20
Egg white, horseradish yolk, beet shoestrings, black sea salt

SANDWICHES

Sandwiches served with your choice of House Cut Fries,
Baby Greens with Three Peppercorn Vinaigrette & Spicy Walnuts
or Quinoa Salad with Arugula Pesto & Pumpkin Seeds

Stein's Burger* 26
8-ounce Angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll

Chicken & Raclette Cheese 22
Grilled pear cider brined chicken thigh, Bartlett pear, fr  e
Pear-cornichon mustard relish, on a wheat-oat ciabatta roll

Herb Crusted Barramundi 26
Fennel-celeriac slaw, tarragon dill aioli, on Hawk & Sparrow sourdough bread

Muscovy Duck Rillet  24
Caramelized cipollini-wild mushroom, watercress pistou, on a torpedo bun

Ski Queen & Roasted Cauliflower 19
Gjetost goat cheese, hazelnut relish, radish, arugula, on seven-grain bread

Dungeness Crab & Artichoke Toast 26
Roasted artichoke smear, pummelo, citrus-sage aioli, on a harvest grain baguette

Zane's Bacon Grilled Cheese & Tomato Soup 24
World Famous Stein's bacon, jalapeno jam, on wheat bread
Served with creamy tomato soup

SPECIALTIES

Caesar Salad 17
Asiago croutons, puttanesca relish
Grilled Chicken 24
Grilled Shrimp 28
Ora King Salmon 34

Avocado Power Bowl 25
Quinoa, lentils, greens, radish, parsnips, haricot vert, seeds, blueberry-ginger vinaigrette

Stein Eriksen Lodge Wild Game Chili
Buffalo, elk, wild boar, a bit of spice
Half Bowl 21
Full Bowl 28

Roasted Chicken Pot Pie 26
Roasted vegetables, chicken velout , puff pastry top

Hawaiian Ahi* 38
Okinawa purple sweet potato salad, soy-sesame macadamia nuts, yam-coconut nage

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 chance of getting food borne illness.