



STARTERS

Roasted Heirloom Beets | 18
winter greens, puffed quinoa
preserved lemon vinaigrette

Brussels Sprouts | 20
spiced walnuts
peppadew peppers
goat cheese, bacon
brown butter vinaigrette

Ricotta Gnudi | 18
parsnip tahini, caulilini
crispy mushrooms, herb oil

Bison Tataki | 25
juniper spice, sunchoke chips
cilantro gremolata
black garlic molasses

7880 Wedge | 20
artisan romaine, crispy prosciutto
oven roasted tomatoes, gorgonzola
balsamic honey

Utah Cheese & Meat Board | 36
niman ranch prosciutto
creminelli tartufo, varzi, cambozola
beehive queen bee porcini
gold creek farms drunken cheddar
honeycomb, pear chutney, crostini

Rock Shrimp Schnitzel | 26
bok choy, honey sambal
miso-lime glaze

Baked P.E.I. Mussels | 22
bouillabaisse, grilled baguette

Ahi Tuna Tartare* | 25
nori crisps, chipotle-lime aioli, tobiko
avocado, sesame

Caesar Salad | 18
asiago crouton, puttanesca relish
grilled chicken | 28 grilled shrimp | 30
ora salmon* | 35

MAINS

Utah Lamb Chops* | 52
croquetas de tocino, broccolini, pistachio-mint chimichurri, cherry mustard

Double R Ranch Striploin* | 50
huckleberry potatoes, asparagus, ancho chili butter

Pacific Seabass* | 54
sunchokes, heirloom carrots, caulilini, tarragon-caper sauce

Iberico Pork Chop* | 49
coffee rubbed, polenta, haricot vert, pineapple demi

Maine Sea Scallops | 48
sweet potato purée, green lentil, compressed mango, cava rose reduction

Pan Roasted Quail | 42
cauliflower purée, heirloom carrots, potatoes pave, lingonberry sauce

Scottish Sea Trout | 45
caramelized fennel, pickled roasted tomato, harissa butter sauce

Steins Burger* | 29
8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll

Wild Mushroom Bourguignon | 38
celeriac purée, braised shallots, crispy potato skin

Executive Chef Lester Lepiten Sous Chef Arvin Salazar

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*