



## STEIN ERIKSEN LODGE

4<sup>th</sup> of July Barbeque  
Thursday July 4, 2024  
5:00pm – 8:00pm

On the Glitretind Deck

*\$87.00 adults, \$25.00 children (5-12)*

### ACTION STATIONS

#### Heirloom Tomato Carving Station

Tasting of Salts, Pesto & Pistou

#### Watermelon Carving Station

Utah Stone Fruits, Berry Watermelon  
Berries & Frozen Grapes

### SALADS

#### Deviled Egg Potato Salad

Red Onion, Celery, Horseradish Mustard Dressing

#### El Diablo Shrimp & Jicama Slaw

Charred Tomatillo, Adobo Vinaigrette

#### Chef Zane's Grandma's Pasta Salad

Peas, Ham, Eggs, Cipollini Vinaigrette

#### Chef's Garden Red Greens Salad

Pine Nuts, Heirloom Tomato, Cucumber  
Herb Vinaigrette

#### Grilled Peach & Pepper Salad

Arugula, Watercress, Peppadew Vinaigrette

#### Thirteen Bean Avocado Salad

Cilantro Lime Vinaigrette

### DESSERTS

#### Buttermilk Peach Cobbler

#### Huckleberry Cheesecake Cookies

#### Soda Pop Bonbons

#### Apple Pie Macarons

#### Cherries n' Cream Parfaits

#### Peanut Butter Banana Pudding

#### Blueberry & Elderflower Cupcakes

#### Chef Zane's 16-Layer Chocolate & Raspberry Cake

### FROM THE GRILL

#### Bison Tri-Tips

Red Chimichurri, Carolina BBQ Sauce

#### Utah Lamb T-Bones

Charred Local Peach Relish, English Mint Sauce

#### Bratwurst & All Beef Hot Dogs

#### Buffalo Burgers & Stein Hamburgers

#### Parker House Rolls & Corn bread

#### Grilled Summer Vegetables

#### Molasses Barbecued Beans

#### Dutch Oven Potato Bake

Chorizo, Poblano Peppers, Pepperjack Cheese

#### Utah Street Corn Bar

Cotija Cheese, Corn Nuts, Herbs

Chef Lupe's Secret Spice

#### Pigtail Pasta Mac & Cheese

Crispy Pork Belly, Fresno Pepper

#### Cumin Crusted Fried Chicken

Chili Garlic Honey

#### Smoked Steelhead Trout

Local Plums & Charred Corn Relish

#### Chili Spiced Roasted Beef Ribs

Corn Grits, Boilermaker BBQ Sauce

#### Green Beans & Caramelized Cipollini

#### Baked Potato Bar

Bacon, Chives, Butter, Cheddar Cheese  
Green Onions, Ranch