



STARTERS

Compressed Melon Salad | 18

baby mizuna, jicama, feta, mint
charred lemon vinaigrette

Ahi Tuna Tartare* | 24

wakame salad, crispy wonton, avocado
cucumber, sriracha aioli

Gochujang Pork Belly | 21

cilantro sesame rice, charred scallion puree
korean barbeque sauce

Grilled Mediterranean Octopus | 20

caponata, castelvetrano olives
grilled lemon, charred onion

Heirloom Tomato Panzanella | 18

bocconcini, red onion
baby arugula, maldon sea salt

Utah Meat & Cheese Board | 32

niman ranch prosciutto, creminelli tartufo
duck rilletes, cambozola
beehive queen bee porcini
beehive pour me a slice
pear mostarda, grilled baguette
honeycomb

Thai Crab Salad | 26

napa cabbage slaw, green onion, cilantro
peanut, coconut lime dressing

Shrimp + Corn Fritters | 20

buttermilk remoulade, espelette
roasted chive oil, smoked trout roe

Caesar Salad | 18

asiago crouton, puttanesca relish
grilled chicken | 24 grilled shrimp | 28

MAINS

Maine Sea Scallops* | 39

corn + jalapeno pancakes, summer squash, roasted pepper, chive aigre-doux

Double R Ranch Striploin* | 42

confit marble potatoes, baby turnips, pickled shallots, chimichurri

Pan Roasted Pacific Sablefish* | 44

forbidden rice, english pea + leek salad, yuzu-miso glaze

Stein's Burger* | 26

8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll

Quinoa Falafel | 27

pistachio, zhoug, fennel salad, cherry tomato, cucumber, lemon tahini

Pacific Tuna Tostada* | 45

blue corn tortilla, avocado purée, napa cabbage
tomatillo crema, mango salsa

Spinach, Asparagus + Wild Bunch Mushroom Cannelloni | 27

ricotta, mozzarella, asiago, summer yellow tomato sauce

Chicken Roulade | 37

ras el hanout roasted baby carrots, swiss chard
feta-lemon israeli cous cous, red pepper yogurt sauce

Niman Ranch Pork Chop* | 39

roasted pears, garlic broccolini, spanish almond mole

Utah Lamb Loin* | 43

mint-english pea purée, grilled asparagus, sugar snap peas, tomato fondue, red wine jus

Executive Chef Jim Hopkins Chef de Cuisine Robert 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*