

SALADS &

APPETIZERS Utah Heirloom Tomatoes 18

cucumber, green bean gremolata, chickweed, Maldon salt

Stone Fruit Salad 16

pistachios, butter lettuce, arugula, honey-wine vinaigrette

Stein's Garlic Cheese Fries 16

Yukon Gold potato wedges, garlic, herbs, Asiago cheese, olive oil, Chef Zane's fry sauce

Tree Nut & Goat Cheese Hummus 25 crudité vegetables, salty pretzel bites

Creole Shrimp 26

watercress, roasted tomato-peppadew relish, Peruvian red peppers, on baguette toast

Deviled Avocado & Egg 21

egg white, horseradish yolk, watermelon radish, black sea salt

SANDWICHES Sandwiches served with your choice of House Cut Fries or

Carrot-Flax Seed Quinoa Salad with Golden Raisins or

Baby Greens with White Balsamic Vinaigrette & Spicy Walnuts

Stein's Burger* 28

8-ounce Angus burger, aged white cheddar, crispy fried onions served on a sheepherder roll

Ginger-Lemongrass Chicken 24

marinated chicken thigh, pickled vegetables, cabbage, soy-ginger aioli, on a baguette

Snake River Farms Wagyu Pastrami 26

house rubbed smoked and roasted Wagyu beef, Stein's world-famous chow chow caraway stout mustard, on marble rye bread

Mountain Mushroom 'Cheesesteak' 23

Jarlsberg cheese, smoked onions, bell peppers, roasted garlic smear, on a hoagie roll

Hawaiian Barramundi Toast 26

lavender-pink peppercorn crust, herb salad, sage pistou, on sourdough bread

Zane's Bacon Grilled Cheese & Tomato Soup 26

world famous Stein's bacon, jalapeno jam, served on wheat bread

accompanied with creamy tomato soup

SPECIALTIES Caesar Salad

Asiago croutons, puttanesca relish

Grilled Chicken 28

Grilled Shrimp 30

Ora King Salmon* 34

Splendor Valley Farms Vegetable & Almond Salad 28

quinoa, kale, arugula, beets, radish, cucumbers, squash, hearty seeds Utah heirloom tomatoes, farmer's cheese, charred scallion vinaigrette

Chicken Schnitzel 30

cardamom herb aioli, citrus, fennel-arugula salad

Requests for split plates will incur a \$5.00 charge.