

BREAKFAST

7:00AM - 11:00AM

Breakfast on the Go	20
Bagel with cream cheese, granola bar, fruit cup, bottled water, orange juice or coffee	
Stein's Bakery Selection	
Daily specialty croissant, ham & cheese croissant or butter croissant	7
Double blueberry muffin, chocolate-banana muffin or strawberry-yuzu muffin	6
Mountain Continental Breakfast	20
Choice of muffin, housemade granola, Greek yogurt, fruit & berries, served with juice & coffee	
Glitretind Breakfast*	27
Two eggs cooked to order, breakfast potatoes, your choice of breakfast bread	
Choice of maple glazed bacon, Snake River Farms ham or Stein's breakfast sausage	
Avocado & Egg Toast	25
Avocado mash, soft boiled egg, radish, black salt, Hawk & Sparrow sourdough bread	
Norwegian Potato & Bacon Pancake*	28
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries	
Stein's Omelet	28
Served with breakfast potatoes, your choice of breakfast bread and three of the following:	
Snake River Farms ham, bacon, Stein's breakfast sausage, smoked salmon, goat cheese, white cheddar cheese	
Peppers, onions, asparagus, wild mushrooms, tomato, spinach, fresh herbs, chef Felix's fire-roasted salsa	
Buttermilk Pancakes	20
Malted flour, Vermont maple syrup	
Honey Almond-Cherry Cakes	21
Marcona almond-cherry white chocolate crumble, cherry pancakes, honey-thyme cherry syrup	
McCann's Irish Oatmeal	14
Almonds & dried lingonberries	
Stein's Housemade Granola	13
Cloudberry Greek yogurt, blueberries	
Open Faced Smoked Salmon Bagel	24
Dill cream cheese, boiled egg, tomato & cucumber	
Assorted Cold Cereals	6
Maple Glazed Bacon, Country Sausage, Chicken Sausage or Ham	7

JUST FOR KIDS

Chocolate Chip Pancakes	13
Vermont maple syrup	
Scrambled Eggs with Cheese	13
Maple glazed bacon, toast	

BEVERAGES

Orange Juice or Grapefruit Juice	7
Apple, Cranberry or Prune Juice	5
Locally Roasted Millcreek Coffee	Pot 10
Millcreek Espresso	4
Cappuccino, Latte, Mocha	6
Hot Chocolate	Cup 5 Pot 7
Imported Water Still or Sparkling	Liter 12
Selection of Harney's Fine Teas	Cup 6 Pot 8

*The state of Utah would like you to know that eating raw or partially uncooked food can increase the risk of getting a foodborne illness.

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5.00 delivery charge, 25% service charge and applicable taxes will be added to your account.

LUNCH

11:00 AM – 3:00 PM

STARTERS

Today's Housemade Soup	10
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	
Deviled Avocado & Egg	22
Egg white, horseradish yolk, watermelon radish, black sea salt	
Creole Shrimp	27
Watercress, roasted tomato-peppadew relish, Peruvian red peppers, on baguette toast	
Tree Nut & Goat Cheese Hummus	26
Crudit� vegetables, salty pretzel bites	

SANDWICHES & STEIN'S CLASSICS

Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad

Stein's Burger*	29
8-ounce angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	
Hawaiian Barramundi Toast	27
Lavender-pink peppercorn crust, herb salad, sage pistou, on sourdough bread	
Ginger-Lemongrass Chicken	25
Brined chicken thigh, pickled vegetables, cabbage, soy-ginger aioli	
Mountain Mushroom 'Cheesesteak'	24
Jarlsberg cheese, smoked onions, bell peppers, roasted garlic smear, on a hoagie roll	
Zane's Bacon Grilled Cheese & Tomato Soup	27
World famous stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25	Grilled Shrimp 30
	Ora King Salmon* 35
Splendor Valley Farms Vegetable & Almond Salad	29
Quinoa, garden greens, beets, radish, cucumbers, squash, farmer's cheese	
Utah heirloom tomatoes, hearty seeds, charred scallion vinaigrette	

DESSERTS

see dessert page for more options

Housemade Cookies – Choice of Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	7
Brownies & Bars – Choice of cheesecake brownie, brown butter caramel Krispie or yuzu lemon bar	7
Housemade Ice Cream or Sorbet – Pint container of your choice of seasonal flavors	12

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Harney & Son's Iced Tea	Glass 5	Carafe 14
Imported Water- Still or Sparkling		Liter 12

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KIDS MENU

11:00AM - MIDNIGHT

Crepes & Raspberries	9
Nutella, hazelnuts, Stein's granola	
Veggie Crudité	9
Broccoli, carrots, cucumbers, baby tomatoes, red peppers, avocado	
Watermelon & Berry Parfait	9
Watermelon yogurt, tajin-mint honey, strawberries	
Smoked Salmon & Lefse	12
Cucumber, dill cream cheese, potato flatbread	
AB&B Sandwich	15
Almond butter, blueberry jam, blueberries, pickle, wheat bread	
Cold Turkey Sandwich	15
Tomato, lettuce, pickle, wheat bread, crispy fries	
Classic Hot Dog	16
All beef hot dog, crispy fries	
Grilled Burger with Cheese*	21
White cheddar cheese, lettuce, tomato, pickle, flour top bun, crispy fries	
Pasta & Red Sauce	15
Pigtail pasta, tomato marinara sauce, asiago cheese	
Chicken Fingers	16
Ranch or barbecue sauce, crispy fries	

DESSERTS

see dessert page for more options

Housemade Cookies	7
Choice of Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	
Brownies & Bars	7
Choice of cheesecake brownie, brown butter caramel Krispie or yuzu lemon bar	
Housemade Ice Cream or Sorbet	12
Pint container of your choice of seasonal flavors	
Smorgasbord Split	8
Caramelized banana, cherry berry cream, chocolate, waffle cream cone	

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barg's Root Beer, Ginger Ale		
Orange Juice or Grapefruit Juice		7
Apple, Cranberry or V8 Juice		5
Milk, Chocolate Milk		4
Hot Chocolate	Cup 5	Pot 7

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APRÈS

3:00PM – 5:30PM

Today's Housemade Soup	10
Artisan Cheese & Meat Board	37
Dried fruits & berries, crackers	
Truffle Cheddar Fritters	23
Parsley aioli, lemon zest	
Stein's Garlic Cheese Fries	16
Yukon gold potato wedges, garlic, herbs, asiago cheese, olive oil	
Chef Zane's fry sauce	
Deviled Avocado & Egg	22
Egg white, horseradish yolk, watermelon radish, black sea salt	
Tree Nut & Goat Cheese Hummus	26
Crudit� vegetables, salty pretzel bites	
Mountain Mushroom 'Cheesesteak'	24
Jarlsberg cheese, smoked onions, bell peppers, roasted garlic smear, on a hoagie roll	
Splendor Valley Farms Vegetable & Almond Salad	29
Quinoa, garden greens, beets, radish, cucumbers, squash, farmer's cheese	
Utah heirloom tomatoes, hearty seeds, charred scallion vinaigrette	
Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25	Grilled Shrimp 30
	Ora King Salmon* 35
Zane's Bacon Grilled Cheese & Tomato Soup	27
Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
Stein's Burger*	29
8 ounce angus burger, aged white cheddar, crispy fried onions, served on shepherd roll	

DESSERTS

see dessert page for more options

Housemade Cookies	7
Choice of Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	
Brownies & Bars	7
Choice of cheesecake brownie, brown butter caramel Krispie or yuzu lemon bar	
Housemade Ice Cream or Sorbet	12
Pint container of your choice of seasonal flavors	
Cr�me Br�l�e	14
Vanilla bean custard, strawberry foam, lychee berry sorbet, coconut crunch	
Sticky Toffee Pudding	17
Brown sugar date cake, warm toffee sauce, vanilla ice cream	

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Harney & Son's Iced Tea	Glass 5	Carafe 14
Imported Water - Still or Sparkling		Liter 12

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DINNER

6:00PM - MIDNIGHT

STARTERS & SHARERS

Today's Housemade Soup	12
Five Onion Soup	18
Gruyère & Emmenthaler cheese	
Artisan Cheese & Local Meats Board	37
Dried fruits & berries, crackers	
Farmer Jones Field Green Salad	16
Stripe beets, puffed quinoa, caramelized onion vinaigrette	
Pacific Black Cod	22
Patty pan baby squash, romesco, pinenut relish	

MAIN

Double R Ranch Beef Tenderloin*	68
Yukon gold potato purée, roasted garlic butter, corn succotash	
Hawaiian Ono	43
Garlic green velouté, chanterelle mushroom, celeriac, Swiss chard	
Heard Island Sea Bass	65
Glacier 51, German butterball potatoes, remoulade, lemon vinaigrette	
Poulet Rouge Chicken	45
Breast & confit leg, rye berries, broccolini, mornay sauce	
Parisienne Gnocchi	39
Gruyère, English peas, cauliflower, fennel, lemon beurre blanc	

SIGNATURES

Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25	Grilled Shrimp 30
	Ora King Salmon* 35
Swedish Meatballs & Mashers	24
Chef Zane's grandmother's recipe, lingonberry jam	
Stein's Burger*	29
8 oz. angus burger, aged white cheddar, crispy fried onions, on a shepherd roll	
Stein's Pot Roast	42
Roasted vegetables, Yukon gold mashed potatoes	

DESSERTS

Crème Brûlée	14
Vanilla bean custard, strawberry foam, lychee berry sorbet, coconut crunch	
Sticky Toffee Pudding	17
Brown sugar date cake, warm toffee sauce, vanilla ice cream	
Black Diamond Chocolate Cake	15
Devil's food cake, malted milk chocolate crémeux, cocoa fudge	
Housemade Ice Cream or Sorbet	12
Pint container of your choice of seasonal flavors	

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DESSERTS

11:00AM - MIDNIGHT

SWEET SNACKS

Housemade Cookies	7
Choice of Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	
Brownies & Bars	7
Choice of cheesecake brownie, brown butter caramel Krispie or yuzu lemon bar	
Stein Eriksen Lodge Chocolate Box	6 Piece 25 / 12 Piece 45
Assorted house-made gourmet chocolates	
Stein Eriksen Lodge French Macaron Box	20
Six assorted house-made macarons	

STEIN'S CLASSICS

Crème Brûlée	14
Vanilla bean custard, strawberry foam, lychee berry sorbet, coconut crunch	
Sticky Toffee Pudding	17
Brown sugar date cake, warm toffee sauce, vanilla ice cream	
Black Diamond Chocolate Cake	15
Devil's food cake, malted milk chocolate crèmeux, cocoa fudge	
Housemade Ice Cream or Sorbet	12
Pint container of your choice of seasonal flavors	

JUST FOR KIDS

Smorgasbord Split	8
Caramelized banana, cherry berry cream, chocolate, waffle cream cone	

Some of our desserts are made with gluten, nuts or nut products, please ask your server.

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LATE NIGHT MIDNIGHT – 7:00AM

Breakfast on the Go	20
Bagel with cream cheese, granola bar, fruit cup, bottled water, orange juice or coffee	
Sliced Fruits & Berries	18
Greek yogurt, citrus zest	
Artisan Cheese & Local Meats	27
Dried fruits & berries, crackers	
Spicy Walnut & Baby Greens Salad	13
Tomatoes, roasted tomato-white balsamic vinaigrette	
Grilled Chicken Caesar Salad	25
Asiago croutons, puttanesca relish	
Roasted Vegetables & Farmer's Cheese Wrap	18
Grilled asparagus, artichokes, tomatoes, baby kale, on a cassava tortilla	
Utah Smoked Turkey & Emmenthaler Sandwich	22
Arugula, roasted tomatoes, herb aioli, on sourdough bread	

DESSERTS

Brownies & Bars	7
Choice of cheesecake brownie, brown butter caramel Krispie or yuzu lemon bar	
Black Diamond Chocolate Cake	15
Devil's food cake, malted milk chocolate crèmeux, cocoa fudge	
Housemade Ice Cream or Sorbet	12
Pint container of your choice of seasonal flavors	

BEVERAGES

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barg's Root Beer, Ginger Ale		
Orange Juice or Grapefruit Juice		7
Apple, Cranberry, Tomato or V8 Juice		5
Milk, Chocolate Milk		4
Hot Chocolate	Cup 5	Pot 7

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BEVERAGES

10:00AM – MIDNIGHT

BEER

	Each	Six		Each	Six
Kiitos Blonde Ale	9	49	Bohemian 1842 Czech Pilsener	9	49
Coors Light	9	49	Bohemian Sir Veza Mexican Lager	9	49
2 Row 24K Golden Ale	9	49	Mountain West Ruby Cider (16 oz)	16	86
Level Crossing Suss It Out Rye IPA 16oz	15	85	T.F. Ferda IIPA (16oz)	15	80

SPIRITS

Please inquire for additional spirits

Alpine SEL Barrel Select Bourbon (750ml)	100	High West Double Rye Whiskey (750ml)	195
Tito's Vodka (750ml)	90	High West Double Rye Whiskey (375ml)	90
Hendrick's Gin (750ml)	95	Grey Goose Vodka (750ml)	120
Herradura Reposado (750ml)	120	Grey Goose Vodka (375ml)	65

COCKTAILS 20

All cocktails served in a rocks glass

UTAH MULE Alpine vodka, fresh lime and ginger, Stein's ginger elixir
 STEIN'S BLOODY MARY Alpine vodka, Absolut Peppar, limoncello, Stein's bloody mary mix
 STEIN'S OLD FASHIONED Alpine Straight bourbon, Uncle Nearest

GLASS WINES

Prosecco	20	Chardonnay	20
Pinot Grigio	18	Pinot Noir	23
Sauvignon Blanc	20	Cabernet Sauvignon	22

NON-ALCOHOLIC

Athletic Brewing Co. UPSIDE DAWN Golden Ale	9
Athletic Brewing Co. FREE WAVE Hazy IPA	9

Sodas	Can 4	6-Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Imported Water - Still or Sparkling		Liter 12
Juice Carafe		16
Orange Juice or Grapefruit Juice		7
Bloody Mary Mix Carafe		16
Harney & Son's Iced Tea	Glass 5	Carafe 14
Red Bull - Regular or Sugar Free		6

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WINE AND CHAMPAGNE

10:00AM – MIDNIGHT

CHAMPAGNE & SPARKLING

Giuseppe & Luigi Prosecco, Friuli-Venezia Giulia, Italy	65
François Montand Blanc de Blancs Brut, Jura, France	60
Roederer Estate Brut, Anderson Valley, California	110
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	225
Moët et Chandon <i>Dom Pérignon</i> Brut, Epernay, France	650

WHITE & ROSÉ

Giuseppe & Luigi Pinot Grigio, Friuli-Venezia Giulia, Italy	59
Clean Slate Riesling, Mosel, Germany	58
Groom Sauvignon Blanc, Adelaide Hills, S. Australia	65
Olivares Rosado, Jumilla, Spain	45
Domaine de Triennes Rosé, France	70
Famille Vincent Bourgogne, France	90
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	80
Duckhorn Chardonnay, Napa Valley, California	125

RED WINE

Castle Rock Pinot Noir, Mendocino, California	59
Willamette Valley Vineyards Pinot Noir, Oregon	85
Lingua Franca Avni Pinot Noir, Oregon	125
Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy	70
Altos Los Hormigos Malbec, Mendoza, Argentina	55
Chakana Estate Malbec, Mendoza, Argentina	85
Ferrari-Carano Merlot, Sonoma County, California	95
Seghesio Zinfandel, Sonoma County, California	80
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, California	95
Browne Family Vineyards Cabernet Sauvignon, Columbia Valley, Washington	125
Justin Cabernet Sauvignon, Paso Robles, California	115
Jordan Cabernet Sauvignon, Alexander Valley, California	210
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	250

HALF BOTTLES

Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	125
Pol Roger, Brut, Epernay, France	160
Sonoma Cutrer Chardonnay, California	45
Duckhorn Vineyards Merlot, Napa Valley, California	95

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BAR PACKAGES

10:00AM – MIDNIGHT

Premium Bar \$400

Choose 3 liquors

Tito's Vodka	Lunazul Tequila	Jack Daniels Whiskey	Dewar's Scotch
Tanqueray Gin	Makers Mark Bourbon	Captain Morgan Rum	

Top Shelf Bar \$500

Choose 3 liquors

Grey Goose Vodka	Herradura Reposado Tequila	Crown Royal Whiskey	Chivas Regal Scotch
Hendricks Gin	Woodford Reserve Bourbon	Antelope Island Rum	

Premium & Top Shelf Bars Include:

Carafe of Orange, Cranberry & Pineapple Juice
Lemons, Limes & Oranges to Garnish
Ice, Cocktail Shaker & Glassware

Choice of 12 Non-Alcoholic Mixers:
[Choose from: Coke, Diet Coke, Coke Zero
Sprite, Club Soda, Tonic Water or Ginger-Ale]

Bloody Mary Bar \$275

2 Bottles of Tito's Vodka
3 Carafes of Bloody Mary Mix
Celery, Olives, Salt, Lemons & Bacon
Ice & Glassware

Mimosa Bar \$350

3 Bottles of Segura Viudas Cava
Carafe of Orange Juice, Peach Juice
& Pineapple Juice
Orange Slices, Ice & Glassware

Martini Bar \$275

2 Bottles of Premium Vodka or Gin
Sweet or Dry Vermouth
Olives, Onions, Lemons & Limes
Ice & Glassware

Additional Items

Manhattan Set-Up \$25
Old-Fashioned Set-Up \$25
Spicy Bloody Mary Mix \$16/Carafe
Ginger Beer - \$8

All bar packages come with complimentary refreshes of Ice and Glassware.
Refreshes of Juices, Mixers & Garnishes will be an additional \$50.

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