



# TROLL HALLEN LOUNGE

## SALADS &

### APPETIZERS

Utah Heirloom Tomatoes 18

Gjetost cheese, peach purée, black salt, basil

Raspberry-Almond Salad 16

arugula, radicchio, frisée, marcona almonds, lemon-raspberry 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

Snake River Farms Wagyu Pastrami & Lefse 24

Stein's world famous chow chow, caraway-stout mustard, Norwegian potato flatbread

Deviled Avocado & Egg 20

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

### SANDWICHES

Sandwiches served with your choice of House Cut Fries, Quinoa Salad or Baby Greens with Roasted Tomato-White Balsamic Vinaigrette & Spicy Walnuts

Stein's Burger\* 28

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

Maple Ginger Chicken 24

brined chicken thigh, watercress, corn-relish, served on a wheat oat ciabatta bun

Heirloom Carrots & Beets 21

red beet-goat cheese shmear, spinach, white balsamic reduction served on a harvest grain baguette

Double R Ranch New York Strip Loin 28

grilled sweet potatoes, arugula, chimichurri, creamy horseradish steak sauce served on a torpedo hoagie

Hawaiian Barramundi 26

herb citrus crusted barramundi, frisée, heirloom tomato, tarragon-dill remoulade served on Hawk & Sparrow sourdough bread

Iberian Pork Belly Toast 25

char siu barbecue, shari cucumber, pickled Fresno pepper, served on a torpedo roll

### SPECIALTIES

Caesar Salad 18

Asiago croutons, puttanesca relish

Grilled Chicken 25

Grilled Shrimp 30

Ora King Salmon\* 34

Zane's Bacon Grilled Cheese & Tomato Soup 26

world famous Stein's bacon, jalapeno jam, served on wheat bread accompanied with creamy tomato soup

Grilled Vegetables & Walnut Salad 28

rye berries, quinoa, kale, cruciferous vegetables, cucumbers, scallions, hearty seeds walnut-yogurt dressing

Chicken Schnitzel 30

Utah heirloom tomatoes, lavender-pink peppercorn ricotta, lemon, herb aioli

*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 chance of getting foodborne illness.*