## TROLL HALLEN LOUNGE

## Stein's Cheese Fondue

Gruyère & Emmenthaler cheeses with kirsch broccoli & potatoes, Volker's bread \$42 serves 2-4 persons

### White Cheddar & Stout Fondue

broccoli & potatoes, Volker's bread \$42 serves 2-4 persons

### Milk Chocolate Fondue

premium Valrhona chocolate fondue strawberries, bananas, walnut brownies vanilla bean marshmallows, almond financiers raspberry meringues \$36 serves 2-4 persons

#### Bavarian Soft Pretzel

stout-caraway seed mustard \$7

Chef Zane's Bowl of Spicy Nuts \$12

#### Stein's Garlic Cheese Fries

Yukon Gold potato wedges, garlic, herbs Asiago cheese, olive oil, Chef Zane's fry sauce \$1.5

### Utah Cheese & Meat Board

Gold Creek Drunken Cheddar, Beehive Promontory Creminelli salami, country pâté date mostarda, toasted bread \$35 serves 2-4 persons

### Swiss Raclette

boiled potatoes, cornichons, salami, baguette \$20

### Tree Nut Goat Cheese Hummus

crudité vegetables, salty pretzel bites \$21

### Alpine Bourbon Shrimp

Chef Miller's favorite creamy creole reduction, watercress, sourdough toast \$29

#### Swedish Meatballs & Mashers

Chef Zane's grandmother's recipe lingonberry jam \$21

### Stein Eriksen Lodge Wild Game Chili

buffalo, elk, wild boar, a bit of spice half bowl \$21 full bowl \$28

### Zane's Bacon Grilled Cheese & Tomato Soup

world famous Stein's bacon, jalapeno jam served on wheat bread, with creamy tomato soup \$24

## Stein's Burger\*

8 oz. Angus burger, aged white cheddar cheese, crispy onions, served on a sheepherder roll \$26



## **BEERS**

Bohemian Sir-Veza MEXICAN-STYLE LAGER, draught 20oz \$9

Uinta 801 PILSNER, draught 20oz \$9

STEIN'S AMBER ALE, draught 20oz \$9

Bohemian 1842 Czech Pilsener, 12oz \$9

T.F. Brewing Ferda IIPA, 16oz \$15

Epic Brewing Pfeifferhorn LAGER, 22oz \$14

Epic Brewing Brainless BELGIAN ALE, 22oz \$18

Level Crossing Suss it Out RYE IPA, 16oz \$15

Uinta Cutthroat PALE ALE, draught 20oz \$9

# COCKTAILS \$16

### Stein's Old Fashioned

Alpine Utah Straight bourbon Slane Triple Cask Irish whiskey

### Utah Mule

Alpine vodka, Canton ginger liqueur lime, Stein's ginger elixr

## Stein's Bloody Mary

Alpine vodka, Absolut Peppar limoncello, Stein's bloody mary mix celery, olive, pepperoncini, lemon

#### Peppermint Patty

Peppermint Schnapps, hot chocolate

## Wild Mountain Razz

Alpine vodka, raspberries, mint, lemon

## Stein's Norwegian Toddy

SEL Aquavit, Luxardo lemon, elderberry

#### Mulled Wine

classic Swiss gluhwein cinnamon, orange

#### Snow Plow

Bailey's, Don Q coconut rum hot chocolate, whipped cream

\*The state of Utah would like you to know that eating raw or partially cooked food can increase the chance of getting food borne illness.