



# TROLL HALLEN LOUNGE

## SALADS &

### APPETIZERS

- Utah Heirloom Tomatoes 19  
Parmigiano Reggiano, rosemary, sea salt, panzanella
- Butter Lettuce & Corn Salad 17  
Arugula, radicchio, red onion, coriander 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 27  
Crudit  vegetables, salty pretzel bites
- French Onion Lobster Cream 29  
Maine lobster knuckle & claw meat, caramelized Cognac onions, cream cheese dip  
Celery, cucumber, radish, roasted garlic-red pepper bread
- Deviled Avocado & Egg 22  
Egg white, horseradish yolk, pickled beet, sea salt

### SANDWICHES

- Served with your choice of House Cut Fries, Pickled Vegetables or  
Quinoa Salad with Sunflower Seed Pistou & Dried Tropical Fruit 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 shepherd roll
- Southwest Chicken 26  
Grilled smoked jalape o chicken thigh, fried corn crusted red onions, charred corn relish  
Cilantro aioli, served on a ciabatta bun
- Snake River Farms Wagyu Pastrami & Over Easy Egg\* 29  
House rubbed smoked and roasted Wagyu beef  
Stein's world-famous chow chow, dijonaise, served on white rye bread
- Buffalo Mozzarella & Heirloom Tomato 25  
Basil, egg white aioli, on herb focaccia 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 18  
Asiago croutons, puttanesca relish
- Grilled Chicken 29
- Grilled Shrimp 32
- Ora King Salmon\* 36
- Splendor Valley Farms Vegetable Salad 29  
Blackberries, blueberries, kale, cucumber, radish, beet, avocado, hearty seeds  
Quinoa, raspberry-ginger vinaigrette
- Icelandic Cod & Chips\* 33  
Artichoke, celeriac, celery-fennel slaw, gribiche sauce
- Everything Chicken Schnitzel 32  
Garden vegetables, dill-cucumber cashew smear

*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.*