

TROLL HALLEN LOUNGE

Stein's Cheese Fondue
Gruyère & Emmenthaler cheeses with kirsch
broccoli & potatoes, Volker's bread
\$45 serves 2-4 persons

White Cheddar & Stout Fondue
broccoli & potatoes, Volker's bread
\$45 serves 2-4 persons

Stein's Chocolate Fondue
premium Valrhona chocolate & Utah honey fondue
sweet potato zeppoles, mascarpone cheesecake
pretzel bites speculaas cookies
blood orange mallows, strawberries, bananas
\$42 serves 2-4

Bavarian Soft Pretzel
stout-caraway seed mustard
\$7

Chef Zane's Bowl of Spicy Nuts
\$13

Stein's Garlic Cheese Fries
Yukon Gold potato wedges, garlic, herbs
Asiago cheese, olive oil, Chef Zane's fry sauce
\$16

Utah Cheese & Meat Board
Rockhill Creamery & Beehive Cheese Co. cheeses
prosciutto, tartufo, tangerine olives
fig jam, grilled bread
\$38 serves 2-4 persons

Swiss Raclette
boiled potatoes, cornichons, salami, baguette
\$20

Tree Nut & Goat Cheese Hummus
crudité vegetables, salty pretzel bites
\$26

French Onion Lobster Cream
Maine lobster knuckle & claw meat
caramelized Cognac onions
roasted garlic-red pepper bread
\$28

Swedish Meatballs & Mashers
Chef Zane's grandmother's recipe, lingonberry jam
\$25

Stein Eriksen Lodge Wild Game Chili
buffalo, elk, wild boar, a bit of spice
half bowl \$22 full bowl \$30

Zane's Bacon Grilled Cheese & Tomato Soup
world famous Stein's bacon, jalapeno jam
served on wheat bread, with creamy tomato soup
\$28

Stein's Burger*
8 oz. Angus burger, aged white cheddar cheese,
crispy onions, served on a shepherd roll
\$29

Stein's Caesar Salad
asiago croutons, puttanesca relish
\$18



Après Ski 3:00pm - 5:30pm

BEER + CIDER

Bohemian Sir-Veza MEXICAN-STYLE LAGER, Utah,
draught 20oz \$12

Epic Brewing 825 Nitro STOUT, Utah,
draught 20oz \$12

STEIN'S AMBER ALE, Utah, draught 20oz \$12

Uinta Cutthroat PALE ALE, Utah, draught 20oz \$12

Bohemian 1842 Czech PILSENER, Utah, 12oz \$10

T.F. Brewing Ferda IPA, Utah, 16oz \$16

Epic Brewing Pfeifferhorn LAGER, Utah, 22oz \$14

Epic Brewing Brainless BELGIAN ALE, Utah,
22oz \$20

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

Mountain West Ruby CIDER, Utah, 16oz \$16

Dendric Estate Dry Cut CIDER, Utah, 375ml \$35

COCKTAILS \$22

Stein's Old Fashioned
Alpine Utah Straight bourbon
Uncle Nearest bourbon

Utah Mule
Alpine vodka, ginger, lime, Stein's ginger elixir

Stein's Bloody Mary
Alpine vodka, Absolut Peppar
Limoncello, Stein's bloody mary mix
celery, olive, pepperoncini, lemon

Rye Dual
Uncle Nearest SEL Select Rye, Uncle Nearest Rye
Fernet Branca, orange

Stein's Norwegian Toddy
Stein's 52 Aquavit, lemon, elderberry

Snowplow
Bailey's Irish Cream, coconut rum
hot chocolate, whipped cream

Mulled Wine
classic Swiss gluhwein, cinnamon, orange

*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.