STARTERS & SHARERS

Bourbon Spiced Onion Soup

Gruyere & Emmenthaler cheeses \$18

Farmer Jones Field Greens

stripe beets, puffed quinoa caramelized onion vinaigrette \$18

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 & Gold Creek Cheeses Creminelli barolo, country pâté, plum mostardo pickled vegetables, artisan bread \$35

Truffle Cheddar Fritters

parsley aioli, lemon zest \$23

Swedish Meatballs & Mashers

Chef Zane's Grandmother's recipe, lingonberry jam \$24

DINNER PLATES

Stein's Burger*

8 oz. Angus burger, aged white cheddar cheese crispy onions, sheepherder roll \$28

Cumin Crusted Ora King Salmon*

coconut black rice, papaya, cucumber coriander vinaigrette \$39

Wagyu Bavette*

baby romaine, blistered baby tomato caramelized onion, blue cheese butter \$46

Hawaiian Ono*

green garlic velouté, chanterelle celeriac, Swiss chard \$42

Parisienne Gnocchi

Gruyere, English peas, cauliflower, fennel beurre blanc \$38

Stein's Pot Roast

horseradish, roasted vegetables Yukon gold mashed potatoes \$41

Grilled Chicken Caesar Salad

Asiago croutons, puttanesca relish \$28

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



FINALE

Sticky Toffee Pudding

brown sugar date cake, warm toffee sauce vanilla ice cream \$17

Smörgåsbord Split

vanilla bean ice cream, cherry berry crémeux caramelized banana, cloudberry krumkake kirsch & chocolate syrup small \$8 | shareable \$16

Crème Brûlée

vanilla bean custard, strawberry foam coconut streusel, strawberry lychee sorbet, rose \$13

S'moresicle

chocolate dip brown butter cake & vanilla ice cream honey chocolate sauce, graham cracker, mallow fluff \$12

Bars & Bites

chocolate chip, snickerdoodle, berries n' cream or peanut butter cookie cheesecake brownie, yuzu lemon bar or brown butter krispie cookie \$6 | bar \$6

Ice Cream & Sorbet

vanilla, sea salt chocolate, bienenstich & yogurt huckleberry ice creams strawberry lychee, passion orange guava & soursop mojito sorbets single \$4 | triple \$9 | tasting flight \$12

Stein Eriksen Lodge Chocolate Box

six assorted house-made bonbons \$25 additional box sizes available upon request

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