

GLITRETIND

SALADS & APPETIZERS

Pear & Freekeh Salad 15

Arugula, frisée, radicchio, sumac parsnip purée, candied pecans, lemon oil

Stein's Garlic Cheese Fries 15

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

House pastrami, Stein's world-famous chow chow, Norwegian potato flatbread

Deviled Avocados & Egg 20

Egg white, horseradish yolk, beet crisp, black sea salt

SANDWICHES

Sandwiches served with your choice of House Cut Fries,
Baby greens with three peppercorn vinaigrette & spicy walnuts
or Quinoa Salad with arugula pesto & pumpkin seeds

Stein's Burger* 27

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

Alpine Apple Chicken 24

Grilled brined chicken thigh, Juustoleipa cheese, watercress
Apple-bourbon jam, on a wheat-oat ciabatta roll

Fennel-Pink Peppercorn Barramundi 26

Fennel-herb salad, yogurt mustard sauce, on Hawk & Sparrow sourdough bread

Roasted Heirloom Carrot & Vegetable Sandwich 21

Garam masala almond-vegetable hummus, frisée
Grilled broccolini & carrots, on seven-grain bread

Creole Shrimp Toast 28

Watercress, roasted tomato-peppadew relish
Peruvian red peppers, on Hawk & Sparrow sourdough bread

Zane's Bacon Grilled Cheese & Tomato Soup 26

World Famous Stein's bacon, jalapeno jam, on wheat bread
Served with creamy tomato soup

SPECIALTIES

Caesar Salad 18

Asiago croutons, puttanesca relish

Grilled Chicken 25

Grilled Shrimp 28

Ora King Salmon* 34

Avocado-Okinawa Purple Sweet Potato Bowl 27

Quinoa, kale, seeds, pink peppercorn ricotta, tempura haricots verts, cucumber
Pickled ginger vinaigrette

Stein Eriksen Lodge Wild Game Chili

Buffalo, elk, wild boar, a bit of spice

Half Bowl 22

Full Bowl 30

Roasted Chicken Pot Pie 28

Roasted vegetables, chicken velouté, puff pastry top

Double R Ranch Steak & Fries* 38

Striploin, shoestring sweet potatoes, Brussels sprouts rutabaga hash, Stein's steak sauce

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 food borne illness.