



TROLL HALLEN LOUNGE

Après Ski 3:30pm - 5:00pm

Stein's Cheese Fondue

Gruyère & Emmenthaler cheeses with kirsch
broccoli & potatoes, Volker's bread
\$39 serves 2-4

White Cheddar & Stout Fondue

broccoli & potatoes, Volker's bread
\$39 serves 2-4

Milk Chocolate Fondue

premium Valrhona chocolate fondue
strawberries, bananas, lime cinnamon marshmallows
raspberry peppercorn meringues, pecan biscotti
fleur de sel chocolate cakes
\$32 serves 2-4

Bavarian Soft Pretzel

stout-caraway seed mustard
\$6

Chef Zane's Bowl of Spicy Nuts

\$9

Stein's Garlic Cheese Fries

Yukon Gold potato wedges, garlic, herbs
Asiago cheese, olive oil, chef Zane's fry sauce
\$13

Utah Cheese & Meat Board

Rock Hill Creamery Escalante Hispanico, Gold Creek Farms Drunken Cheddar
wild boar pate, foie mousse, New England venison salami, beet mostarda
\$28 serves 2-4

Swiss Raclette

boiled potatoes, cornichons, salami, baguette
\$19

Goat Cheese & Tree Nut Hummus

crudité vegetables, salty pretzel bites
\$18

Deviled Avocados & Egg

egg white, horseradish yolk, crisp sweet potato, black sea salt
\$17

Swedish Meatballs & Mashers

Chef Zane's grandmother's recipe
lingonberry jam
\$17

Stein Eriksen Lodge Wild Game Chili

buffalo, elk, wild boar, a bit of spice
Half bowl \$19
Full bowl \$25

Zane's Bacon Grilled Cheese & Tomato Soup

world famous Stein's bacon, jalapeño jam, served on wheat bread
with creamy tomato soup
\$19

Stein's Burger

8 oz. angus burger, aged white cheddar cheese
crispy onions
\$24

**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.*