



# TROLL HALLEN LOUNGE

Dinner 6:00pm - midnight

## STARTERS & SHARERS

**Five Onion Soup**  
Gruyere & Emmenthaler cheeses  
\$11

**Farmer Jones Baby Romaine**  
charred apple, goat cheese, macadamia nut  
pomegranate vinaigrette  
\$14

**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 Hispanic  
Gold Creek Farms Drunken Cheddar  
wild boar pate, foie mousse  
New England venison salami, beet mostarda  
\$28 *serves 2-4*

**Pork Belly Mac & Cheese**  
cumin cheddar cheese sauce, maple  
roasted cipollini onions  
\$18

**Swedish Meatballs & Mashers**  
Chef Zane's grandmother's recipe, lingonberry jam  
\$17

**Chicory & Peekytoe Crab**  
ikura roe, radish, turnip, skorpor  
fennel-cipollini vinaigrette  
\$18

## DINNER PLATES

**Stein's Pot Roast**  
mashed potatoes, Sunday night vegetables  
\$35

**Ora King Salmon\***  
Austrian crescent potatoes, broccolini  
lemon vinaigrette  
\$38

**Bavette & Fries\***  
grilled bitter broccoli, crispy fries  
brown butter béarnaise  
\$37

**Hawaiian Ahi\***  
sweet potato & parsnip, caper gremolata  
meyer lemon, black garlic aioli  
\$36

**Grilled Chicken Caesar Salad**  
Asiago croutons, puttanesca relish  
\$21

**Stein's Burger\***  
8 oz. angus burger, aged white cheddar cheese  
crispy onions, sheepherder roll  
\$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.*

## FINALE

**Stein's Chocolate Fondue**  
premium Valrhona chocolate fondue  
strawberries, bananas, lime cinnamon marshmallows  
raspberry peppercorn meringues, pecan biscotti  
fleur de sel chocolate cakes  
\$32

**Sticky Toffee Pudding**  
caramel tuile, warm toffee sauce, vanilla ice cream  
\$12

**Chocolate Pavé**  
cocoa cake, milk chocolate custard  
chocolate cereal rocher  
\$12

**Oatmeal Cookie Sundae**  
butterscotch ice cream, pecan oat sauce  
spiced banana, warm oatmeal cookie  
\$12

**Crème Brûlée**  
vanilla bean custard, hazelnut petit beurre  
praline cremeux, raspberry confit  
\$12

**Ice Cream & Sorbet**  
Choose Three Scoops  
vanilla, chocolate, butterscotch, chai latte  
pistachio raspberry  
blood orange, mountain berry, moscow mule  
\$7

**Stein Eriksen Lodge Chocolate Box**  
six assorted house-made bonbons  
\$16

*Additional box sizes available upon request*

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