



TROLL HALLEN LOUNGE

Dinner 6:00pm - midnight

STARTERS & SHARERS

Whiskey Spiced Onion Soup
Gruyere & Emmentaler cheeses
\$11

Farmer Jones' Salad
Chef's Garden greens, root crop vegetables
honey wine vinaigrette
\$14

Garden Tomatoes
Gouda fondue, harvest grain baguette, salt, basil
\$15

Stein's Garlic Cheese Fries
Yukon Gold potato wedges, garlic, herbs
Asiago cheese, olive oil, Chef Zane's fry sauce
\$12

Utah Cheese & Meat Tasting
Rockhill Creamery cheeses
Creminelli Calabrese & Barolo salami, elk-foie pate
spiced almonds, pickled cauliflower, artisan bread
\$29 serves 2-4

Roasted Vegetable Mac & Cheese
tomatoes, broccolini, asparagus, artichoke cheese sauce
\$18

Swedish Meatballs & Mashers
Chef Zane's Grandmother's recipe with lingonberry jam
\$17

Alpine Bourbon Shrimp
Chef Miller's favorite, creamy creole reduction, watercress
ciabatta toast
\$22

Squash & Anasazi Bean Ragu
quinoa, turmeric cauliflower, honey roasted squash
cashew cream
\$16

DINNER PLATES

Wagyu Bavette & Frites
grilled bitter broccoli, frites, choron sauce
\$32

Pacific Halibut
ivory lentil tabbouleh salad
grilled zucchini chimichurri
\$38

Ora King Salmon
German buttery potatoes, broccolini
lemon vinaigrette
\$37

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

Grilled Chicken Caesar Salad
Asiago croutons, puttanesca relish
\$20

Stein's Burger
8 oz. Angus burger, aged white cheddar cheese
crispy onions, shepherd roll
\$20

**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
caramel tuile, warm toffee sauce, vanilla ice cream
\$11

Chocolate Pot de Crème
Valrhona Bahibé chocolate custard, candied cocoa nib,
Opalys whipped ganache
\$11

Apricot & Huckleberry Cheesecake
Meyer lemon apricot coulis, huckleberry mint compote
\$11

Affogato Coffee Sundae
fior de latte ice cream, cinnamon caramel, milk
chocolate sponge cake, espresso
\$11

Crème Brûlée
vanilla bean custard, brown butter & peanut financier
ginger curd
\$11

Ice Cream & Sorbet
choose three scoops
vanilla, chocolate, toasted marshmallow
strawberry shortcake, pistachio raspberry
mountain berry, lemon rhubarb, coconut lavender
\$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