



TROLL HALLEN LOUNGE

SALADS & APPETIZERS

Wild Greens & Berry-Nut Salad 13
watercress, arugula, radicchio, raspberries, Stein's granola, lemon-honey dressing

Farmer's Tomatoes 15
herb salt, mayonnaise, white bread

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

Tree Nut Goat Cheese Hummus 18
crudité vegetables, salty pretzel bites

Truffle & Asparagus Bruschetta 16
wild mushrooms, truffle-mascarpone cheese, country toast

Deviled Avocados & Egg 16
egg white, horseradish yolk, sweet potato 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 Roasted Yellow Pepper Pesto & Sunflower Seeds

BBQ Chicken 18
pulled chicken, Stein's world-famous chow chow
apple cider vinegar barbeque sauce, served on white bread

SRF Wagyu Rueben 20
house corned beef, Gruyere & Emmentaler cheese, sauerkraut
remoulade dressing, served on rye

Grilled Vegetable & Beet Hummus 17
broccolini, asparagus, sweet onions, arugula, baby kale
served on a wheat-oat rosette bun

Lobster & Crab Pimento Melt 23
Maine lobster, Dungeness crab, pimento cheese, served on harvest grain baguette

Stein's Burger* 20
8-ounce Angus burger, aged white cheddar, crispy fried onions, served on a shepherd roll

Ahi & Cashew Toast 24
carrot-cashew hummus, spiced cashews, chickweed, served on sourdough baguette

Zane's Bacon Grilled Cheese & Tomato Soup 18
world famous Stein's bacon, jalapeno jam, served on wheat bread
accompanied with creamy tomato soup

SPECIALTIES

Caesar Salad 14
Asiago croutons, puttanesca relish

Grilled Chicken 20

Grilled Shrimp 22

Wagyu Steak Cobb Salad* 25
romaine, baby tomatoes, pancetta-corn relish, hard-boiled egg, pine nuts
sherry vinaigrette, chimichurri

Chicken Schnitzel 23
garden tomatoes, watercress, lingonberry aioli

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

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 foodborne illness.*