



STARTERS

Heirloom Tomatoes | 16
burnt citrus, tomato water
cucumber
spicy aioli, grilled baguette

Compressed Watermelon Salad | 14
Mint infused watermelon, arugula
feta crumble, lemon vinaigrette
olive oil crouton

Peruvian Ceviche | 20
halibut, lime marinade, bell pepper
red onion, blue corn tortilla chips
micro cilantro

Zucchini Fritters | 14
battered zucchini, feta cheese
muhammara

Clams Acqua Pazza | 16
manila clams, white wine
olive oil, lemon
sourdough toast

Braised Pork Belly | 19
jalapeno slaw, pickled onions
tamarind glaze

Summer Salad | 14
bibb lettuce, grilled corn
breakfast radishes, fried okra
sweet citrus vinaigrette

Utah Meat & Cheese Board | 25
beehive smoked cheddar & barely buzzed
brie, creminelli prosciutto & finocchiona
duck rillettes, local honey, seasonal fruit
toasted baguette

7880 Wedge | 13
artisan romaine, crispy creminelli prosciutto
oven roasted tomatoes
gorgonzola vinaigrette, balsamic glaze

Caesar Salad | 14
asiago crouton, puttanesca relish
grilled chicken | 21
grilled shrimp | 23

MAINS

Maine Sea Scallops & Grits | 37
prosciutto, mojo rojo, baby carrots, micro parsley

Double R Ranch Striploin | 36
roasted fingerling potatoes, baby summer squash, fried shallots, béarnaise

Lamb Riblets | 34
moroccan couscous, mint chutney, asparagus

Red Snapper | 38
red thai curry, forbidden rice, jicama slaw, pickled onions, micro cilantro

Niman Ranch Pork Chop | 34
roasted pears, almond mole, garlic broccolini

Pacific Tuna | 37
braised baby bok choy, ponzu glaze, buckwheat noodles, shiitake mushrooms, sesame seeds

Chicken Roulade | 30
mushrooms and pistachio, pomme puree, haricot vert, toasted almonds, madeira sauce

Corn Falafel | 26
pickled cucumber, farro, butternut squash cream, summer flowers

Muscovy Duck Confit | 32
peas and ham cassoulet, charred onion sauce, pea shoots

Steins Burger | 21
8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll

Executive Chef Jim Hopkins. Chef de Cuisine Mauricio Lopez

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 risk of getting a food-borne illness