



## 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