



## STARTERS

**Frisee & Arugula Salad** | 13  
pomegranate, blood orange, feta  
honeywine vinaigrette

**Roasted Heirloom Carrots** | 14  
goat cheese mousse, pistachio  
black sea salt

**Ahi Poke\*** | 21  
edamame & avocado  
daikon crisp, spicy aioli

**7880 Wedge** | 14  
artisan romaine, crispy creminelli prosciutto  
oven roasted tomatoes  
gorgonzola vinaigrette, balsamic glaze

**Guajillo Octopus** | 19  
crispy fingerling potato, romesco  
green onion

**Utah Meat & Cheese Board** | 27  
beehive smoked cheddar & barely buzzed  
brie, creminelli prosciutto & finocchiona  
duck rillettes  
pear chutney, toasted baguette

**Saffron & Mustard Mussels** | 16  
grilled baguette  
saffron aioli

**Cider Braised Kurobuta Pork Belly** | 20  
ginger butternut puree  
apple walnut marsala

**Caesar Salad** | 16  
asiago crouton, puttanesca relish  
grilled chicken | 23  
grilled shrimp | 27

## MAINS

**Maine Sea Scallops & Pappardelle\*** | 39  
roasted tomato coulis, asparagus, radicchio

**Double R Ranch Striploin\*** | 39  
fingerling frites, wild bunch mushroom demi, crispy shallot, chive emulsion

**Chilean Sea Bass\*** | 40  
fried cauliflower, farro, pancetta, mojo picon

**Steins Burger\*** | 25  
8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll

**Fresh Green Lentil & Walnut Loaf** | 27  
cauliflower mash, mushroom gravy, garlicky greens

**Pacific Tuna\*** | 39  
coriander & peppercorn crust, forbidden rice, thai snow pea salad, ponzu

**Winter Risotto** | 26  
roasted cauliflower & butternut squash, asparagus, saffron cashew cream, pecorino romano

**Utah Lamb Loin\*** | 36  
boniato purée, pistachio tzatziki, golden beets, kalettes

**Chicken Roulade** | 35  
yukon gold pomme purée, haricots vert, marcona almond, madeira jus

**Niman Ranch Pork Chop\*** | 36  
roasted pear, garlic broccolini, spanish almond mole

Executive Chef Jim Hopkins    Chef de Cuisine Bob Gilbertson

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