

# TROLL HALLEN LOUNGE



Après Ski 3:00pm - 5:30pm

## Stein's Cheese Fondue

Gruyère & Emmenthaler cheeses with kirsch  
broccoli & potatoes, Volker's bread  
\$42 serves 2-4 persons

## White Cheddar & Stout Fondue

broccoli & potatoes, Volker's bread  
\$42 serves 2-4 persons

## Stein's Chocolate Fondue

premium Valrhona chocolate fondue  
strawberries, bananas, salted caramel brownies  
vanilla bean marshmallows, pecan pain de gènes  
raspberry meringues  
\$36 serves 2-4 persons

## Bavarian Soft Pretzel

stout-caraway seed mustard  
\$7

## Chef Zane's Bowl of Spicy Nuts

\$11

## Stein's Garlic Cheese Fries

Yukon Gold potato wedges, garlic, herbs  
Asiago cheese, olive oil, Chef Zane's fry sauce  
\$14

## Utah Cheese & Meat Board

Rock Hill Creamery Wasatch Mountain  
Gold Creek Farms Smoked Cheddar, lamb pâté  
Creminelli salami, apple-pear mostarda  
toasted bread  
\$34 serves 2-4 persons

## Swiss Raclette

boiled potatoes, cornichons, salami, baguette  
\$20

## Tree Nut & Goat Cheese Hummus

crudité vegetables, salty pretzel bites  
\$20

## Alpine Bourbon Shrimp

Chef Miller's favorite  
creamy creole reduction, watercress, ciabatta toast  
\$25

## Swedish Meatballs & Mashers

Chef Zane's grandmother's recipe  
lingonberry jam  
\$19

## Stein Eriksen Lodge Wild Game Chili

buffalo, elk, wild boar, a bit of spice  
half bowl \$20 full bowl \$27

## Zane's Bacon Grilled Cheese & Tomato Soup

world famous Stein's bacon, jalapeno jam  
served on wheat bread, with creamy tomato soup  
\$23

## Stein's Burger\*

8 oz. Angus burger, aged white cheddar cheese,  
crispy onions, served on a shepherd roll  
\$25

## BEERS

Bohemian Sir-Veza MEXICAN-STYLE LAGER,  
draught 20oz \$9

STEIN'S AMBER ALE, draught 20oz \$9

Bohemian 1842 Czech PILSENER, 12oz \$9

T.F. Brewing Ferda IPA, 16oz \$14

Epic Brewing Pfeifferhorn LAGER, 22oz \$14

Epic Brewing Brainless BELGIAN ALE, 22oz \$18

Red Rock Fröhlich PILSNER, 16oz \$14

Uinta Cutthroat PALE ALE, draught 20oz \$9

Red Rock Paardebloem, BELGIAN ALE 16oz \$30

## COCKTAILS \$16

### Stein's Old Fashioned

Alpine Utah Straight bourbon  
Shane Triple Cask Irish whiskey

### Moscow Mule

Alpine vodka, Canton ginger liqueur  
lime, Stein's ginger elixir

### Stein's Bloody Mary

Alpine vodka, Absolut Peppar  
limoncello, Stein's bloody mary mix  
celery, olive, pepperoncini, lemon

### Manilla Smokes

Lunazul, Bozal, cilantro, jalapeno, pineapple

### Wild Mountain Razz

Alpine vodka, raspberries, mint, lemon

### Stein's Norwegian Toddy

SEL Aquavit, Luxardo  
lemon, elderberry

### Mulled Wine

classic Swiss gluhwein  
cinnamon, orange

### Snow Plow

Bailey's, Don Q coconut rum  
hot chocolate, whipped cream

\*The state of Utah would like you to know that eating raw or partially cooked food can increase the chance of getting food borne illness.