

STARTERS & SHARERS

Bourbon Spiced Onion Soup
Gruyere & Emmenthaler cheeses
\$14

Stein's Bacon & Pecan Salad
root spinach, carrots, bacon-black pepper pecans
warm bacon vinaigrette
\$16

Stein's Garlic Cheese Fries
Yukon Gold potato wedges, garlic, herbs
Asiago cheese, olive oil, Chef Zane's fry sauce
\$15

Utah Cheese & Meat Board
Rockhill Creamery Snow Canyon Edam
Gold Creek Smoked Cheddar
Creminelli salami, foie gras liver mousse
purple cauliflower giardiniera, artisan bread
\$32 serves 2-4

Sweet Yellow Pepper & Alpine Mac & Cheese
pigtail pasta, roasted tomatoes
yellow pepper-Emmenthaler cheese sauce
\$19

Swedish Meatballs & Mashers
Chef Zane's Grandmother's recipe with lingonberry jam
\$20

Wild Mushroom Panzanella
sourdough, poached egg, banyuls vinegar, crisp leeks
\$21

DINNER PLATES

Stein's Pot Roast
horseradish, roasted vegetables
Yukon Gold mashed potatoes
\$41

Ora King Salmon*
German butterball potatoes, fava succotash
coconut creamed corn
\$44

Bavette & Frites*
grilled bitter broccoli, crispy frites
lingonberry hollandaise
\$45

Hawaiian Ahi*
zucchini, fennel, roasted confit
Castelvetrano olives, basil oil
\$46

Stein's Caesar Salad
Asiago croutons, puttanesca relish
\$18

Grilled Chicken \$24 Grilled Shrimp \$28
Grilled Salmon \$32

Stein's Burger*
8 oz. Angus burger, aged white cheddar cheese
crispy onions, shepherd roll
\$26



TROLL HALLEN LOUNGE

Dinner 6:00pm - midnight

FINALE

Blackberry & Honey Pavlova
Utah honey nougat glace, blackberry caramel
vanilla bean meringue
\$12

Basque Cheesecake
fresh peach compote
Valrhona Raspberry Inspiration ganache
whipped crème fraiche
\$12

Crème Brûlée
preserved rhubarb, roasted strawberries
vanilla bean madeleines
\$12

Sticky Toffee Pudding
caramel tuile, warm toffee sauce, vanilla ice cream
\$14

Azelia Milk Chocolate Semifreddo
dark chocolate crémeux, brûlée bananas, hazelnut praline
\$12

Dark Chocolate Torte
cocoa nib crumble, espresso whipped ganache
salted caramel sauce
\$12

Ice Cream & Sorbet
choose three scoops
vanilla
chocolate
strawberry
salted caramel
mountain berry
coconut
passion mango
pineapple crème fraiche sherbet
\$7

Stein's Chocolate Fodue
premium Valrhona chocolate fondue
strawberries, bananas, walnut brownies
vanilla bean marshmallows, almond financiers
raspberry meringues
\$36

Stein Eriksen Lodge Chocolate Box
six assorted house-made bonbons
\$18

Additional box sizes available upon request

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

Some of our desserts are made with nuts or nut products, please ask your server