



Troll Hallen
L O U N G E

Après Ski 3:00pm – 5:30pm

Stein's Cheese Fondue

Gruyère & Emmentaler cheeses with Kirsch
Broccoli & potatoes, Volker's Bread
\$39 serves 2-4 persons

White Cheddar & Stout Fondue

Broccoli & potatoes, Volker's Bread
\$39 serves 2-4 persons

Milk Chocolate Fondue

Valrhona Chocolate, bananas, strawberries
Raspberry marshmallows, salted caramel blondie
Porter cake, orange cheesecake
\$32 serves 2-4 persons

Big Soft Pretzel

Stout-caraway seed mustard
\$5

Chef Zane's Bowl of Spicy Nuts

\$7

Stein's Garlic Cheese Fries

Yukon Gold potato wedges, garlic, herbs
Asiago cheese, olive oil, Zane's fry sauce
\$12

French Onion Dip

House potato crisps, preserved lemon
Osetra caviar
\$16

Utah Cheese & Meat Board

Rock Hill Creamery Escalante & Edam
Gold Creek Farms Smoked Cheddar
Capicola Ham & Sopressata salami
Pickled vegetables, rustic bread
\$28

Swiss Raclette

Boiled potatoes, cornichons, salami, baguette
\$18

Roasted Artichoke & Smoked Feta Dip

Crudité vegetables
\$15

Lobster Deviled Eggs

Prosciutto, herbs
\$18

Swedish Meatballs & Mashers

Chef Zane's Grandmother's recipe
Lingonberry jam
\$15

Stein Eriksen Lodge Wild Game Chili

Buffalo, elk, wild boar, a bit of spice
half bowl \$18
full bowl \$24

Stein's Burger

8 oz. Angus burger, aged white cheddar cheese
Crispy onions
\$21



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Stein's Amber Ale, Utah, Draught 20oz \$9

Blueberry Hefeweizen, Utah, Draught 20oz \$9

Squatters Hop Rising IIPA, Utah, 12oz \$9

Epic Pfeifferhorn Lager, Utah, 22oz \$14

Epic Brainless Belgian Ale, Utah, 22oz \$18

Fröhlich Pils, Utah, 16oz \$14

Full Suspension Pale Ale, Utah, Draught 20oz \$9

Orval Trappist Ale, Belgium, 12oz \$18

Red Rock Elephino IIPA, Utah, 16oz \$15

Stein's Bloody Mary

Russian Standard Vodka, Absolut Peppar Vodka
Limoncello, Stein's housemade bloody mary mix
Celery, olive, pepperoncini, lemon
\$15

Wild Mountain Razz

Russian Standard Vodka, raspberries, mint
Lemon, served up
\$15

High Noon

Buffalo Trace, lemon, agave, thyme
Served on the rocks
\$15

Moscow Mule

Russian Standard Vodka, Canton ginger liqueur
Fresh lime and ginger, housemade ginger beer
Served in a traditional copper mug
\$16

The New Norseman

Linie Aquavit, Aperol, housemade ginger beer
Sparkling wine, candied ginger, served over ice
\$16

Mulled Wine

Classic Swiss gluhwein, cinnamon, orange
\$14

Snow Plow

Baileys Irish Cream, coconut rum
Hot chocolate, whipped cream
\$15

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