



Troll Hallen
L O U N G E

Dinner 6:00pm – Midnight

Starters & Sharers

Whiskey Spiced Onion Soup

Gruyère & Emmenthaler cheeses

\$11

Garden Vegetable Salad

Supergreens, pickled fennel, almond-goat cheese

Tarragon vinaigrette

\$14

Utah Tomato Plate

Herb salt, mayonnaise, white bread

\$13

Stein's Garlic Cheese Fries

Yukon Gold potato wedges, garlic, herbs, Asiago cheese

Olive oil, Chef Zane's fry sauce

\$12

Utah Cheese & Meat Tasting

Serves 2-4

Beehive Seahive cheddar, Gold Creek drunken cheddar

HeberValley fried cheese curds

Creminelli Calabrese salami, foie gras-pork pâté

Pickled peach, habanero jam

Grilled bread

\$28

Carbonara Mac & Cheese

Pancetta, peas, pigtail pasta

Gold Creek white cheddar

\$15

Swedish Meatballs & Mashers

Chef Zane's Grandmother's recipe

Lingonberry jam

\$15

BBQ Chicken Drumettes

Coleslaw, stone fruit gastrique

\$15

Dinner Plates

Kobe Bavette & Frites

Grilled bitter broccoli, frites, béarnaise

\$32

King Salmon

Pickled beet noodles, cucumber, thai basil-cucumber sauce

\$38

Stein's Pot Roast

Mashed potatoes, Sunday night vegetables

\$27

Ahi & Chips

Seared tuna, sweet potato chips, avocado tartar sauce

\$29

Grilled Chicken Caesar Salad

Asiago croutons, puttanesca relish

\$16

Stein's Burger

8 oz. Angus burger, aged white cheddar cheese

Crispy onions, sheepherder roll

\$19



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Finalé

Banana Peach Crunch

Roasted peach, mascarpone semifreddo

Banana honey nut brittle

\$9

Eton Mess

Meringue, rhubarb compote, whipped yogurt chantilly

Strawberry ginger syrup

\$9

Huckleberry Brown Betty

Warm huckleberry compote, toasted brioche

Cheesecake ice cream

\$9

Campfire Tart

Bittersweet chocolate ganache, malted milk chocolate ice cream

Chocolate marshmallow

\$9

Sticky Toffee Pudding

Caramel tuile, warm toffee sauce, vanilla ice cream

\$9

Crème Brûlée

Dulce de Leche shortbread, seasonal fruit

\$9

Ice Cream & Sorbet

Choice of three

Vanilla, chocolate, tutti frutti, cheesecake

Mango, lychee, mountain berry, blood orange hibiscus

\$7

Stein Eriksen Lodge Housemade Chocolates

Assortment of six chocolates

\$16

**Ask your server for additional box sizes*

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

Executive Pastry Chef

Jeremy Garcia

Pastry Sous-Chef

Lucia Dutz

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