



STARTERS

Hellloom Beef Tapenade | 11
goat cheese fondue, grilled baguette

Ahi Poke | 19
sesame carrot purée, forbidden rice crisps

Baby Kale, Frisée & Pomegranate Salad | 11
goat cheese, candied pecans, pomegranate vinaigrette

7880 Wedge | 13
artisan romaine, crispy creminelli prosciutto, balsamic glaze
oven-roasted tomatoes, gorgonzola vinaigrette

Grilled Octopus | 18
roasted fennel, pink peppercorn hollandaise, chive oil

Utah Meat & Cheese Board | 25
creminelli prosciutto and coppa
beehive barely buzzed, wasatch back jack, duck rillettes
garlic confit and tomato relish, roasted garlic toast

Garlic Chile Clams | 15
peppadew tomato broth, serrano ham, multi grain toast

Broccolini Tempura | 12
butternut squash, yuzu dipping sauce

Caesar Salad | 14
asiago crouton, puttanesca
grilled chicken | 21
grilled shrimp | 23

MAINS

Maine Sea Scallops | 37
sweet potato puree, onion marmalade, rainbow chard

Double R Ranch Striploin | 36
smoked smashed red potato, roasted baby carrot, broccolini, green peppercorn sauce

Lubina Sea Bass | 39
red curry ivory lentils, asparagus citrus mint salad, blood orange emulsion

Stein's Burger* | 21
8 ounce angus beef, aged white cheddar, crispy fried onions
served on a shepherd roll with house cut fries

French Green Lentil & Walnut Loaf | 27
cauliflower mashed potatoes, wild mushroom gravy, garticky greens

Sesame Crusted Pacific Tuna | 37
rice noodle stir fry, daikon and pickled cucumber salad, ginger lime soy

Winter Squash Parpadelle | 25
roasted acorn and butternut squash, brussels sprouts, brown butter, crispy sage, pecorino romano

Utah Lamb Loin | 34
boniato puree, warm tzatziki, pickled beet, crispy garbanzo, pistachio

Chicken Smoked Cheddar Chile Relleno | 30
roasted radish and brussels sprouts, mojo rojo, cilantro vinaigrette

Wagyu Short Ribs | 34
chorizo-white cheddar grits, charred broccolini, blistered tomatoes, ancho demi glaze

Executive Chef Jim Hopkins

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 chance of getting foodborne illness.*