



STARTERS

Heirloom Tomatoes | 16

pistachios, black garlic aioli, harvest grain bread
maldon sea salt

Tuna Tartare* | 20

edamame & avocado puree, spicy aioli, tarot chips

Goat Cheese Salad | 13

panko breaded goat cheese, mixed greens
watermelon radish, herb vinaigrette

Golden Beet Hummus | 14

heirloom carrot, cucumber, grilled naan

Charred Octopus | 19

broccolini, romesco sauce, fennel, parsley

Sweet Corn & Jalapeno Hush Puppies | 14

heirloom radish slaw, cilantro lime remoulade

Thai Coconut Clams | 16

coconut broth, fresno peppers, cilantro oil
sourdough toast

Caesar Salad | 14

asiago crouton, puttanesca
grilled chicken | 18
grilled shrimp | 20

MAINS

Maine Sea Scallops* | 34

corn succotash, pickled red cabbage, shishito peppers
bacon powder, saffron aioli

Wagyu Bauvette* | 36

steak fries, argentine creole relish, peanut & sesame sauce

Black Cod* | 36

tagliatelle, zucchini, dash velouté, salmon roe, radish salad

Stein's Burger* | 21

8 ounce angus beef, aged white cheddar, crispy fried onions
served on a shepherd roll with house cut fries

Zucchini Carbonara | 26

smoked tofu, cashew cream

Pacific Tuna* | 37

soy glaze, sugar snap peas, grilled pineapple salsa, pickled cucumber

Summer Risotto | 24

wild bunch mushrooms, oven dried tomatoes, parmigiano reggiano
preserved lemon, tarragon oil

Chicken Roulade | 30

mushroom, pistachio, pomme puree, haricots vert, marcona almond madeira sauce

Utah Lamb Chops | 36

pea & mint puree, potato pave, garden vegetables, port wine reduction

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 risk of getting a foodborne illness.*



KIDS

Strawberries & Sliced Apples | 5
nutella

Broccoli & Carrots | 5
ranch dressing

Almond Butter & Apple Sandwich | 10
wheat bread, fruit salad

Hot Dog | 11
all beef hot dog, crispy fries, pickle

Grilled Burger with Cheese* | 14
white cheddar cheese, crispy fries

Chicken, Apple & Cheddar Wrap | 14
flour tortilla, fruit salad

Grilled Cheese & Fries | 12
white bread or wheat bread, cheddar cheese

Pigtail Pasta with Red Sauce or Cheese Sauce & Meatballs | 11
asiago cheese

Chicken Fingers | 13
ranch or bbq sauce, crispy fries

Grilled Chicken Breast | 13
baby carrots

DESSERTS

Brownie Sundae | 6
vanilla ice cream, hot fudge, brownie bits

Cookie a la Mode | 6
warm m&m cookie, vanilla ice cream
whipped cream

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DESSERT

Passion Fruit Chibouste | 8

passion fruit mousse, lemon cake, rum sauce

Mint Chocolate Cheesecake | 8

oreo crumb, mint cheesecake, chocolate sauce

Molten Chocolate Fondant | 8

caramel, apricot, almond nougatine

Ice Cream & Sorbets | 8

vanilla, chocolate, mandarin orange, cherry lime



COCKTAILS 17

Ser Bloody Mary

Tito's, Limoncello, SER house made bloody mary mix
Olive, lemon, in a celery-salt rimmed glass

Tamarind Whiskey Sour

Buffalo Trace, House made sour mix
Tamarind simple syrup, served on the rocks

SER Old Fashioned

Buffalo Trace, cherry, orange, brown sugar, House made
bitters, served on the rocks

Sage Lime Smash

Patrón Reposado, Cointreau, Lime, sage leaves

Fireside

Tito's, maple syrup, Rosemary, salt, grapefruit juice

WINES BY THE GLASS

White

Nino Franco *Rustico* Prosecco, Italy 18
Château Recougne Sauv. Blanc, Bordeaux 2018 16
Josh Cellars Chardonnay, California 2018 16

Rose

Bodega Olivares, Jumilla, Spain 2018 14

Red

Soter *North Valley* Pinot Noir, Oregon 2017 24
Greystone Cellars Cabernet, California 2017 18

BEER

Fröhlich Pilsner, 16oz, 5.5% ABV 14
Kiitos Blonde Ale, 12oz, 5% 8
Off Duty IPA, 12oz, 6.5% ABV 9
Hop Rising IIPA, 12oz, 9% ABV 10
Ghost Rider White IPA, 12oz, 6% ABV 9
Brainless Belgian Ale, 22oz, 8.2% ABV 18
Bobcat Nutbrown Ale, 16oz, 6.1% ABV 14
Baba Black Ale, 12oz, 5% ABV 8
Grandeur Peak Ruby Red Grapefruit, 12oz, 4% 8
Coors Light 7