

DINING AT STEIN ERIKSEN LODGE

GLITRETIND

The award-winning Glitretind restaurant presents seasonally influenced, regional contemporary American cuisine in a warm and elegant setting, serving breakfast, lunch and dinner daily. Sunday Brunch presented weekly. Reservations required for Brunch.

Breakfast 7:00am-10:00am
Lunch 11:30am-2:30pm
Skier's Buffet 11:30am-2:30pm
Sunday Brunch 11:00am-2:30pm
Dinner 6:00pm-9:00pm

TROLL HALLEN LOUNGE

The Troll Hallen Lounge offers the area's best scenic deck-dining experience with the Lounge's delectable menu items, including the renowned *Stein's Burger* featuring aged white cheddar and crispy fried onions atop Angus beef. Seasonal spirits and an inviting atmosphere make the Troll Hallen a favorite meeting place for visitors and locals alike.

Breakfast 10:00am-11:00am
Lunch 11:00am-3:00pm
Après Ski 3:00pm-5:30pm
Dinner 6:00pm-midnight

FIRST TRACKS KAFFE

Ski over to our mountainside coffee shop, unwind in our casual seating area and savor a selection of fresh house-made pastries, classic lattes and our Stein's Signature Blend.

Daily during winter season 7:30am-4:30pm

CHAMPIONS CLUB

Champions Club offers a world-class venue for any family looking to dine and have fun with classic games from your childhood or to relax at the fire pits located on the Champions Plaza. Casual offerings include house-made pizzas, nachos, wings with Utah beers and hand selected wines.

Game Room 9:00am-10:00pm
Pool Hours 7:00am-9:00pm

Food & Beverage during winter season 11:00am-8:00pm

BREAKFAST
7:00am - 11:00am

Breakfast on the Go	18
Bagel with cream cheese, probar, fruit cup, bottled water, orange juice or coffee	
Stein's Bakery Selection	7
Choice of ham n' cheese croissant, chocolate croissant, butter croissant	
Blueberry cardamom muffin, raspberry yogurt nut muffin or vegan apple spice muffin	
Mountain Continental Breakfast	17
Raspberry yogurt nut muffin, housemade granola, Greek yogurt, fruit & berries, with juice & coffee	
Glitretind Breakfast*	23
Two eggs cooked to order, breakfast potatoes, your choice of breakfast bread	
Choice of maple glazed bacon, Snake River Farms' ham or Stein's breakfast sausage	
Avocado Toast & Egg Whites	21
Baby tomato, grilled harvest grain bread, herbs	
Norwegian Potato & Bacon Pancake*	24
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries	
Stein's Omelet	25
Served with breakfast potatoes, your choice of breakfast bread and three of the following:	
Snake River Farms' ham, bacon, stein's breakfast sausage, smoked salmon, goat cheese	
White cheddar cheese, peppers, onions, asparagus, wild mushrooms, tomato, spinach	
Fresh herbs, chef Felix's fire-roasted salsa	
White Chocolate & Berry Pancakes	20
Vermont maple syrup	
McCann's Irish Oatmeal	14
Brown sugar berry-oat crisp	
Stein's Housemade Granola	14
Cloudberry Greek yogurt, blueberries	
Open Faced Smoked Salmon Bagel	17
Dill cream cheese, boiled egg, tomato & cucumber	
Assorted Cold Cereals	6
Maple Glazed Bacon, Country Sausage or Ham	7

JUST FOR KIDS

Chocolate Chip Pancakes	12
Vermont maple syrup	
Scrambled Eggs with Cheese	12
Maple glazed bacon, toast	

BEVERAGES

Orange Juice or Grapefruit Juice	7	
Apple, Cranberry or Prune Juice	5	
Locally Roasted Millcreek Coffee	Pot 10	
Millcreek Espresso	4	
Cappuccino, Latte, Mocha	6	
Hot Chocolate	Cup 5	Pot 7
Imported Water - Still or Sparkling	Liter 8	
Selection of Harney's Fine Teas	Cup 6	Pot 8

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

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5.00 delivery charge, 25% service charge and applicable taxes will be added to your account.

LUNCH
11:00am - 3:00pm

STARTERS

Today's Housemade Soup	9
Wild Greens & Beet Salad	14
Watercress, radicchio, frisée, spinach, beet, avocado vinaigrette	
Stein's Garlic Cheese Fries	15
Yukon gold potato wedges, garlic, herbs, asiago cheese, olive oil, chef Zane's fry sauce	
Deviled Avocados & Egg	19
Egg white, horseradish yolk, crisp yams, black sea salt	
Smoked Ora King Salmon & Lefse	25
Norwegian barbecue sauce, roasted red cabbage, lefse	
Tree Nut & Goat Cheese Hummus	21
Crudit� vegetables, salty pretzel bites	

SANDWICHES & STEIN'S CLASSICS

Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad	
SRF Wagyu Pastrami Hoagie	27
Stein's world-famous chow chow, apple-wholegrain mustard, on a seeded hoagie bun	
Chicken & Broccoli Sandwich	22
Grilled chicken thigh, charred broccolini, lingonberry aioli, on a wheat-oat ciabatta roll	
Stein's Burger*	26
8-ounce angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	
Raclette & Roasted Artichokes	21
Melted swiss raclette cheese, roasted tomatoes, asparagus, on sourdough bread	
Zane's Bacon Grilled Cheese & Tomato Soup	24
World famous stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
Caesar Salad	17
Asiago croutons, puttanesca relish	
Grilled Chicken 24 Grilled Shrimp 28	
Shellfish Ski Bowl Salad	34
Nordic bay shrimp, sweet crab, power greens, wholegrains, carrot, cucumber, haricots verts, radish	
Green goddess vinaigrette	

DESSERTS

see dessert page for more options

Housemade Cookie - chocolate chip, peanut chocolate chunk or vegan cranberry passion coconut	6
Housemade Bar - salted caramel brownie, Fruity Pebbles Rice Krispies treat or zesty lemon bar	6

BEVERAGES

Sodas	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Harney & Son's Iced Tea	Glass 5	Carafe 12
Imported Water - Still or Sparkling	Liter 8	

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KID'S MENU
11:00am - midnight

Apples & Peanut Butter Fluff	7
Peanut butter marshmallow fluff, chocolate chips	
Crepes & Raspberries	7
Nutella, granola	
Vegetable Crudit�	7
Broccoli, carrots, cucumbers, hummus & ranch	
Smoked Salmon & Veggies	11
Cucumber, carrots, dill cream cheese	
Almond Butter & Banana Waffle	11
Toasted waffle, plantain chips	
Classic Hot Dog	12
All beef hot dog, crispy fries	
Grilled Burger with Cheese*	17
White cheddar cheese, crispy fries	
Grilled Cheese & Tomato Soup	13
White bread or wheat bread, cheddar cheese	
Mac & Cheese	12
Pigtail pasta, white cheese sauce	
Chicken Fingers	15
Ranch or barbecue sauce, crispy fries	
Grilled Chicken Breast	14
Baby carrots, broccoli	

DESSERTS

The Snow Tube	8
Chocolate cake, mint white chocolate mousse, whipped cream	
Cookie Sundae	8
Vanilla & chocolate ice creams, cookie crunch, milk chocolate syrup	

BEVERAGES

Sodas	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Orange Juice or Grapefruit Juice	7	
Apple, Cranberry, Tomato or V8 Juice	5	
Milk, Chocolate Milk	4	
Hot Chocolate	Cup 5	Pot 7

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AFTERNOON MENU

3:00pm - 5:00pm

Today's Housemade Soup	9
Artisan Cheese & Meat Platter	25
Dried fruits & berries, crackers	
Spicy Walnut & Baby Greens Salad	11
Tomatoes, three-peppercorn vinaigrette	
Stein's Garlic Cheese Fries	15
Yukon gold potato wedges, garlic, herbs, asiago cheese, olive oil	
Chef Zane's fry sauce	
Tree Nut & Goat Cheese Hummus	21
Crudit� vegetables, salty pretzel bites	
Deviled Avocados & Egg	19
Egg white, horseradish yolk, crisp yams, black sea salt	
Caesar Salad	17
Asiago croutons, puttanesca relish	
Grilled Chicken 24 Grilled Shrimp 28	
Zane's Bacon Grilled Cheese & Tomato Soup	24
Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
Stein's Burger*	26
8 ounce angus burger, aged white cheddar, crispy fried onions	
Served on sheepherder roll	
Stein Eriksen Lodge Wild Game Chili	21
Buffalo, elk, wild boar, a bit of spice	

DESSERTS

see dessert page for more options

Housemade Cookie - chocolate chip, peanut chocolate chunk or vegan cranberry passion coconut	6
Housemade Bar - salted caramel brownie, Fruity Pebbles Rice Krispies treat or zesty lemon bar	6

BEVERAGES

Sodas	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Harney & Son's Iced Tea	Glass 5	Carafe 12
Locally Roasted Millcreek Coffee	Pot 10	
Imported Water - Still or Sparkling	Liter 8	

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DINNER

5:00pm - midnight

STARTERS & SHARERS

Today's Housemade Soup	9
Five Onion Soup	16
Aged Gruyère & Emmenthaler cheese	
Artisan Cheese & Local Meats Platter	25
Dried fruits & berries, crackers	
Truffle & Asparagus Bruschetta	17
Wild mushrooms, truffle-mascarpone cheese, country toast	
Swedish Meatballs & Mashers	20
Chef Zane's grandmother's recipe, lingonberry jam	

MAIN

Niman Ranch New York Strip Loin*	49
Grass feed beef, roasted fingerling potatoes, heirloom carrots, mushroom au poivre sauce	
Ora King Cedar Smoked Salmon*	42
Rye berries, roasted pastrami parsnips, citrus butter sauce	
Chicken Schnitzel	34
Grilled asparagus, roasted artichokes, watercress, lingonberry aioli	
Stein's Pot Roast	37
Horseradish, roasted vegetables, Yukon Gold mashed potatoes	
Roasted Vegetable Cheese & Mac	20
Pigtail pasta, tomatoes, broccolini, asparagus, artichoke cheese sauce	

SIGNATURES

Caesar Salad	17
Asiago croutons, puttanesca relish	
Grilled Chicken 24. Grilled Shrimp 28	
Alpine Bourbon Shrimp	26
Chef Miller's favorite, creamy creole reduction, watercress, ciabatta toast	
Stein's Burger*	26
8 oz. angus burger, aged white cheddar, crispy fried onions, on a shepherd roll	
Roasted Chicken Pot Pie	26
Roasted vegetables, chicken velouté, puff pastry top	

DESSERTS

see dessert page for more options

Crème Brûlée	14
Vanilla bean custard, mandarin orange, five-spice gingersnaps, elderflower currant gel	
Sticky Toffee Pudding	14
Warm brown sugar & date cake, toffee sauce, caramel tuile, vanilla bean crème anglaise	
Trio of Ice Cream or Sorbet	8
Vanilla, chocolate, raspberry swirl or vegan chocolate almond ice creams	
Mountain berry, blood orange or pomegranate yuzu sorbets	

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DESSERTS

11:00am - midnight

SWEET SNACKS

Fresh-Baked Cookies		6
Choice of chocolate chip, peanut chocolate chunk or vegan cranberry passion coconut		
Brownies & Bars		6
Choice of salted caramel brownie, fruity pebbles rice krispies treat or zesty lemon bar		
Stein Eriksen Lodge Chocolate Box	6 Piece 16	12 Piece 24
Assorted house-made gourmet chocolates		
Stein Eriksen Lodge Macaron Box		20
Six assorted house-made macarons		

STEIN'S CLASSICS

Crème Brûlée		14
Vanilla bean custard, mandarin orange, five-spice gingersnaps, elderflower currant gel		
Sticky Toffee Pudding		14
Warm brown sugar & date cake, toffee sauce, caramel tuile, vanilla bean crème anglaise		
Chocolate Pot de Crème		14
Valrhona Bahibé chocolate custard, candied cocoa nibs, Opalys whipped ganache		
Sacher		14
Vegan almond crémeux, flourless chocolate cake, apricot gel		
Trio of Ice Cream or Sorbet		8
Vanilla, chocolate, raspberry swirl or vegan chocolate almond ice creams		
Mountain berry, blood orange or pomegranate yuzu sorbets		

JUST FOR KIDS

The Snow Tube		8
Chocolate cake, mint chocolate mousse, whipped cream		
Cookie Sundae		8
Vanilla & chocolate ice creams, cookie crumbs, hot fudge		

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

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LATE NIGHT
midnight - 7:00am

Breakfast on the Go	18
Bagel with cream cheese, Probar, fruit cup, bottled water, orange juice or coffee	
Sliced Fruits & Berries	18
Greek yogurt, citrus zest	
Artisan Cheese & Local Meats	25
Dried fruits & berries, crackers	
Tree Nut & Goat Cheese Hummus	21
Crudité vegetables, pretzel rods	
French Onion Dip	20
Kettle chips	
Spicy Walnut & Baby Greens Salad	19
Tomatoes, three-peppercorn vinaigrette	
Grilled Chicken Caesar Salad	24
Asiago croutons, puttanesca relish	
Diestel Turkey Cassava Wrap	19
Roasted tomatoes & artichokes, baby kale, herb vinaigrette, on a cassava tortilla	
Creminelli Cotto Ham & Cheese Sandwich	21
Stout-caraway mustard, on harvest grain baguette	

DESSERTS

Housemade Cookie, Salted Caramel Brownie or Fruity Rice Krispy Treat	6
Chocolate Pot de Crème	14
Valrhona Bahibé chocolate custard, candied cocoa nibs, Opalys whipped ganache	

BEVERAGES

Sodas	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Orange Juice or Grapefruit Juice	7	
Apple, Cranberry, Tomato or V8 Juice	5	
Milk, Chocolate Milk	4	
Hot Chocolate	Cup 5	Pot 7

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BEVERAGES

10:00am - midnight

BEER

	Each	Six		Each	Six
Kiitos Blonde Ale	9	49	Bohemian 1842 Czech Pilsener	9	49
Coors Light	6	31	Melvin Heyzeus Lager	8	43
2 Row 24K Golden Ale	9	49	Strongbow Gold Cider	10	55
Level Crossing Suss It Out Rye IPA (16oz)	15	85	T.F. Ferda IPA (16oz)	14	79

SPIRITS

Please inquire for additional spirits

	750ml		750ml
Buffalo Trace Bourbon (750ml)	100	High West Double Rye Whiskey (750ml)	195
Tito's Vodka (750ml)	90	High West Double Rye Whiskey (375ml)	90
Hendrick's Gin (750ml)	95	Grey Goose Vodka (750ml)	120
Herradura Reposado (750ml)	120	Grey Goose Vodka (375ml)	65

COCKTAILS 16

All cocktails served in a rocks glass

- NORDIC COSMO Dented Brick vodka, Grand Marnier, lingonberry, orange
- HIGH NOON Benchmark Old #8 bourbon, lemon, agave, thyme
- MOSCOW MULE Alpine vodka, fresh lime and ginger, Stein's ginger elixir
- STEIN'S BLOODY MARY Alpine vodka, Absolut Peppar, limoncello, Stein's bloody mary mix
- STEIN'S OLD FASHIONED Alpine Straight bourbon, Jameson Black Barrel

GLASS WINES

Prosecco	18	Chardonnay	16
Pinot Grigio Sauvignon	16	Pinot Noir	16
Blanc	16	Cabernet Sauvignon	18

NON-ALCOHOLIC

Sodas	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
Imported Water - Still or Sparkling	Liter 8	
Juice Carafe	16	
Bloody Mary Carafe	16	
Red Bull - Regular or Sugar Free	6	

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WINE AND CHAMPAGNE

10:00am - midnight

CHAMPAGNE & SPARKLING

Giuseppe & Luigi Prosecco, Friuli-Venezia Giulia, Italy	65
François Montand Blanc de Blancs Brut, Jura, France	60
Roederer Estate Brut, Anderson Valley, California	95
Taittinger <i>La Française</i> Brut, Reims, France	180
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	175
Moët et Chandon <i>Dom Pérignon</i> Brut, Epernay, France	420

WHITE & ROSÉ

Giuseppe & Luigi Pinot Grigio, Friuli-Venezia Giulia, Italy	59
Clean Slate Riesling, Mosel, Germany	52
Hewitson <i>Lulu</i> Sauvignon Blanc, Adelaide Hills, S. Australia	59
Commanderie de Bargemone Rosé, Coteaux d'Aix-en-Provence, France	70
Chateau de Sègriés Rosé, Tavel, France	75
Louis Jadot Pouilly-Fuissé, France	90
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	75
Grgich Hills Estate Chardonnay, Napa Valley, California	125
Dutton-Goldfield <i>Dutton Ranch</i> Chardonnay, Russian River Valley, California	100
Cakebread Cellars Chardonnay, Napa Valley, California	140

RED WINE

Castle Rock Pinot Noir, Mendocino, California	59
Soter <i>North Valley Vineyards</i> Pinot Noir, Willamette Valley, Oregon	95
Dutton-Goldfield <i>Dutton Ranch</i> Pinot Noir, Russian River Valley, California	120
Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy	65
E. Guigal Gigondas, Rhône Valley, France	115
Chakana Estate Malbec, Mendoza, Argentina	75
Ferrari-Carano Merlot, Sonoma County, California	95
Seghesio Zinfandel, Sonoma County, California	80
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, California	80
Johndrow Vineyards <i>Happy Place</i> Cabernet Sauvignon, Napa Valley, California	110
Laurel Glen <i>Counterpoint</i> Cabernet Sauvignon, Sonoma Mountain, California	120
Silver Oak Cabernet Sauvignon, Alexander Valley, California	250
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	230

HALF BOTTLES

Gloria Ferrer Blanc de Noirs, Carneros, California	35
Schramsberg Blanc de Blancs Brut, North Coast, California	70
Pol Roger, Brut, Epernay, France	115
Frog's Leap Sauvignon Blanc, Napa Valley, California	45
Grgich Hills Estate Chardonnay, Napa Valley, California	75
Saintsbury Pinot Noir, Carneros, California	65
Duckhorn Vineyards Merlot, Napa Valley, California	95

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BAR PACKAGES

10:00am - midnight

Premium Bar \$400

Choose 3 liquors

Tito's Vodka	Lunazul Tequila	Jack Daniels Whiskey	Dewar's Scotch
Tanqueray Gin	Makers Mark Bourbon	Captain Morgan Rum	

Top Shelf Bar \$500

Choose 3 liquors

Grey Goose Vodka	Herradura Reposado Tequila	Crown Royal Whiskey	Chivas Regal Scotch
Hendricks Gin	Woodford Reserve Bourbon	Antelope Island Rum	

Premium & Top Shelf Bars Include:

Carafe of Orange, Cranberry & Pineapple Juice
Lemons, Limes & Oranges to Garnish
Ice, Cocktail Shaker & Glassware

Choice of 12 Non-Alcoholic Mixers:
[Choose from: Coke, Diet Coke, Coke Zero
Sprite, Club Soda, Tonic Water or Ginger-Ale]

Bloody Mary Bar \$275

2 Bottles of Tito's Vodka
3 Carafes of Bloody Mary Mix
Celery, Olives, Salt, Lemons & Bacon
Ice & Glassware

Mimosa Bar \$350

3 Bottles of Nino Franco Champagne
Carafe of Orange Juice, Peach Juice
& Pineapple Juice
Orange Slices, Ice & Glassware

Martini Bar \$275

2 Bottles of Premium Vodka or Gin
Sweet or Dry Vermouth
Olives, Onions, Lemons & Limes
Ice & Glassware

Additional Items

Manhattan Set-Up \$25
Old-Fashioned Set-Up \$25
Spicy Bloody Mary Mix \$16/Carafe
Ginger Beer - \$8

All bar packages come with complimentary refreshes of Ice and Glassware.
Refreshes of Juices, Mixers & Garnishes will be an additional \$50.

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