

## 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 dinner daily.  
Call for Sunday Brunch schedule.

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 7:00am-11:00am

Lunch 11:00am-3:00pm

Après Bike 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 summer season (May 27 - October 10)  
7:30am-2:30pm

### 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 summer season (May 27 - October 10)  
11:00am- 7:00pm

**BREAKFAST**  
7:00am - 11:00am

<b>Breakfast on the Go</b>	18
Bagel with cream cheese, probar, fruit cup, bottled water, orange juice or coffee	
<b>Stein's Bakery Selection</b>	7
Choice of: butter croissant, ham n' cheese croissant, chocolate croissant Blueberry muffin, raspberry yogurt nut muffin or banana chocolate chip muffin	
<b>Mountain Continental Breakfast</b>	18
Raspberry yogurt nut muffin, housemade granola & Greek yogurt, fruit & berries, with juice & coffee	
<b>Glitretind Breakfast*</b>	24
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	
<b>Avocado Toast &amp; Egg Whites</b>	22
Baby tomatoes, grilled harvest grain bread, herbs	
<b>Norwegian Potato &amp; Bacon Pancake*</b>	25
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries	
<b>Stein's Omelet</b>	25
Served with breakfast potatoes, your choice of breakfast bread Choose 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	
<b>Strawberry S'more Pancakes</b>	20
Strawberries, dark chocolate, marshmallow syrup	
<b>McCann's Irish Oatmeal</b>	14
Brown sugar berry-oat crisp	
<b>Stein's Housemade Granola</b>	14
Cloudberry Greek yogurt, blueberries	
<b>Open Faced Smoked Salmon Bagel</b>	20
Dill cream cheese, boiled egg, tomato & cucumber	
<b>Assorted Cold Cereals</b>	5
<b>Maple Glazed Bacon, Country Sausage or Ham</b>	7

**JUST FOR KIDS**

<b>Chocolate Chip Pancakes</b>	12
Vermont maple syrup	
<b>Scrambled Eggs with Cheese</b>	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 8
Imported Water - Still or Sparkling	Liter 8	
Selection of Harney's Fine Teas	Cup 6	Pot 7

*\*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**

<b>Today's Housemade Soup</b>	9
<b>Wild Greens &amp; Pastrami Carrot Salad</b>	16
Arugula, spinach, radicchio, fris�ee, smoked spiced carrots Slide Ridge honey wine-mustard seed vinaigrette	
<b>Stein's Garlic Cheese Fries</b>	15
Yukon Gold potato wedges, garlic, herbs, Asiago cheese, olive oil, Chef Zane's fry sauce	
<b>Deviled Avocados &amp; Egg</b>	20
Egg white, horseradish yolk, yam shoestrings, black sea salt	
<b>Alpine Bourbon Shrimp</b>	30
Chef Miller's favorite, creamy creole reduction, watercress, country sourdough toast	
<b>Tree Nut &amp; Goat Cheese Hummus</b>	24
Crudit� vegetables, salty pretzel bites	

**SANDWICHES & STEIN'S CLASSICS**

<i>Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad</i>	
<b>SRF Wagyu Pastrami Hoagie</b>	26
House pastrami, Stein's world-famous chow chow, stout-caraway mustard, on a seeded hoagie bun	
<b>Norwegian BBQ Chicken Sandwich</b>	24
Grilled chicken thigh, roasted red cabbage slaw, lingonberry aioli, on a wheat-oat ciabatta roll	
<b>Stein's Burger*</b>	27
8-ounce Angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	
<b>Ski Queen Cheese &amp; Grilled Vegetable Sandwich</b>	20
Gjetost cheese, charred broccolini & asparagus, on seven grain bread	
<b>Zane's Bacon Grilled Cheese &amp; Tomato Soup</b>	23
World famous Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
<b>Caesar Salad</b>	18
Asiago croutons, puttanesca relish	
Grilled Chicken 24      Grilled Shrimp 28      Grilled Salmon* 32	
<b>Ahi Power Bowl Salad*</b>	37
Hawaiian tuna, power greens, whole grains, carrot, cucumber, haricots verts, radish Avocado vinaigrette	

**DESSERTS**

*see dessert page for more options*

<b>Housemade Cookie</b> - chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee	7
<b>Housemade Bar</b> - walnut brownie, brown butter rice krispie or key lime	7

**BEVERAGES**

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

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**KID'S MENU**  
11:00am - midnight

<b>Apples &amp; Peanut Butter Fluff</b>	8
Peanut butter marshmallow fluff, chocolate chips	
<b>Crepes &amp; Raspberries</b>	8
Nutella, granola	
<b>Vegetable Crudité</b>	8
Broccoli, carrots, cucumbers, ranch	
<b>Smoked Salmon &amp; Veggies</b>	10
Cucumber, carrots, dill cream cheese	
<b>Cold Turkey Sandwich</b>	15
Tomato, lettuce, wheat bread, kettle chips	
<b>Classic Hot Dog</b>	15
All beef hot dog, crispy fries	
<b>Grilled Burger with Cheese*</b>	18
White cheddar cheese, crispy fries	
<b>Pasta Marinara</b>	13
Pigtail pasta, tomato sauce, Asiago cheese	
<b>Chicken Fingers</b>	15
Ranch or barbecue sauce, crispy fries	
<b>Grilled Chicken Breast</b>	15
Baby carrots, broccoli	

**DESSERTS**

<b>Chocolate "Moose" Cup</b>	8
Milk chocolate mousse, chocolate cake crumb, fudge sauce	
<b>Cookie Monster Ice Cream Bar</b>	8
Chocolate chip cookie, vanilla bean ice cream, salted caramel sauce	

**BEVERAGES**

<b>Sodas</b>	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
<b>Orange Juice or Grapefruit Juice</b>	7	
<b>Apple, Cranberry, Tomato or V8 Juice</b>	5	
<b>Milk, Chocolate Milk</b>	4	
<b>Hot Chocolate</b>	Cup 5	Pot 8

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## AFTERNOON MENU

3:00pm - 5:30pm

Today's Housemade Soup	9	
Artisan Cheese & Meat Platter	25	
Dried fruits & berries, crackers		
Spicy Walnut & Baby Greens Salad	12	
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		
Deviled Avocados & Egg	20	
Egg white, horseradish yolk, yam shoestrings, black sea salt		
Tree Nut & Goat Cheese Hummus	24	
Crudit� vegetables, salty pretzel bites		
Ski Queen Cheese & Grilled Vegetable Sandwich	20	
Gjetost cheese, charred broccolini & asparagus, served on seven grain bread		
Alpine Bourbon Shrimp	30	
Chef Miller's favorite, creamy creole reduction, watercress, country sourdough toast		
Caesar Salad	18	
Asiago croutons, puttanesca relish		
Grilled Chicken 24	Grilled Shrimp 28	Grilled Salmon* 32
Zane's Bacon Grilled Cheese & Tomato Soup	23	
Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup		
Stein's Burger*	27	
8 ounce Angus burger, aged white cheddar, crispy fried onions, served on a shepherd roll		

## DESSERTS

*see dessert page for more options*

Housemade Cookie - chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee	7
Housemade Bar - walnut brownie, brown butter rice krispie or key lime	7

## 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 16
Locally Roasted Millcreek Coffee	Pot 10	
Imported Water - Still or Sparkling	Liter 8	

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## DINNER

6:00pm - midnight

### STARTERS & SHARERS

Today's Housemade Soup	11
Five Onion Soup	15
Aged Gruyère & Emmenthaler cheese	
Artisan Cheese & Local Meats Platter	25
Dried fruits & berries, crackers	
Stein Farmer Jones' Salad	17
Burrata cheese, grilled peaches, raspberries, pine nuts, charred lemon vinaigrette	
Maine Scallops & Lentils	25
Beluga lentils, pickled Fresno peppers, saffron miso sauce	

### MAIN

Double R Ranch Beef Tenderloin*	60
Cumin cheddar polenta, broccolini, crisp shallots, pepper relish	
Ora King Salmon*	45
German butterball potatoes, fava bean succotash, coconut creamed corn	
Poulet Rouge Chicken & Chorizo	41
Sweet potatoes, mizuna, mole verde, cilantro	
Pacific Halibut	46
Quinoa, roasted caulini, mint pea purée, tomato relish	
Sweet Yellow Pepper Alpine Mac & Cheese	19
Pigtail pasta, roasted tomatoes, yellow pepper-Emmenthaler cheese sauce	

### SIGNATURES

Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 24      Grilled Shrimp 28      Grilled Salmon* 32	
Swedish Meatballs & Mashers	21
Chef Zane's grandmother's recipe, lingonberry jam	
Stein's Burger*	27
8 oz. Angus burger, aged white cheddar, crispy fried onions, on a shepherd roll	
Stein's Pot Roast	41
Roasted vegetables, Yukon Gold mashed potatoes	

### DESSERTS

*see dessert page for more options*

Crème Brûlée	15
Vanilla bean custard, preserved rhubarb, roasted strawberries, vanilla bean madeleines	
Sticky Toffee Pudding	15
Caramel tuile, warm toffee sauce, vanilla ice cream	
Trio of Ice Cream or Sorbet	8
Vanilla, chocolate, strawberry or salted chocolate	
Mountain berry, coconut, passion fruit-mango, pineapple-crème fraiche sherbet	

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## DESSERTS

11:00am - midnight

### SWEET SNACKS

<b>Fresh-Baked Cookies</b>			7
Choice of chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee			
<b>Brownies &amp; Bars</b>			7
Choice of walnut brownie, brown butter rice krispie or key lime			
<b>Stein Eriksen Lodge Chocolate Box</b>	6 Piece	18	12 Piece 25
Assorted house-made gourmet chocolates			
<b>Stein Eriksen Lodge Macaron Box</b>			20
Six assorted house-made macarons			

### STEIN'S CLASSICS

<b>Crème Brûlée</b>			15
Vanilla bean custard, preserved rhubarb, roasted strawberries, vanilla bean madeleines			
<b>Sticky Toffee Pudding</b>			15
Caramel tuile, warm toffee sauce, vanilla ice cream			
<b>Basque Cheesecake</b>			14
Peach compote, Valrhona Inspiration raspberry ganache			
<b>Devil's Food Chocolate Cake</b>			14
Rich chocolate mousse, raspberry compote, dark chocolate			
<b>Trio of Ice Cream or Sorbet</b>			8
Vanilla, chocolate, strawberry or salted chocolate			
Mountain berry, coconut, passion fruit-mango, pineapple-crème fraiche sherbet			

### JUST FOR KIDS

<b>Chocolate "Moose" Cup</b>			8
Milk chocolate mousse, chocolate cake crumb, fudge sauce			
<b>Cookie Monster Ice Cream Bar</b>			8
Chocolate chip cookie, vanilla bean ice cream, salted caramel sauce			

*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

<b>Breakfast on the Go</b>	18
Bagel with cream cheese, Probar, fruit cup, bottled water, orange juice or coffee	
<b>Sliced Fruits &amp; Berries</b>	18
Greek yogurt, citrus zest	
<b>Artisan Cheese &amp; Local Meats</b>	25
Dried fruits & berries, crackers	
<b>Tree Nut &amp; Goat Cheese Hummus</b>	24
Crudité vegetables, pretzel rods	
<b>French Onion Dip</b>	20
Kettle chips	
<b>Spicy Walnut &amp; Baby Greens Salad</b>	12
Tomatoes, three-peppercorn vinaigrette	
<b>Grilled Chicken Caesar Salad</b>	24
Asiago croutons, puttanesca relish	
<b>Diestel Turkey Cassava Wrap</b>	19
Roasted tomatoes & artichokes, herb vinaigrette, on a cassava tortilla	
<b>Creminelli Cotto Ham &amp; Cheese Sandwich</b>	21
Stout-caraway mustard, on harvest grain baguette	

DESSERTS

<b>Housemade Walnut Brownie, Brown Butter Rice Krispie Bar or Key Lime Bar</b>	7
<b>Devil's Food Chocolate Cake</b>	14
Rich chocolate mousse, raspberry compote, dark chocolate	

BEVERAGES

<b>Sodas</b>	Can 4	6 Pack 16
Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale		
<b>Orange Juice or Grapefruit Juice</b>	7	
<b>Apple, Cranberry, Tomato or V8 Juice</b>	5	
<b>Milk, Chocolate Milk</b>	4	
<b>Hot Chocolate</b>	Cup 5	Pot 8

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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	7	37	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

SAGE 75 Alpine Summit gin, Cointreau, sage, cardamom, lemon, cava

PEAR SANGRIA pear, pinot grigio, cardamom, mint

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, Slane Irish whiskey

### GLASS WINES

Prosecco	18	Chardonnay	16
Pinot Grigio	16	Pinot Noir	16
Sauvignon 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	59
François Montand Blanc de Blancs Brut, Jura, France	60
Roederer Estate Brut, Anderson Valley, California	95
Taittinger <i>La Francaise</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
Aix, Coteaux d'Aix-en-Provence Rosé, France	75
Chateau de Sègriés Rosé, Tavel, France	75
Louis Jadot Pouilly-Fuissé, France	100
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	75
Grgich Hills Estate Chardonnay, Napa Valley, California	135
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
Willamette Valley Vineyards Pinot Noir, Oregon	75
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
Pol Roger, Brut, Epernay, France	135
Grgich Hills Estate Chardonnay, Napa Valley, California	80
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  
Tanqueray Gin

Lunazul Tequila  
Makers Mark Bourbon

Jack Daniels Whiskey  
Captain Morgan Rum

Dewar's Scotch

### Top Shelf Bar \$500

Choose 3 liquors

Grey Goose Vodka  
Hendricks Gin

Herradura Reposado Tequila  
Woodford Reserve Bourbon

Crown Royal Whiskey  
Antelope Island Rum

Chivas Regal Scotch

### 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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