

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 8:00am-9:00pm
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, housemade power bar, fruit cup, bottled water, orange juice or coffee	
Stein's Bakery Selection	7
Choice of butter croissant, prosciutto & gruyere croissant, coconut caramel croissant Blueberry muffin, raspberry yogurt nut muffin or pistachio zucchini muffin	
Mountain Continental Breakfast	17
Raspberry yogurt nut muffin, housemade granola, Greek yogurt, fruit & berries, with juice & coffee	
Glitretind Breakfast*	27
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 & Egg Sourdough Toast*	24
Avocado mash, soft boiled egg, radish, black salt, Hawk & Sparrow sourdough bread	
Norwegian Potato & Bacon Pancake*	27
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries	
Stein's Omelet	26
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	
Lemon Ricotta Pancakes	22
Lemon curd, lingonberry jam	
McCann's Irish Oatmeal	15
Almond & dried lingonberries	
Stein's Housemade Granola	15
Cloudberry Greek yogurt, blueberries	
Open Faced Smoked Salmon Bagel	21
Dill cream cheese, boiled egg, tomato & cucumber	
Assorted Cold Cereals	6
Maple Glazed Bacon, Country Sausage, Chicken 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	7	
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.*

Please touch 88 on your phone for your food & beverage needs.
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
Pear & Freekeh Salad	16
Arugula, frisée, radicchio, sumac parsnip purée, candied pecans, lemon oil	
Stein's Garlic Cheese Fries	15
Yukon gold potato wedges, garlic, herbs, Asiago cheese, olive oil, chef Zane's fry sauce	
Deviled Avocados & Egg	21
Egg white, horseradish yolk, beet crisp, black sea salt	
Snake River Farms Wagyu Pastrami & Lefse	25
House pastrami, Stein's world-famous chow chow, Norwegian potato flatbread	
Tree Nut & Goat Cheese Hummus	26
Crudité vegetables, salty pretzel bites	

SANDWICHES & STEIN'S CLASSICS

Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad		
Fennel-Pink Peppercorn Barramundi Sandwich	27	
Fennel-herb salad, yogurt mustard sauce, on Hawk & Sparrow sourdough bread		
Alpine Apple Chicken Sandwich	25	
Grilled brined chicken thigh, Juustoleipa cheese, watercress, apple-bourbon whiskey jam on a wheat-oat ciabatta roll		
Stein's Burger*	28	
8-ounce angus burger, aged white cheddar, crispy fried onions, on a shepherd roll		
Roasted Heirloom Carrot & Vegetable Sandwich	22	
Garam masala almond-vegetable hummus, frisée, grilled broccolini & carrots, on seven grain bread		
Zane's Bacon Grilled Cheese & Tomato Soup	27	
World-famous Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup		
Caesar Salad	19	
Asiago croutons, puttanesca relish		
Grilled Chicken 26	Grilled Shrimp 29	Ora King Salmon* 35
Avocado-Okinawa Purple Sweet Potato Bowl	28	
Quinoa, kale, seeds, pink peppercorn ricotta, tempura haricots verts, cucumber Pickled ginger vinaigrette		

DESSERTS

see dessert page for more options

Fresh-Baked Cookie - Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	4
Brownies & Bars - cheesecake brownie, brown butter caramel krispie or yuzu 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

Crêpes & Raspberries	9
Nutella, hazelnuts, granola	
Pineapple & Blueberry Parfait	9
Mint yogurt	
Vegetable Crudit�	9
Broccoli, carrots, cucumbers, baby tomatoes, avocado	
Smoked Salmon & Lefse	11
Cucumber, carrots, dill cream cheese	
Peanut Butter Fluffernutter Sandwich	14
Marshmallow fluff, brioche bread	
Utah Turkey Sandwich	14
Tomato, lettuce, wheat bread, crispy fries	
Classic Hot Dog	15
All beef hot dog, crispy fries	
Grilled Burger with Cheese*	20
White cheddar cheese, crispy fries	
Creamy Macaroni & Cheese	14
Pigtail pasta, white cheddar cheese sauce	
Chicken Fingers	16
Ranch or barbecue sauce, crispy fries	

DESSERTS

Banana Molten Chocolate Cake	8
Goey chocolate cake, banana foster caramel, vanilla ice cream, waffle cone crunch	
Snowberry Snowball	8
Vanilla marshmallow, strawberry jam, whipped cream, crushed meringue	

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
Utah Cheese & Meat Platter	37
Rockhill Creamery, Beehive Creamery, elk & foie gras pâté, prosciutto Walnuts, apple butter, toasted bread	
Spicy Walnut & Baby Greens Salad	14
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	
Swedish Meatballs & Mashers	24
Chef Zane's grandmother's recipe, lingonberry jam	
Tree Nut & Goat Cheese Hummus	26
Crudité vegetables, salty pretzel bites	
Roasted Heirloom Carrot & Vegetable Sandwich	22
Garam masala almond-vegetable hummus, frisée, grilled broccolini & carrots Served on seven grain bread	
Avocado-Okinawa Purple Sweet Potato Bowl	28
Quinoa, kale, seeds, pink peppercorn ricotta, tempura haricot vert, cucumber Pickled ginger vinaigrette	
Caesar Salad	19
Asiago croutons, puttanesca relish Grilled Chicken 26 Grilled Shrimp 29 Ora King Salmon* 35	
Zane's Bacon Grilled Cheese & Tomato Soup	27
Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup	
Stein's Burger*	28
8 ounce angus burger, aged white cheddar, crispy fried onions Served on sheepherder roll	

DESSERTS

see dessert page for more options

Fresh-Baked Cookie - Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	4
Brownies & Bars - cheesecake brownie, brown butter caramel krispie or yuzu 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	11
Five Onion Soup	16
Aged Gruyère & Emmenthaler cheese	
Beet & Squash	16
Poached pear, whipped goat cheese, honey balsamic, pumpkin seeds	
Curry Cauliflower Alpine Cheese & Mac	21
Pigtail pasta, Jarlsberg cheese sauce, pistachio-cauliflower crumb	
Artisan Cheese & Local Meats Platter	27
Dried fruits & berries, crackers	

MAIN

Wagyu Bavette	44
Porcini spiced baby potatoes, spinach, onion jam, wild mushroom jus	
Ora King Salmon*	42
Five-spice, kabocha squash, pickled radish, bok choy, mint oil	
Chicken Schnitzel	39
Celeriac purée, caramelized onions, bitter greens, sauce diable	

SIGNATURES

Caesar Salad	19	
Asiago croutons, puttanesca relish		
Grilled Chicken 26	Grilled Shrimp 29	Ora King Salmon* 35
Swedish Meatballs & Mashers	24	
Chef Zane's grandmother's recipe, lingonberry jam		
Stein's Burger*	28	
8 oz. angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll		
Roasted Chicken Pot Pie	29	
Roasted vegetables, chicken velouté, puff pastry top		
Stein's Pot Roast	45	
Roasted vegetables, Yukon Gold mashed potatoes		
Ahi & Avocado Chopped Salad	44	
Hard boiled eggs, garden vegetables, avocado vinaigrette		

DESSERTS

see dessert page for more options

Crème Brûlée	13
Vanilla bean custard, ginger poached pear, yuzu lemon cream, shortbread	
Sticky Toffee Pudding	15
Brown sugar date cake, warm toffee sauce, vanilla ice cream	

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DESSERTS

11:00am - midnight

SWEET SNACKS

Fresh-Baked Cookie		4
Choice of Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream		
Brownies & Bars		6
Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar		
Stein Eriksen Lodge Chocolate Box	6 Piece 22	12 Piece 38
Assorted house-made gourmet chocolates		
Stein Eriksen Lodge Macaron Box		18
Six assorted house-made macarons		

STEIN'S CLASSICS

Crème Brûlée		13
Vanilla bean custard, ginger poached pear, yuzu lemon cream, shortbread		
Sticky Toffee Pudding		15
Brown sugar date cake, warm toffee sauce, vanilla ice cream		
Black Diamond Chocolate Cake		14
Devil's food cake, vanilla cream, cocoa fudge		
Ice Cream or Sorbet	scoop 3 ½ pint	10
Vanilla, sea salt chocolate, pistachio, brown butter dulce ice creams Blood orange rosemary, blackberry sage balsamic, double cherry sorbets		

JUST FOR KIDS

Banana Molten Chocolate Cake		8
Goosey chocolate cake, banana foster caramel, vanilla ice cream, waffle cone crunch		
Snowberry Snowball		8
Vanilla marshmallow, strawberry jam, whipped cream, crushed meringue		

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 & cream cheese, house-made power bar, fruit cup, bottled water	
Orange juice or coffee	
Norwegian Smoked Salmon	18
Hard boiled egg, cucumber-caper salad, dill cream cheese, Wasa cracker	
Sliced Fruits & Berries	19
Greek yogurt, citrus zest	
Artisan Cheese & Local Meats	27
Dried fruits & berries, crackers	
Tree Nut & Goat Cheese Hummus	24
Crudité vegetables, pretzel rods	
Spicy Walnut & Baby Greens Salad	14
Tomatoes, three-peppercorn vinaigrette	
Grilled Chicken Caesar Salad	26
Asiago croutons, puttanesca relish	
Turkey Cassava Wrap	19
Arugula, roasted tomato & artichoke, on a cassava tortilla	
Pastrami Wagyu Sandwich	25
Emmenthaler cheese, stout-caraway mustard, on rye bread	

DESSERTS

Fresh-Baked Cookie	4
Choice of Valrhona chocolate chunk, peanut butter, snickerdoodle or berries n' cream	
Brownies & Bars	6
Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar	
Black Diamond Chocolate Cake	14
Devil's food cake, vanilla cream, cocoa fudge	

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	7	37	Bohemian Cerveza	9	49
2 Row 24K Golden Ale (16oz)	9	49	Mountain West Ruby Cider (16oz)	16	86
Level Crossing Suss It Out Rye IPA (16oz)	15	85	T.F. Ferda IPA (16oz)	15	80

SPIRITS

Please inquire for additional spirits

	750ml		750ml
Alpine Barrel Select 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 20

All cocktails served in a rocks glass

UTAH 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, Uncle Nearest

GLASS WINES

Prosecco	20	Chardonnay	20
Pinot Grigio	18	Pinot Noir	23
Sauvignon Blanc	20	Cabernet Sauvignon	22

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	
Red Bull - Regular or Sugar Free	6	
Fresh squeezed orange juice or grapefruit juice	7	
Athletic Brewing Co. Non-Alcoholic Golden Ale	9	
Athletic Brewing Co. Non-Alcoholic Hazy IPA	9	
Life Cider Berry Pear	10	

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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	110
Ayala Brut Majeur, Ay, France	160
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	225
Moët et Chandon <i>Dom Pérignon</i> Brut, Epernay, France	650

WHITE & ROSÉ

Giuseppe & Luigi Pinot Grigio, Friuli-Venezia Giulia, Italy	59
Clean Slate Riesling, Mosel, Germany	58
Groom Sauvignon Blanc, Adelaide Hills, S. Australia	60
Olivares, Rosado, Jumilla, Spain	45
Domaine de Triennes Rosé, France	70
Famille Vincent Bourgogne, France	90
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	80
Duckhorn Chardonnay, Napa Valley, California	125

RED WINE

Castle Rock Pinot Noir, Mendocino, California	59
Willamette Valley Vineyards Pinot Noir, Willamette Valley, Oregon	85
Christom <i>Mount Jefferson</i> Pinot Noir, Willamette Valley, Oregon	150
Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy	70
Vidal-Fleury Cote du Rhone, France	56
Altos Los Hormigos Malbec, Mendoza, Argentina	52
Chakana Estate Malbec, Mendoza, Argentina	85
Ferrari-Carano Merlot, Sonoma County, California	95
Seghesio Zinfandel, Sonoma County, California	80
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, California	95
Browne Family Vineyards Cabernet Sauvignon, Columbia Valley, Washington	125
Justin Cabernet Sauvignon, Paso Robles, California	115
Jordan Cabernet Sauvignon, Alexander Valley, California	210
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	250

HALF BOTTLES

Gloria Ferrer Blanc de Noirs, Carneros, California	49
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	125
Pol Roger, Brut, Epernay, France	160
Sonoma Cutrer Chardonnay, Sonoma, California	45
Saintsbury Pinot Noir, Carneros, California	75
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 Whisky	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 Prosecco
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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