

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.

Dinner 6:00pm-9:00pm
Sunday Brunch 11:00am- 2:30pm

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 26 - October 8)
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 26 - October 8)
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: butter croissant, ham n' cheese croissant, chocolate croissant		
Blueberry muffin, raspberry yogurt nut muffin or banana chocolate chip muffin		
Mountain Continental Breakfast		19
Raspberry yogurt nut muffin, housemade granola & Greek yogurt, fruit & berries, with juice & coffee		
Glitretind Breakfast*		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		
Avocado Toast & Egg Sourdough Toast		22
Avocado-ginger mash, soft boiled egg, radish, black salt, Hawk & Sparrow sourdough		
Norwegian Potato & Bacon Pancake*		25
Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries		
Stein's Omelet		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		
Scotcharoo-Cakes		20
Caramelized Rice Krispies, butterscotch chips, bitter dark chocolate, peanut butter maple syrup		
Sweet Potato-Quinoa Hash & Egg Whites		21
Kale, avocado & Utah feta salad		
McCann's Irish Oatmeal		14
Brown sugar berry-oat crisp		
Stein's Housemade Granola		14
Cloudberry Greek yogurt, blueberries		
Norwegian Smoked Salmon Bagel		20
Dill cream cheese, boiled egg, tomato & cucumber		
Assorted Cold Cereals		6
Maple Glazed Bacon, Country Sausage or Ham		8
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.*

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
Utah Heirloom Tomato Salad	16
Arugula, spinach, endive, fris�ee, basil, pine nuts, white balsamic vinaigrette	
Stein's Garlic Cheese Fries	16
Yukon Gold potato wedges, garlic, herbs, Asiago cheese, olive oil, Chef Zane's fry sauce	
Deviled Tomatoes & Egg	20
Egg whites, horseradish yolk, watermelon radish, black sea salt	
Fisk Escabeche	24
Celery root pudding, peas, grapefruit, mint oil	
Tree Nut & Goat Cheese Hummus	24
Crudit� vegetables, salty pretzel bites	

SANDWICHES & STEIN'S CLASSICS

Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad		
Stein's Burger*	27	
8-ounce Angus burger, aged white cheddar, crispy fried onions, on a shepherd roll		
Hawaiian Barramundi Sandwich	27	
Herb-blackened barramundi, arugula, heirloom tomato, lemon aioli, on sourdough bread		
Pulled Coca-Cola Barbecue Chicken Sandwich	24	
Chicken thigh, squash-mustard slaw, Coca-Cola barbecue sauce, served on corn bread		
Butternut Squash & Cashew Sandwich	20	
Avocado-goat cheese smear, crisp pickled red onion, arugula, on sourdough bread		
Zane's Bacon Grilled Cheese & Tomato Soup	25	
World famous Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup		
Caesar Salad	18	
Asiago croutons, puttanesca relish		
Grilled Chicken 25	Grilled Shrimp 29	Grilled Salmon* 35
Avocado Power Bowl	23	
Kale, quinoa, beets, parsnips, haricots verts, seeds, blueberry-ginger vinaigrette		

DESSERTS

see dessert page for more options

Housemade Cookie - chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee	7
Housemade Bar - brownie or brown butter rice krispie	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
Imported Water - Still or Sparkling	Liter 8	

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KID'S MENU
11:00am - midnight

Veggies & Hummus	6
Tomatoes, peppers, snap peas, chickpeas	
Crepes & Raspberries	6
Nutella, granola	
Watermelon & Blueberries	6
Frozen berry yogurt bites	
Smoked Salmon & Veggies	10
Cucumber, carrots, dill cream cheese	
Cold Turkey Sandwich	15
Tomato, lettuce, wheat bread, kettle chips	
Classic Hot Dog	15
All beef hot dog, crispy fries	
Grilled Burger with Cheese*	18
White cheddar cheese, crispy fries	
Grilled Peanut Butter Fluffernutter	14
Marshmallow fluff, wheat bread, strawberries	
Pasta Marinara	13
Pigtail pasta, tomato sauce, Asiago cheese	
Chicken Fingers	15
Ranch or barbecue sauce, crispy fries	
Grilled Chicken Breast	15
Baby carrots, broccoli	

DESSERTS

S'mores Tart	8
Dark chocolate ganache, toasted meringue, caramel sauce	
Strawberry Shortcake Ice Cream Bar	8
Strawberry ice cream, shortcake crumble, strawberry chocolate	

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	3	
Hot Chocolate	Cup 5	Pot 7

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AFTERNOON MENU

3:00pm - 5:30pm

Today's Housemade Soup	9
Artisan Cheese & Meat Platter	27
Dried fruits & berries, crackers	
Spicy Walnut & Baby Greens Salad	13
Tomatoes, coriander peppercorn vinaigrette	
Stein's Garlic Cheese Fries	16
Yukon Gold potato wedges, garlic, herbs, Asiago cheese, olive oil	
Chef Zane's fry sauce	
Deviled Tomatoes & Egg	20
Egg whites, horseradish yolk, watermelon radish, black sea salt	
Tree Nut & Goat Cheese Hummus	24
Crudit� vegetables, salty pretzel bites	
Butternut Squash & Cashew Sandwich	20
Avocado-goat cheese smear, crisp pickled red onion, arugula, on sourdough bread	
Avocado Power Bowl	23
Kale, quinoa, beets, parsnips, haricots verts, seeds, blueberry-ginger vinaigrette	
Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25 Grilled Shrimp 29 Grilled Salmon* 35	
Zane's Bacon Grilled Cheese & Tomato Soup	25
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 - brownie or brown butter rice krispie	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	
Red Greens & Tomato Salad	16
Chickpeas, pickled red onions, feta vinaigrette	
Maine Scallops	24
Sweet sausage, Chef's Garden German potato, baby broccolini, mustard seed	

MAIN

Double R Ranch Beef Tenderloin*	60
Chef's Garden heirloom carrots & potatoes, mushroom duxelles butter	
Poulet Rouge Chicken	42
Farro-burnt cream risotto, chanterelle mushrooms, leeks, rosemary	
Ora King Salmon*	47
Beet-radish puree, Swiss chard, salmon roe, Chef's Garden beans, cashew sauce	
Coriander Pacific Halibut	46
Heirloom tomatoes, snap peas, fennel, coconut leek, cilantro blooms	
Wild Mushroom & Carrot Mole	39
Brussels sprout-pepita slaw, corn cake, feta, red mole	

SIGNATURES

Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25 Grilled Shrimp 29 Grilled Salmon* 35	
Swedish Meatballs & Mashers	22
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	40
Roasted vegetables, Yukon Gold mashed potatoes	

DESSERTS

see dessert page for more options

Crème Brûlée	13
Utah honey, blackberry compote, vanilla madeleines	
Basque Cheesecake	13
Strawberry whipped ganache, roasted strawberries, key lime curd	
Trio of Ice Cream or Sorbet	8
Vanilla, chocolate, strawberry or salted caramel	
Raspberry, coconut, passion fruit-mango	

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DESSERTS

11:00am - midnight

SWEET SNACKS

Housemade Cookies			7
Choice of chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee			
Brownies & Bars			7
Choice of brownie or brown butter rice krispie			
Stein Eriksen Lodge Chocolate Box	6 Piece	22	12 Piece 38
Assorted house-made gourmet chocolates			
Stein Eriksen Lodge Macaron Box			21
Six assorted house-made macarons			

STEIN'S CLASSICS

Crème Brûlée			13
Utah honey, blackberry compote, vanilla madeleines			
Baked Alaska			13
Blueberry lemon thyme ice cream, blueberry compote, yuzu chocolate			
Basque Cheesecake			13
Strawberry whipped ganache, roasted strawberries, key lime curd			
Chocolate Mousse			13
Cocoa nib crumble, caramel sauce			
Trio of Ice Cream or Sorbet			8
Vanilla, chocolate, strawberry or salted caramel			
Raspberry, coconut, passion fruit-mango			

JUST FOR KIDS

S'mores Tart			8
Dark chocolate ganache, toasted meringue, caramel sauce			
Strawberry Shortcake Ice Cream Bar			8
Strawberry ice cream, shortcake crumble, strawberry chocolate			

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	
Norwegian Smoked Salmon	18
Hard boiled egg, cucumber caper salad, dill cream cheese, crisp bread	
Artisan Cheese & Local Meats	25
Dried fruits & berries, crackers	
Tree Nut & Goat Cheese Hummus	24
Crudit� vegetables, pretzel rods	
Spicy Walnut & Baby Greens Salad	13
Tomatoes, coriander peppercorn vinaigrette	
Grilled Chicken Caesar Salad	25
Asiago croutons, puttanesca relish	
Smoked Turkey Cassava Wrap	20
Arugula, red onion, herb aioli, on a cassava tortilla	
Creminelli Cotto Ham & Emmenthaler Sandwich	25
Stout-caraway mustard, on rye bread	

DESSERTS

Brownies & Bars	7
Choice of brownie or brown butter rice krispie	
Chocolate Mousse	13
Cocoa nib crumble, caramel sauce	

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	3	
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 Sir-Veza Lager	9	49
2 Row 24K Golden Ale	9	49	Sweet Alice Cider	15	85
Level Crossing Suss It Out Rye IPA (16oz)	15	85	T.F. Ferda IPA (16oz)	15	85

SPIRITS

Please inquire for additional spirits

Alpine SEL Barrel Select (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
- STRAWBERRY FIZZ Stein's 52 Aquavit, St Germain, strawberry basil, lemon cava
- 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	17
Pinot Grigio	16	Pinot Noir	17
Sauvignon Blanc	19	Cabernet Sauvignon	19

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	
Harney & Son's Iced Tea	Glass 5	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 Francaise</i> Brut, Reims, France	180
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	195
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
Aix, Coteaux d'Aix-en-Provence Rosé, France	80
Olivares Rosado, Jumilla, Spain	45
Louis Jadot Pouilly-Fuissé, France	125
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	80
Dutton-Goldfield <i>Dutton Ranch</i> Chardonnay, Russian River Valley, California	100
Duckhorn Chardonnay, Napa Valley, California	125

RED WINE

Castle Rock Pinot Noir, Mendocino, California	59
Willamette Valley Vineyards Pinot Noir, Oregon	75
Cristom Mt Jefferson Pinot Noir, Oregon	130
Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy	65
E. Guigal Gigondas, Rhône Valley, France	125
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	90
Lilian Ladouys, Saint-Esteph, France	125
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	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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