

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, housemade power bar, fruit cup, bottled water, orange juice or coffee	
Stein's Bakery Selection	7
Choice of ham n' cheese croissant, chocolate croissant, butter croissant	
Blueberry muffin, raspberry yogurt nut muffin or banana chocolate chip muffin	
Mountain Continental Breakfast	17
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 & Egg Sourdough Toast	22
Avocado-ginger mash, soft boiled egg, radish, black salt, Hawk & Sparrow sourdough bread	
Norwegian Potato & Bacon Pancake*	25
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	
Blueberry-Lemon Poppy Pancakes	20
Blueberry 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	18
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
Almond Norwegian Salad	16
Kale, spinach, fris��e, golden raisins, Norwegian cheese, parsley 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	21
Egg white, horseradish yolk, yam shoestrings, black sea salt	
Smoked Juniper Ora King Salmon	25
Currants, roasted red cabbage, sage, lefse	
Tree Nut Goat Cheese Hummus	22
Crudit�� vegetables, salty pretzel bites	

SANDWICHES & STEIN'S CLASSICS

Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad	
Pastrami Wagyu Hoagie	27
House pastrami, Stein's world-famous chow chow, Dijon-pear mustard, on a German rye hoagie	
Jamaican Chicken Sandwich	23
Grilled jerk chicken thigh, carrot-celeriac slaw, on a wheat-oat ciabatta roll	
Stein's Burger*	27
8-ounce angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll	
Butternut Squash & Cashew Sandwich	19
Avocado-goat cheese smear, crisp pickled onion, arugula, 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	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25	Grilled Shrimp 29
Ora King Salmon* 35	
Ahi Poke Power Bowl*	39
Cucumber, black barley-cous cous salad, quinoa, radish, avocado vinaigrette	

DESSERTS

see dessert page for more options

Housemade Cookie - chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee	6
Housemade Bar - walnut brownie, brown butter Rice Krispie or key lime 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

Crepes & Apples	7
Apple sauce, granola	
Blueberries & Bananas	7
Frozen berry yogurt bites	
Vegetable Crudit�	7
Broccoli, carrots, cucumbers, ranch	
Smoked Salmon & Veggies	11
Cucumber, carrots, dill cream cheese	
Cold Turkey Sandwich	14
Tomato, lettuce, wheat bread, crispy fries	
Classic Hot Dog	12
All beef hot dog, crispy fries	
Grilled Burger with Cheese*	17
White cheddar cheese, crispy fries	
Grilled Nutella Fluffernutter	14
Marshmallow fluff, wheat bread, strawberries	
Creamy Macaroni & Cheese	12
Pigtail pasta, white cheddar cheese sauce	
Chicken Fingers	15
Ranch or barbecue sauce, crispy fries	
Grilled Chicken Breast	14
Baby carrots, broccoli	

DESSERTS

Chocolate S'mores Tart	7
Chocolate ganache, toasted meringue, chocolate sauce	
Cookie Dough Ice Cream Bar	7
Chocolate chip cookie, vanilla bean ice cream, salted 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	6	
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	27
Dried fruits & berries, crackers	
Spicy Walnut & Baby Greens Salad	13
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	22
Chef Zane's grandmother's recipe, lingonberry jam	
Tree Nut Goat Cheese Hummus	22
Crudit� vegetables, salty pretzel bites	
Butternut Squash & Spiced Cashew Sandwich	19
Avocado-goat cheese smear, crisp pickled red onion, arugula, on sourdough 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 25	Grilled Shrimp 29
	Ora King Salmon* 35
Zane's Bacon Grilled Cheese & Tomato Soup	24
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 sheepherder roll	

DESSERTS

see dessert page for more options

Housemade Cookie - chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee	6
Housemade Bar - walnut brownie, brown butter Rice Krispie or key lime 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	
Maine Scallops	25
Black lentils, braised carrots, apple-fennel slaw, smoked potato purée	
Black & Blue Wagyu Tartare*	23
Root vegetable crisps, charred green onion aioli, egg emulsion, bitter greens	
Artisan Cheese & Local Meats Platter	27
Dried fruits & berries, crackers	

MAIN

Charred Bison Bavette	53
Brussels sprouts, pearl onions, saffron buttered beans, parsley	
Ahi & Miso Salad*	45
Warm soba noodles, kale, mustard greens, garden vegetables, miso-ginger vinaigrette	
Chicken Schnitzel	39
Crispy confit potato cake, braised cabbage, pancetta, red wine sauce	
Roasted Cauliflower Alpine Cheese & Mac	21
Pigtail pasta, purple cauliflower, cumin cheese sauce	

SIGNATURES

Caesar Salad	18
Asiago croutons, puttanesca relish	
Grilled Chicken 25	Grilled Shrimp 29
Ora King 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 sheepherder roll	
Roasted Chicken Pot Pie	27
Roasted vegetables, chicken velouté, puff pastry top	
Stein's Pot Roast	41
Roasted Vegetables, Yukon Gold mashed potatoes	

DESSERTS

see dessert page for more options

Maple Crème Brûlée	13
Vanilla bean custard, maple syrup poached pears, maple madeleines	
High West Bourbon Bread Pudding	13
Bourbon caramel sauce, bourbon raisin ice cream	

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DESSERTS

11:00am - midnight

SWEET SNACKS

Fresh-Baked Cookies			6
Choice of chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee			
Brownies & Bars			6
Choice of walnut brownie, brown butter Rice Krispy or key lime bar			
Stein Eriksen Lodge Chocolate Box	6 Piece 18	12 Piece 26	
Assorted house-made gourmet chocolates			
Stein Eriksen Lodge Macaron Box			21
Six assorted house-made macarons			

STEIN'S CLASSICS

Maple Crème Brûlée			13
Vanilla bean custard, maple syrup poached pears, maple madeleines			
High West Bourbon Bread Pudding			13
Bourbon caramel sauce, bourbon raisin ice cream			
Basque Cheesecake			13
Honey caramelized apples, roasted white chocolate, apple butter			
Baked Alaska			13
Banana ice cream, salted caramel sauce, banana whipped ganache			
Trio of Ice Cream or Sorbet			7
Vanilla, chocolate, salted caramel, bourbon raisin ice creams			
Mountain berry, coconut, passion fruit-mango sorbets			

JUST FOR KIDS

Chocolate S'mores Tart			7
Chocolate ganache, toasted meringue, chocolate sauce			
Cookie Dough Ice Cream Bar			7
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

Breakfast on the Go	18
Bagel & cream cheese, housemade 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	22
Crudit� vegetables, pretzel rods	
Spicy Walnut & Baby Greens Salad	13
Tomatoes, three-peppercorn vinaigrette	
Grilled Chicken Caesar Salad	25
Asiago croutons, puttanesca relish	
Turkey Cassava Wrap	19
Arugula, red onion, tomato aioli, on a cassava tortilla	
Pastrami Wagyu Sandwich	25
Emmenthaler cheese, stout-caraway mustard, on rye bread	

DESSERTS

Fresh-Baked Cookies	6
Choice of chocolate chip, peanut butter, oatmeal cranberry or brown butter toffee	
Brownies & Bars	6
Choice of walnut brownie, brown butter Rice Krispy or key lime bar	
Basque Cheesecake	13
Honey caramelized apples, roasted white chocolate, apple butter	

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	9	49	Strongbow Gold Cider	10	55
Level Crossing Suss It Out Rye IPA (16oz)	15	85	T.F. Ferda IPA (16oz)	15	85

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

COSMONAUGHT Dented Brick vodka, Grand Marnier, lingonberry, orange
 GOLDEN ASH Bozal, pineapple, Alpine Preserve, St-Germain, orgeat, cinnamon
 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	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	
Fresh squeezed orange juice or grapefruit juice	7	

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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
Ayala Brut Majeur, Ay, France	160
Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France	175
Moët et Chandon <i>Dom Pérignon</i> Brut, Epernay, France	560

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
Commanderie de Bargemone Rosé, Coteaux d'Aix-en-Provence, France	80
Chateau de Sègriès Rosé, Tavel, France	75
Louis Jadot Pouilly-Fuissé, France	125
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	80
Grgich Hills Estate Chardonnay, Napa Valley, California	135
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
Soter <i>North Valley Vineyards</i> Pinot Noir, Willamette Valley, Oregon	85
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	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	80
Laurel Glen <i>Counterpoint</i> Cabernet Sauvignon, Sonoma Mountain, California	120
Jordan Cabernet Sauvignon, Alexander Valley, California	175
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	49
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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