

# Dinner



## STARTERS & SHAREABLES



### ALPINE CHEESE FONDUE



39.00

Sourdough soft pretzel, fresh baguette bites, bratwurst sausage, bierwurst salami, local apples, heirloom cherry tomatoes, mini potatoes, pickles, silver onions and pepperoncini. Ready to dip in a creamy house-made Swiss cheese sauce.



### FRENCH ONION SOUP

14.00

Traditional French onion soup broiled with Swiss cheese and garlic crouton.

### BEET SALAD

19.00

Pink, yellow and purple beets with mixed greens, goat cheese, candied pumpkin seeds and truffle honey.

### POTATO LEEK SOUP

14.00

House-made soup topped with crispy potato pearls and green onions.

### CAESAR SALAD

19.00

Romaine lettuce, smoked bacon, Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.

Add Grilled or Crispy Chicken – 8 | Add Shrimp – 10

### SPICY SAUTÉED SHRIMP

20.00

Jumbo tiger shrimp with garlic butter, chilis and tomatoes, in a white wine sauce served with toasted baguette.

### BRETTLJAUSE

36.00



Bierwurst salami, peppercorn pâté, spicy calabrese salami, smoked Gouda and phyllo wrapped baked goat cheese, with pickled eggs, pickles, pepperoncini, sourdough soft pretzel, beer cheddar dip and house-made mustard.





## ENTRÉES



### ♦ ♦ ♦ OMA'S GOULASH

24.00

Tender beef and carrots in a rich paprika gravy with mashed potatoes, sour cream and green onions.

### ♦ ♦ ♦ SCHNITZEL

Chicken or Eggplant  
28.00

Panko crusted and pan fried in clarified butter, topped with house-made hunter sauce. Served with reiberdatschi potatoes, a sweet and sour cabbage duo and lemon wedges.

### ♦ ♦ ♦ BRAISED BEEF RIB

34.00

Bone-in braised beef rib, garlic mashed potatoes and candied carrots, topped with house-made demi-glace.

### ♦ ♦ ♦ LOCAL TROUT

34.00

Local grilled trout, oven-roasted potato medley, sautéed green beans, caper and tomato compote and grilled lemon.

### ♦ ♦ ♦ MOUNTAIN SPÄTZLE

Vegetarian | Chicken | Shrimp | Scallops  
24.00      30.00      31.00      33.00

House-made spätzle sautéed in brown butter and garlic white wine with marinated roasted cherry tomatoes, Grana Padano cheese, shallots and winter herbs.

### ♦ ♦ ♦ SEARED SCALLOP RISOTTO

37.00

Pan seared scallops over a bed of beet infused risotto with asparagus, Grana Padano cheese and citrus panko gremolata.

### ♦ ♦ ♦ SMOKED TOMAHAWK PORK CHOP

39.00

In-house smoked 12 oz. chop with bread dumplings and braised purple cabbage, topped with house-made demi-glace.

### ♦ ♦ ♦ SUNDAY ONLY SPECIAL PRIME RIB DINNER\*

45.00

Prime rib, mashed potatoes, candied carrots and Yorkshire pudding, topped with house-made demi-glace.

“Imitate the sundial’s ways, count only the pleasant days.”

– Austrian Proverb

Blue Mountain Resort LP’s Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

