

Dinner



STARTERS & SHAREABLES



ALPINE CHEESE FONDUE



40.00

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.



POTATO LEEK SOUP

15.00

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

BEET SALAD

20.00

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

CAESAR SALAD

20.00

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

Add Chicken or Shrimp – 11

SPICY SAUTÉED SHRIMP

21.00

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

1LB MUSSELS

22.00

Tossed in Collingwood Lazy Bear blonde ale, garlic, chili flakes, shallots and tomatoes. Served with a toasted baguette.

LARGE 10oz. PRETZEL

16.00

Add on to any dish



FLAMMKUCHEN

22.00

Carbonara inspired flatbread topped with beer cheese sauce, caramelized onions, bacon, garlic anglaise and green onions.





ENTRÉES



SAUSAGE DUO

26.00

Grilled bratwurst and Debreziner sausage, mashed potato, bacon sauerkraut, currywurst ketchup and house mustard.

SCHNITZEL

Chicken or Eggplant
29.00

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

35.00

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

LOCAL TROUT

35.00

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

MOUNTAIN SPÄTZLE

Vegetarian | Chicken | Shrimp
25.00 31.00 32.00

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

RACK OF LAMB

45.00

Herb crusted lamb, tri-coloured roasted potato, grilled asparagus and green garlic herb sauce.

SUNDAY ONLY SPECIAL PRIME RIB DINNER*

46.00

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.