

Dinner



STARTERS & SHAREABLES



ALPINE CHEESE FONDUE



36.00

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



MUSSELS

21.00

1lb of mussels tossed in Collingwood Lazy Bear blonde ale, garlic, chili flakes, shallots, tomatoes, served with a grilled baguette.

BEET SALAD

19.00

Pink, yellow and purple beets with mixed greens, goat cheese, roasted pecans and truffle honey.

POTATO LEEK SOUP

13.00

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

CAESAR SALAD

19.00

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

Add Chicken or Shrimp – 10

CHILLED BAVARIAN SHRIMP

21.00

Jumbo tiger shrimp over a medley of pickled and shaved cucumber, carrots and fennel, topped with a spiced tomato purée.

BRETTLJAUSE

34.00

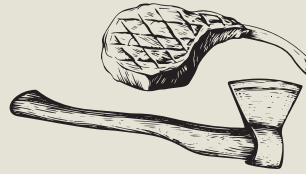


Bierwurst salami, peppercorn pate, spicy calabrese salami, lavender honey, sheep cheddar and filo wrapped baked goat cheese, with pickled eggs, pickles, pepperoncini, sourdough soft pretzel, beer cheddar dip and house-made mustard.





ENTRÉES



SCHNITZEL

Chicken or Eggplant
26.00

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.



SMOKED TOMAHAWK PORK CHOP

38.00

In-house smoked 12 oz. chop with a Collingwood Whisky spiced apple mostarda, potato tartiflette, sauerkraut and spicy Brussels sprouts.



PRIME RIB DINNER*

42.00

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



LOCAL TROUT

33.00

Local grilled trout, garlic and herb butter fingerling potatoes, sautéed green beans, caper and tomato compote, grilled lemon.



MOUNTAIN SPÄTZLE

Shrimp | Chicken | Scallops | Vegetarian
28.00 28.00 30.00 22.00

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

32.00

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

“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. We do not however, 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.

*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.