



## *Appetizers*

### **Charcuterie Board 21 (GF)**

A Delectable Assortment of Cured Meats, Cheeses, Olives, Grapes, Grissini, and Peruvian Chili Fig Jam

### **Baked Brie 23 (V)**

A Rich and Creamy Wheel of Brie Cheese, Topped with Apple Chutney Gently Baked until Irresistibly Goopy and Warm, Served with Grilled Baguettes

### **Crab Dip 24**

Crab Meat Baked with Cream Cheese, Cheddar Cheese and Old Bay Seasoning, Served with Fried Saltine Crisps

## *Soup & Salad*

Add Chicken to any Salad \$7 | Add \*Steak \$10

### **Soup Du-Jour 9**

See Server for Today's Feature

### **French Onion Soup 12**

A Timeless French Classic Made with Caramelized Onions Slowly Simmered in a Rich, Savory Beef Broth, with Fresh Thyme and a Splash of Sherry, Topped with a Toasted Baguette Slice and Melted Gruyere Cheese

### **Glacier Salad 16 (GF/ V)**

Mixed Greens, Apple, Toasted Pepitas, Smoked Cheddar, Gouda and Raclette Cheeses, Sundried Tomato, Apple Cider Vinaigrette

### **Caesar Salad 12**

Fresh Chopped Romaine with Shaved Parmesan Cheese, Croutons, and Caesar Dressing

## *Entrees*

### **\*N.Y. Strip Steak Sizzler 49 (GF)**

12 oz Steak Grilled to order with Pepper, Onion, Mushroom and Maître D Butter, Served with Wild Rice Pilaf

### **Quinoa Crusted Salmon w/ Spicy Orange Miso 38 (GF)**

Salmon Filet with a Quinoa Crust, Orange Miso Sauce, Cucumber Garnish, Served with Wild Rice Pilaf and Vegetable Du-Jour

### **Vegan Tempeh Stir Fry 27 (GF/VG)**

Tempeh, Broccoli, Carrot, Green Onion, and Bell Peppers Stir Fried with Sweet Chili Teriyaki Sauce Over Rice Noodles

### **Stuffed Shrimp Michelle 37 (GF)**

Crab Stuffed Shrimp, Baked with Herb Butter, Served with Wild Rice Pilaf and Vegetable Du-jour

### **Marry Me Chicken 32 (GF)**

Chicken Cutlets Seared in Olive Oil, Finished in a Parmesan Cream with Fresh Herbs and Sundried Tomato, Served with Wild Rice Pilaf and Vegetable Du-Jour



## *Kids Menu \$11*

Served with Fries or Fruit Cup

### **Snowflake Pockets (V)**

Fried Mini Cheese Ravioli with Marinara Dipping Sauce

### **Ski Dog**

Grilled All Beef Nathans Dog

### **Snowball Cheeseburger**

Fresh Patty with American Cheese on Brioche Roll

### **Bunny Trail Tenders**

Breaded Chicken Tenders with Choice of Dipping Sauce

### **Avalanche Taco Bowl (GF)**

Broken Nacho Tortilla Chips Topped with Seasoned Beef and Cheddar Cheese with Sour Cream and Salsa on Side

## *Desserts*

*Made In House - May come in contact with Nuts*

### **Flourless Chocolate Torte 12 (GF)**

Intensely Chocolatey with a Delicate Balance of Sweetness-  
Perfect for Chocolate Lovers seeking a Luxurious Treat

### **Salted Butter Pecan Ice Cream Sundae 14 (GF)**

Vanilla Ice Cream covered in Chopped Pralines, and Buttery Pecans  
Floating on a Pool of Caramel, Topped with Chocolate Fudge,  
Whipped Cream, a Mint Sprig and a Cherry

### **Layered Berry Pound Cake 11**

Pound Cake Layered with Fresh Berries, Whipped Cream,  
Berry Coulis and Candied Almonds

### **Princess Glass 12**

Yellow Cake, Layered with Strawberries, Banana,  
Vanilla Custard and Whipped Cream Icing

**V= Vegetarian | VG = Vegan | GF = Gluten Free**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

Items with an \* may be cooked to order.

WE ARE CASHLESS- WE ACCEPT ALL MAJOR CREDIT CARDS