

**GLITRETIND BRUNCH  
AT  
STEIN ERIKSEN LODGE**

**SOUPS**

**SEAFOOD GAZPACHO  
STEIN'S WILD GAME CHILI**

**STARTERS**

**ASSORTED PASTRIES & DANISH**

**CAESAR SALAD**

Grilled Portabella Mushrooms

**GRILLED ASPARAGUS & ARUGULA SALAD**

Shaved Radish, Parmesan Cheese

Lemon-Parsley Vinaigrette

**BABY GREENS SALAD**

Compressed Watermelon, Feta Cheese, Smoked Almonds  
Almond Dressing

**PICKLED BEET & WATERMELON RADISH SALAD**

Baby Kale, Cardamom Toasted Sunflower Seeds

Fennel Dressing

**HEIRLOOM TOMATO & FRESH MOZZARELLA SALAD**

Arugula, Pesto Dressing

**ARTISAN MEAT & CHEESE PLATTER**

**SUMMER FRUIT DISPLAY**

**SUSHI PLATTER**

**SMOKED SEAFOOD DISPLAY**

Norwegian Smoked Salmon, Red Trout, Mussels, Eel

**POACHED SHRIMP**

**MAINE MUSSELS**

Charred Summer Corn, Peppadew Peppers  
Corn Broth, Cornbread Croutons

**ACTION STATIONS**

**OMELETS & WAFFLES MADE TO ORDER**

**BANANA FOSTER CREPES**

Vanilla Ice Cream

**HORSERADISH CRUSTED BUFFALO RIB EYE**

Mushroom Jus

**ENTREES & ACCOMPANIMENTS**

**MAPLE GLAZED BACON & BREAKFAST POTATOES**

**SMOKED CHICKEN**

Carolina BBQ Sauce, Pepper Jack Chipotle Grits

**NIMAN RANCH BEEF SHORT RIBS**

Caramelized Onion & Blue Cheese Gratin

Red Wine Jus

**TRI PEPPERCORN SEARED SALMON**

Herb Quinoa Blend

Utah Cherry Butter Sauce

**EGGS BENEDICT**

Béarnaise Sauce

**MAPLE GLAZED BACON PANCAKES**

**YUKON GOLD POTATO PUREE**

**GREEN BEANS**

Pancetta, Cipollini Onions

**DESSERT**

**Grand Dessert Display**

Cinnamon Pecan Bread Pudding

Strawberry Rhubarb Cobble

**\*\*Menu is subject to Change Weekly\*\***