

The 10 Best On-Mountain Restaurants At Ski Resorts In

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The 10 Best On-Mountain Restaurants at Ski Resorts In North America: Peak Eats

Lunch can be another high point of your ski day. With day lift ticket prices and the quality of their high-country cuisine for food lovers. Forget burgers and repasts such as Kobe-beef chili and grilled venison in elegant, sit-down settings from the Rockies to the Appalachians. Here's my choice for the Top Ten at the most notable summits. Several have gondolas (small enclosed cable cars), to savor and ogle the scenery.



The Roundhouse—Sun Valley, Idaho

Featured in the *Sun Valley Serenade* film starring Sonja, this is the first on-mountain restaurant. Inside, a four-sided stone structure with the spacious deck overlooks Ketchum, the former mountain town. Flavorful choices include flatiron steak frites and a half-dozen entrées \$17 to \$32.] <https://www.sunvalley.com/dining>

Alpenglow Stube—Keystone, Colorado

Swap your ski boots for comfy sheepskin slippers at this chic Bavarian-style restaurant. Douglas fir beams and a copper-trimmed kitchen enhance alpine ambience.



tri-tip or a sous-vide lemon-garlic chicken sandwich. 354-4386; gondola access. Lunch entrées \$20 to \$27 [resort/during-your-stay/dining/alpenglow-stube.aspx](https://www.alpenglow-stube.com/resort/during-your-stay/dining/alpenglow-stube.aspx)



Crystal Hut-WhistlerBlackcomb

“Fully loaded” never tasted better for Belgian waffles. Top them with whipped cream—or (recommended) deck, enjoy the antics of the snow. 766-0449; Waffles \$12.50 to \$15

[village/dining/crystal-hut](https://www.village/dining/crystal-hut)



Lookout Cabin—Park City Mountain, Utah

Keep watch on the Wasatch Range from this ridgeline with nothing between you and the drop-dead vistas. Start with braised beef short ribs or lighten up with a grilled salmon entrée \$19 to \$29.] <https://www.parkcitymountain.com/dining.aspx?page=viewall>



Summit House Restaurant-Crystal Mountain, Washington

“The mountain’s out today,” Seattleites say on clear days of glory. And that snow-cone peak looks close enough to touch. The fireplace and antler chandeliers. Fresh, local ingredients. Grilled halibut tacos with chipotle lime cream. [360-633-3333 <https://www.crystalmountainresort.com/plan-your-trip>



Ragnar’s – Steamboat, Colorado

Named for a 1916 Norwegian ski-jump champion, called Ragnar, who helped establish skiing in Steamboat Springs in 1916. (and generally sunny) “o-clock runs,” the restaurant serves chowder) and köttbullar (meatballs) plus salads, schnitzel \$17 to \$23.] <https://www.steamboat.com/things-to-do>



Cliff House—Stowe, Vermont

Crowning the summit ridge of Mount Mansfield, the restaurant offers panoramic views from Vermont to New York, New Hampshire, and Quebec. The menu includes chowder, pan-seared Atlantic sea scallops, burgers with Vermont cheeses. [802-253-3665; gondola access. Lunch \$22.] <https://www.stowe.com/explore/dining/>



Eagle's Eye Restaurant—Kicking Horse, British Columbia

Set at 7,700 feet, this is the highest restaurant in Canada. The restaurant features a Native-style eagle mask carved from a single piece of wood. The menu includes dishes such as grilled beef tenderloin and gourmet pork shoulder, cheese curds, red wine and peppercorn gravy. [250-439-5425; gondola access. Lunch \$22.] <https://kickinghorseresort.com/purchase/eagles-eye/>



The 10th—Vail, Colorado

Named for the 10th Mountain Division that trained here, the restaurant offers sweeping views of the Gore Range. The menu includes culinary traditions from France, Switzerland, Italy, and Austria. [970-461-1010; Lunch \$20 to \$31.] <https://the10thvail.com>

Collins Grill—Alta, Utah

Steep meets chic at this mid-mountain lodge where floor-to-ceiling windows look down Mount Baldy's runs. While vistas are snow-capped, the culinary outlook is not. The menu includes such as grilled Utah trout, acorn squash stuffed with rice in a curry sauce, and a dessert is to-die-for room for the rich ooze of Stuart's Heart of Darkness cupcakes. [801-799-2297; Lunch entrées \$16 to \$25.] <https://www.altamountain.com/mountain#collins-grill/>

After a meal at one of these top restaurants, you'll feel like an Olympics champion.

Article by Risa Wyatt - www.risawyatt.com

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The 10th-Vail, Colorado

Named for the 10th Mountain Division that trained for World War II in the Colorado Rockies, the restaurant offers sweeping views of the Gore Range from its Mid Vail perch. Drawing from high-altitude culinary traditions from France, Switzerland, Italy, and the Rocky Mountains, specialties include chicken-and-pheasant potpie and beef short-rib bolognese over pappardelle. [970-754-1010; gondola access. Lunch entrées \$20 to \$31.]

<https://the10thvail.com>

Collins Grill-Alta, Utah

Steep meets chic at this mid-mountain lodge where floor-to-ceiling windows survey the schusses down Mount Baldy's runs. While vistas are snow-capped, the culinary outlook stays sunny with dishes such as grilled Utah trout, acorn squash stuffed with rice in a curry sauce, and chicken Marsala. Dessert is to-die-for room for the rich ooze of Stuart's Heart of Darkness molten chocolate cupcakes. [801-799-2297; Lunch entrées \$16 to \$25.] <https://www.alta.com/visit/dining-guide/on-mountain#collins-grill/>



After a meal at one of these top restaurants, you'll feel like an Olympics champion on your afternoon runs.

Article by Risa Wyatt - www.risawyatt.com

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