

Just For Kids

Under 12

BREAKFAST 6:00 am - 11:00 am

Children's Continental	700
Seasonal Fresh Fruit, Choice of Juice and Variety of Children's Cereals	
Scrambled Egg with Bacon and Breakfast Potatoes	800
Belgian Waffle with Maple Syrup	775
Children's Fruit Plate	800

ALL DAY 11:00 am - Midnight

Grilled Cheese Sandwich	725
Chicken Fingers with Barbecue Sauce	800
Cheeseburger with American Cheese	800
Mac 'n' Cheese	650
Grilled Chicken Breast	750
Mini Cheese Pizza	775

All Day items include choice of fries, potato chips or fresh fruit

Desserts

Vanilla Crème Brûlée	9
Torched Tahitian Vanilla Bean Custard with Lemon Shortbread Cookie and Fresh Berries	
Chocolate Decadence	8
Rich Flourless Chocolate Cake with Almond Crust, Raspberry Coulis, Espresso Mousse	
Passion Fruit Cheesecake	8
Blood Orange Gelee, Fresh Passion Fruit, Mango Coulis	
Homemade Vanilla Bean Ice Cream	
Single Scoop	4
Double Scoop	6
Chocolate Sauce, Peanuts, Whipped Cream, Toffee, Caramel Sauce	0.50 each

Beverage Selections

Sycamore Lane Wines	625 / 25
White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon	

White Glasses	
Kim Crawford Sauvignon Blanc, Marlborough	1000 / 38
Lagaria Pinot Grigio, Delle Venezie	850 / 32
Ménage à Trois White Blend, California	825 / 31
Hogue Riesling, Columbia Valley	825 / 31
Clos du Bois Chardonnay, North Coast	925 / 35
Franciscan Oakville Chardonnay, Napa	1150 / 44

Red Glasses	
Irony Pinot Noir, Monterey County	900 / 34
Sterling Vintners Collection Merlot, Sonoma	800 / 31
Frei Brothers Reserve Merlot, Sonoma	1100 / 42
Folie a Deux Zinfandel, Amador County	900 / 34
Hahn Estate Cabernet Sauvignon, Sonoma	850 / 32
Avalon Cabernet Sauvignon, Napa	1150 / 44
Angoves Nine Vines Shiraz, South Australia	900 / 34
Dona Paula Malbec, Mendoza	975 / 37

Please ask about our Captain's List for additional wine selections.

Domestic Beer	450
Coors, Michelob Ultra, Coors Light, Budweiser, Bud Light, Miller Lite	

Imports and Micro Brews	550
Stella Artois, Corona, Fat Tire, Blue Moon, Laughing Lab Scottish Ale, Heineken, Sam Adams, Guinness	

Single Malt Scotch	
Glenmorangie 10 year, Cragganmore 12 year, Dalwhinnie 15 year, Macallan 12 year, Talisker 10 year, Oban 14 year, Glenlivet 18 year, Lagavulin 16 year, Macallan 18 year	

Cordials	
Bailey's Irish Cream, Frangelico, Amaretto Di Saronno, Drambuie, Kahlua, Grand Marnier, Grand Marnier Centenaire, Grand Marnier Cent Cinquanteaire	

In-Room Dining



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TO PLACE AN ORDER TOUCH 22

All room service orders will be assessed a 22% service charge, \$3.00 delivery fee and applicable sales tax.



CHEYENNE MOUNTAIN RESORT
colorado springs

Breakfast

Served Daily 6:00 am - 11:00 am

Seasonal Melon with Fresh Fruit & Berries	800
Cold Cereal with Sliced Banana & Strawberries	700
Oatmeal with Sliced Bananas, Strawberries & Brown Sugar	775
Seasonal Fresh Fruit Plate	1100
Fresh Breakfast Pastries with Preserves and Butter	
The Healthy Melon	1100
Seasonal Melon with Flavored Yogurt, Homemade Almond Granola and Sliced Bananas	

FROM THE HEARTH

Two Eggs Any Style*	1175
Choice of Ham, Sausage or Bacon with Breakfast Potatoes and Toast	
Three Egg Omelet*	1225
Breakfast Potatoes and Choice of Toast, Egg Beaters also available	
Denver Green and Red Bell Peppers, Ham, Scallions, Cheddar Cheese	
Veggie Egg Whites, Baby Spinach, Mushrooms, Tomatoes, Peppers, Swiss Cheese	
Southwest Chorizo, Green Chiles, Salsa, Sour Cream	
Cheyenne Mountain Benedict*	1175
Poached Eggs and Sausage on Warm Flatbread with Green Chile Hollandaise	
Belgian Waffle with Seasonal Berries and Maple Syrup	1075
Buttermilk Pancakes with Seasonal Berries and Maple Syrup	1075

PASTRIES & GRILLADES

Danish, Fruit Bread, Croissant, or Muffin	425
Toasted Bagel with Cream Cheese	500
Toast or English Muffin	350
Smoked Bacon, Breakfast Sausage or Ham Steak	475

BEVERAGES

Pot of Coffee, Decaf, Assorted Teas	800
Assorted Juices	450

All Day Dining

Served Daily 11:00 am - Midnight

LIGHT BITES

Roasted Red Pepper Hummus	9
Cucumber, Carrots, Kalamata Olives, Pita Chips, Chili Oil	
Pterodactyl Wings ^{GF}	11
Choice of Buffalo, Agave BBQ or Caribbean Jerk Sauces, Blue Cheese and Jicama Sticks	
Buffalo Green Chile Sliders*	10
Smoked Cheddar and Caramelized Onions, Chipotle Ketchup	
Charcuterie Board*	17
Prosciutto di Parma, Soppressata, Bison Summer Sausage, Cornichons, Caper Berries, Pickled Mustard Seeds, Smoked Romesco, Grilled Crostini	
Colorado Quesadilla	10
Grilled Chicken, Roasted Red Peppers, Caramelized Onions, Avocado Cream and Crème Fraiche, Pico de Gallo	
Killer Nachos	12
Choice of Chorizo or Grilled Chicken with Guacamole, Sour Cream, Pico de Gallo, Black Olives, Pickled Jalapenos and Scallions	
Cheese Board	16
Manchego, Gourmandise, Cambozola and Smoked Gouda with Shaved Apples, Dried Fruits, Candied Walnuts and Strawberry Bread	
Fried Manchego Cheese	9
Panko and Herb Crusted Spanish Manchego with Peach Butter and Prosciutto di Parma	
Sweet Potato Fries	9
Chipotle Ranch Dipping Sauce and Tamarind Honey	
Sampler Plate	15
Colorado Quesadilla, Fried Manchego and Buffalo Wings with Blue Cheese	
Buffalo Carpaccio*	13
Shaved Rare Buffalo Tenderloin with Chipotle Aioli, Pickled Red Onion, Fry Bread and Cracked Black Pepper	

SOUPS & SIDE SALADS

Gingered Carrot and Apple Soup ^{GF}	6
Cumin Lime Crema	
Daily Soup Creation	6
Prepared by our chefs with fresh ingredients	
Cheyenne Caesar	8
Hearts of Romaine with Shaved Parmesan, Focaccia Croutons and Classic Caesar Dressing	
House Salad	7
Mesclun Greens and Belgian Endive with Carrots, Grape Tomatoes, Focaccia Croutons, Cucumber and Butter Lettuce	
Choice of Ranch, Bleu Cheese, Balsamic Vinaigrette, Herb Vinaigrette or Honey Dijon	

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All Day Dining

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ENTRÉE SALADS & SANDWICHES

Watermelon Salad ^{GF}	10
Baby Spinach, Shaved Manchego, Toasted Pepitas, Honey Cayenne Vinaigrette	
Kale Salad	10
Pickled Red Onion, Watermelon Radishes, Carrots, Toasted Pistachios, Sesame Soy Vinaigrette	
Entrée Cheyenne Caesar Salad	10
Hearts of Romaine and Shaved Parmesan with Focaccia Croutons and Classic Caesar Dressing	
Add Grilled Chicken 6 Add Seared Salmon* 6 Add Sautéed Shrimp* 6	
Rocky Mountain Cobb Salad	12
Chopped Butter Lettuce with Avocado, Jarlsberg Swiss, Grape Tomatoes, Egg, Bacon and Chipotle Ranch	
Steak Bleu Salad*	15
Bistro Steak over Bibb Lettuce, Red Grapes, Crumbled Bleu Cheese, Candied Walnuts and Bleu Cheese Dressing	
Mountain View Burger*	13
Grilled Burger with Choice of Cheddar, Swiss, American, Pepper Jack or Provolone	
Substitute Lean Ground Buffalo for \$2 more	
Colorado Reuben	12
Shaved Corned Buffalo on Toasted Marbled Rye, Sauerkraut, Swiss and 1000 Island	
House Club	12
Turkey Breast, Shaved Ham, Bacon, Swiss, Lettuce, Tomato and Mayonnaise	
Choice of Whole Grain, White or Marbled Rye Toast	
Steak Sandwich*	15
Marinated Bistro Steak, Sautéed Peppers and Onions, Melted Provolone, served Open-Faced on Grilled Focaccia	
Grilled Chicken Club	13
Marinated Chicken Breast on Toasted Focaccia with Avocado, Bacon, Swiss and Lime Aioli	

All sandwiches served with choice of steak fries, sweet potato fries, kettle chips or fresh fruit

PIZZETTES

Crisp 14" Herb-Infused Crust, Classic Marinara	
Three Cheese	15
Parmesan, Mozzarella, Provolone	
Salsiccia	18
Pepperoni, Italian Sausage, Ham, Bacon	
Mediterranean	18
Artichoke Hearts, Kalamata Olives, Sun-Dried Tomato, Wild Mushrooms, Crumbled Feta	

Dinner

Served Daily 6:00 pm - 10:00 pm

STARTERS

Agave Glazed Pork Belly ^{GF*}	11
Pickled Peaches, Whipped Crème Fraiche, Spiced Peanuts	
Thai Red Curry Mussels*	10
PEI Mussels in Red Curry, Lemon Grass and Coconut Broth, French Baguette	
Diver Scallops and Smoked Bacon ^{GF*}	13
Seared Sea Scallops, Sweet Bermuda Onion Bacon Jam, Tomato Conserva, Micro Greens	

MAINS

Lemon-Thyme Roasted Chicken	23
Saffron Polenta, Braised Rainbow Chard, Black Peppercorn Zinfandel Jus	
Miso Glazed Salmon ^{GF*}	25
Shiitake Mushrooms, Soba Noodles, Macerated Vegetables, Spiced Peanuts	
Buffalo Short Rib	26
Ancho Espresso Rub, Roasted Asparagus, Caramelized Cipollini Onions, Gorgonzola Potato Pavé, Blood Orange Gremolata	
Thai BBQ Rack of Colorado Lamb ^{GF*}	32
Thai BBQ Glaze, Braised Rainbow Chard, Shiitake Mushrooms, Sesame Jasmine Rice	
Filet Mignon*	32
Gorgonzola Potato Pavé, Jumbo Asparagus, Charred Spring Onions, Roasted Garlic Demi Glace	
Artichoke Barigoule	21
Braised Artichokes, Carrots, New Potatoes and Asparagus in Chardonnay Broth, Lemon Saffron Aioli and French Bread Crostini	
Shrimp and Scallop Fettuccine	29
Tomato Basil Ragout, Toasted Pine Nuts and Asparagus Tips	
Pan Roasted Colorado Striped Bass ^{GF}	28
Saffron Polenta, Smoked Romesco, Jumbo Asparagus, Marinated Watermelon Radish	

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