



CHRISTMAS DAY BRUNCH

WEDNESDAY, DECEMBER 25 | 10:00 AM - 5:00 PM

BOTTOMLESS BEVERAGES

Champagne, Sparkling Cider, Mimosas, Iced Tea, Soft Drinks

CHEYENNE MOUNTAIN FAVORITES

Butternut Squash

Cold Smoked Icelandic Salmon
*Caper Berries, Poached Egg, Red Onions,
Cream Cheese, Toasted Bagel Crisp*

Poached Shrimp, Clams, & Mussels
Spicy Cocktail Sauce, Pesto Aioli

Imported & Domestic Cheese Display
Pickled Vegetables, Gourmet Mustards, Artisan Jam, Crackers

Sliced Seasonal Fruit and Berry Display

Assorted Danish, Muffins, Croissants

Artisan Breads and Rolls with Butter

FROM THE HEARTH

Rosemary Garlic Roasted Prime Rib
*Corn Muffins, Classic Yorkshire Pudding, Smokey Au Jus,
Creamy Horseradish*

Gourmet Omelet Station
*Fresh Cracked Eggs, Egg Whites, Ham, Bacon,
Cheddar, Feta, Goat, & Pepper Jack Cheeses
Red & Green Peppers, Mushrooms, Asparagus,
Jalapeños, Tomatoes, Onions, Spinach*

Belgium Waffles
*Whipped Butter, Grand Marnier Strawberries,
Candied Pecans, Warm Maple Syrup*

Classic Eggs Benedict

SWEET ENDINGS

Chocolate & Peppermint Cake

Pumpkin Cheesecake

Mixed Berry Apple Pie

Truffle Pops

Chocolate Bread Pudding

Holiday Cookies

Egg Nog Pana Cotta

SALAD BAR

Kale Salad

Wild Mushrooms, Vegetable Chips

Traditional Caesar Salad

Stone-Ground Mustard & Bacon Potato Salad

Roasted Butternut Squash Salad
Spinach, Pumpkin Seed Vinaigrette, Fresh Queso

ENTRÉES AND SIDES

Bacon Wrapped Pork Tenderloin
Sweet Potato Hash, Balsamic Reduction

Alaskan Salmon
Dill Cream with Sweet Peas & Chili Threads

Chicken Saltimbocca
Prosciutto, Mozzarella, Sage Beurre Blanc

Broccoli & Rainbow Baby Carrots

Creamy Roasted Garlic Yukon Mashed Potatoes

Mac and Cheese
Smoked Gouda and Boursin

Pecan Smoked Bacon & Specialty Breakfast Sausage

KNEEHIGH BUFFET

Scrambled Cheesy Eggs, Nutella French Toast

Chicken Tenders, Mac & Cheese, Tater Tots

Raw Vegetable Bar
Carrot & Celery Sticks, Peanut Butter, Ranch Dressing

Assorted Cookies & Brownies

GOURMET BEVERAGES

Lavazza Coffee

Valrhona Hot Chocolate

Spiced Egg Nog

Assorted Syrups & Toppings

Adults \$63, Children ages 6-10 \$22, Children ages 5 & under Free.
Country Club of Colorado Members receive a 20% discount.
All prices are subject to an 18% service charge and applicable sales tax.

Reservations are strongly recommended.
Call our restaurant at 719.538.4060
Or book through [Opentable.com](https://www.opentable.com) to reserve your table today.