



SUNDAY BRUNCH WITH SANTA

SUNDAYS | 10:00 AM - 2:00 PM
December 1ST, 8TH, 15TH, & 22ND

CHEYENNE MOUNTAIN FAVORITES

- Lobster Bisque
Courvoisier Essence
- Cold Smoked Icelandic Salmon
Caper Berries, Poached Egg, Red Onions, Cream Cheese, Toasted Bagel Crisp
- Champagne Vanilla Poached Shrimp
Spicy Cocktail Sauce, Pesto Aioli
- Imported & Domestic Cheese Display
Pickled Vegetables, Gourmet Mustards, Artisan Jam, Crackers
- Sliced Seasonal Fruit and Berries Display
- Assorted Danish, Muffins, Croissants
- Artisan Breads and Rolls with Butter

FROM THE HEARTH

- Cherrywood Smoked Prime Rib
Irish Cheddar & Chive Popover, Smoked 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
- Red Velvet Belgium Waffles
Cream Cheese Icing or Plain Whipped Butter, Grand Marnier
Strawberries, Candied Pecans, Warm Maple Syrup
- Classic Eggs Benedict

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

BOTTOMLESS BEVERAGES

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

SALAD BAR

- Young Greens, Garden Accoutrements, Chef's Dressings
- Classic Caesar Salad
- Quinoa & Roasted Vegetable Salad
- Antipasto Salad

ENTRÉES AND SIDES

- Alaskan Salmon
Pistachio Crusted, Cranberry Orange Vin Blanc
- Grilled Chicken Breast
Artichoke and Shitake Mushroom Ragout
- Seared Pork Tenderloin
Apple Brandy Maple Demi
- Scallion Whipped Yukon Potatoes
- Roasted Brussel Sprouts & Winter Root Vegetables
- Pumpkin Bread French Toast
Candied Pumpkin Seeds, Apple Butter
- Spicy Brown Sugar Bacon & Chicken Apple Sausage
- Sweet Potato Hash (V/GF)
Spinach, Onion, Cherry Tomato, Hemp Seeds
- Savory Brown Butter & Thyme Berry Cobbler

SWEET ENDINGS

- Assorted Cookies, Twinkies, Gourmet Cupcakes
- Mixed Berry Shortcake
- Carrot Bundt Cake
- Sandwich Cookies
- Truffles
- Cinnamon Roll Bread Pudding

GOURMET BEVERAGES

- Lavazza Coffee
- Valrhona Hot Chocolate
- Spiced Egg Nog
- Assorted Syrups & Toppings

Adults \$58, 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 to book today.