



CHEYENNE MOUNTAIN
COLORADO SPRINGS

A Dolce Resort

in-room dining menu





BREAKFAST

7:00AM — 11:00AM

CLASSIC BREAKFAST

Scrambled Eggs

\$16

Two Scrambled Farm Fresh Eggs, served with Seasoned Breakfast Potatoes, Apple-wood Smoked Bacon, and a Toasted English Muffin

Denver Omelet

\$18

Three Farm Fresh Eggs with Diced Onions, Peppers, Ham, Bacon, and Cheddar Cheese, served with Seasoned Breakfast Potatoes and a Toasted English Muffin

Belgian Waffle

\$16

with Whipped Butter and Warm Maple Syrup

Huevos Rancheros

\$16

Two Farm Fresh Eggs Sunny Side up on a Corn Tortilla, smothered in Salsa Ranchera, and Melted Cheese with Sliced

Classic Benedict

\$16

Two Poached Eggs, Canadian Bacon, Hollandaise Sauce, on an English Muffin with Seasoned Breakfast Potatoes

A LA CARTE ENHANCEMENTS

ADD TO A CLASSIC BREAKFAST ITEM

Side of Bacon or Pork Link Sausage

\$7

Side of Fresh Sliced Fruit

\$7

Side of Seasoned Breakfast Potatoes

\$6

Assorted House-Baked Muffins or Croissants

\$4/ea

Toasted Bagel

\$4

Toasted English Muffin

\$4

Yogurt Parfait

\$7

with Granola & Fresh Berries

All In-Room Dining orders will be assessed a 23% Service Charge, \$3.75 Delivery Fee, and Applicable Tax/PIF.

LUNCH

11:00AM — 4:00PM

SANDWICHES

ALL SANDWICHES INCLUDE A BAG OF CHIPS

Roast Beef Sandwich <i>on Ciabatta Bread with Remoulade</i>	\$9
Tuna Salad Sandwich <i>on Toasted Bagel</i>	\$9
Chicken Salad Sandwich <i>on Brioche Bun</i>	\$9
Rocky Cuban Sandwich <i>Smoked Pork Loin, Ham, Swiss Cheese, Sweet Pickles, on a Baguette</i>	\$9

SALADS

ADD TO ANY SALAD: GRILLED CHICKEN **+\$5** / GRILLED SALMON **+\$7**

Chicken Cobb Salad <i>Baby Field Greens, Romaine, Gorgonzola Crumbles, Egg, Applewood Bacon, Cherry Heirloom Tomato, Avocado</i>	\$14
Chicken Caesar Salad <i>Hearts of Romaine Lettuce, Shredded Parmesan, Focaccia Croutons, Grilled Chicken, Creamy Caesar Dressing</i>	\$14

COMFORT CLASSICS

Classic Cheese Pizza (12")	\$14
Pepperoni Pizza (12")	\$14
Birdies <i>8 Chicken Wings with choice of: Bourbon BBQ, Buffalo Sauce, or Cajun Dry Rub</i>	\$16

BEVERAGES

Pot of Freshly Brewed	Small \$8 / Large \$12
Coffee Hot Tea Selection	\$12
<i>Selection of Premium Teas with Traditional Accoutrements</i>	
Juice <i>Choice of Orange, Apple, or Cranberry</i>	\$4
Soda <i>Choice of Pepsi®, Diet Pepsi®, Sierra Mist®, Mountain Dew®, or Dr. Pepper®</i>	\$4
Iced Tea	\$4
Lemonade	\$3

***Our Culinary Team is always willing to accommodate most requests.
Please inform your server of any food allergies or dietary restrictions.***





DINNER

4:00PM — 9:00PM

SALADS

ADD TO ANY SALAD: GRILLED CHICKEN +\$5 / GRILLED SALMON +\$7

Chicken Cobb Salad

Baby Field Greens, Romaine, Gorgonzola Crumbles, Egg, Applewood Bacon, Cherry Tomato, Avocado

\$14

Chicken Caesar Salad

Hearts of Romaine Lettuce, Shredded Parmesan, Focaccia Croutons, Grilled Chicken, Creamy Caesar Dressing

\$14

Aluvia Spa Salad

Butter & Iceberg Lettuce, Cucumbers, Cherry Tomato, Apple Chips, Mandarin Orange, Candied Pecans, Lemongrass-Sage Champagne Vinaigrette

\$16

SPECIALTY PIZZAS

BAKED ON A 12" GOURMET CRUST - SERVES 4

\$14

Smoked Brisket Pizza

Red Onion Marmalade, Swiss Cheese, Crispy Sage

\$14

Buffalo Mozzarella & Fresh Basil Pizza

\$14

Pepperoni Pizza

\$14

Classic Cheese Pizza

HANDHELDS

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, OR FRESH FRUIT

ADD TO ANY HANDHELD: BACON +\$2 Double Meat +\$6

The "Eagle"

Grilled Chicken Breast, Prosciutto, Provone, Lettuce, Tomato, Sage Aioli

\$15

Smoked Brisket Grilled Cheese

Challah Bread, Smoked Brisket, Arugula, Pepper Jack & Irish Cheddar Cheese

\$14

Classic Rueben

Corned beef, Baby Swiss, House-made Sauerkraut, Russian Dressing, served on Marbled Rye

\$16

Classic Burger

Ground Chuck Patty, Lettuce, Tomato, Onion, Pickle, on a Toasted Brioche Bun
Choice of White Cheddar or Swiss Cheese

\$14

Cheyenne Burger

8 oz. Ground Buffalo Patty, Goat Cheese, Lettuce, Tomato, Lemon-Rosemary Aioli

\$16

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DINNER

4:00PM — 9:00PM

ENTRÉES

Grilled Quesadilla <i>Choice of Cheese, Chicken, or Smoked Brisket Served with a Seasoned Mexican Cheese Blend, and a side of Guacamole, Sour Cream, and Pico de Gallo</i>	\$14
Pan-Seared Atlantic Salmon <i>8oz Pan-Seared Atlantic Salmon, Garlic Mashed Potatoes, Steamed Broccoli</i>	\$36
Pan-Roasted Chicken <i>8oz Pan-Roasted Chicken, Mushrooms in a Marsala Wine Sauce, Garlic Mashed Potatoes, Steamed Broccoli</i>	\$34
Gate's Famous Smoked Brisket <i>House-Smoked Sliced Beef Brisket with Sweet BBQ Sauce, Baked Beans and Cream Coleslaw</i>	\$32
Grilled Ribeye <i>12oz Grilled Ribeye, Garlic Mashed Potatoes, Steamed Broccoli</i>	\$42

ADULT BEVERAGES

GUESTS MUST BE 21 TO PURCHASE AND CONSUME ALCOHOLIC BEVERAGES;
PROPER IDENTIFICATION REQUIRED UPON DELIVERY.

Domestic Beer	\$7/bottle
Import/Craft Beer	\$8/bottle
House White or Red Wine	\$9/glass - \$28/bottle

WINE BY THE BOTTLE

Roederer Estate, Sparkling Brut, California	\$38
Banfi Rosa Regale, Brachetto d'Acqui, Piedmont	\$38
La Marca, Prosecco, Treviso, Italy	\$32
Cakebread Cellars, Chardonnay, Napa Valley	\$50
Sonoma Cutrer, Chardonnay, Russian River Valley	\$60
Kim Crawford, Sauvignon Blanc, Marlborough	\$38
Lumina Ruffino, Pinot Grigio, Tuscany, Italy	\$28
Chloe, Rosé, Central Coast	\$28
7 Moons, Red Blend, California	\$32
Robert Mondavi, Cabernet Sauvignon, California	\$48
Kendall Jackson, Vintner's Reserve Cabernet Sauvignon, California	\$46

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