



CHEYENNE MOUNTAIN COLORADO SPRINGS

A Dolce Resort

in-room dining menu





BREAKFAST

7:00AM — 11:00AM

TASTES OF THE ROCKIES

Denver Omelet

\$16

Farm Fresh Eggs, Onions, Peppers, Ham, Bacon, Cheddar Cheese, Breakfast Potatoes

Smoked Salmon Benedict

\$20

English Muffin, Spinach, Hollandaise, Breakfast Potatoes

Huevos Rancheros

\$15

Sunny Side Up Egg, Fried Tortilla, Cheddar Blend, Salsa Roja, Black Beans, Guacamole, Micro Cilantro, Sour Cream

Breakfast Burrito

\$15

Fresh Eggs, Flour Tortilla, Applewood Smoked Bacon, Tater Tots, Cheddar Cheese, Roasted Tomatillo Salsa

Corned Beef Hash

\$16

Two Poached Eggs, Sweet Potatoes, Red Onions, Bell Peppers, Fresh Herbs

THE CLASSICS

Avocado Toast

\$12

Avocado Spread on Multi Grain Toast, Poached Egg, Garnished with Tomato and Onion

French Toast

\$14

Cinnamon Brioche, Vanilla Mascarpone, Berry Compote

Eggs Benedict

\$18

Two Poached Eggs, Buttermilk Biscuit, Tomato Quince Chutney, Canadian Bacon, Hollandaise, Breakfast Potatoes

Egg White Frittata

\$16

Sun Dried Tomato, Caramelized Shallots, Spinach, Goat Cheese, Basil

Biscuits and Country Gravy

\$12

Buttermilk Biscuit

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THE LIGHTER SIDE

Yogurt Parfait House Made Granola, Fresh Berries	\$10
Steel Cut Oatmeal Toasted Walnuts, Golden Raisins, Honey, Brown Sugar	\$10
Two Eggs Any Style Fresh Eggs, Applewood Smoked Bacon or Pork Sausage Links, Breakfast Potatoes	\$16
Seasonal Fresh Fruit Plate	\$14

JUST FOR THE KIDS

Two Eggs Scrambled Served with Applewood Smoked Bacon or Pork Sausage Links, Seasoned Breakfast Potatoes, and choice of Toast	\$8
Silver Dollar Buttermilk Pancakes Applewood Smoked Bacon or Pork Sausage Links	\$8
Cinnamon French Toast Topped with Sliced Banana and Nutella with Applewood Smoked Bacon or Pork Sausage Links	\$8

BEVERAGES

Coffee	\$4
Milk	\$4
Assorted Hot Teas	\$4
Assorted Soft Drinks	\$4
Assorted Juices (Orange, Apple, Grapefruit, Cranberry)	\$5

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





LUNCH

11:00AM — 4:00PM

STARTERS

Tortilla Soup Sour Cream, Avocado, Micro Cilantro	\$8
Nachos Tortilla Chips, Queso Fresco, Roasted Corn, Black Beans, Pico de Gallo, Guacamole, Sour Cream <i>*Add Chicken or Steak \$4</i>	\$11
Pretzel Putters Beer Cheese, Local Beer Mustard	\$12
Quesadilla Mexican Cheese Blend, Pico de Gallo, Guacamole, Sour Cream <i>*Add Chicken or Steak \$4</i>	\$10
Birdies Buffalo, Teriyaki, or Peach BBQ, Served with Carrot & Celery Choice of Ranch or Bleu Cheese	\$16

SPECIALTY FLAT BREAD

Chicken Pesto Grilled Chicken, Mozzarella, Pesto, Fresh Herbs, Red Peppers (Roasted)	\$16
Smoked Brisket Bourbon BBQ Sauce, Red Onion, Smoked Mozzarella, Cilantro	\$16
Margherita San Marzano Tomatoes, Mozzarella, Fresh Basil	\$16

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SANDWICHES

*Choice of Chips, French Fries or Sweet Potato Fries
can be added for \$2, Onion Rings can be added for \$4*

Buffalo Chicken Wrap \$14

Chicken Tenders, Flour Tortilla, Bleu
Cheese Aioli, Shredded Carrot, Lettuce, Avocado

Grilled Chicken Sandwich \$16

Grilled Chicken Breast, Arugula, Roasted Tomatoes,
Pickled Red Onion, Bacon, Ciabatta

Elevation Burger \$17

Wagyu Burger, White American Cheese,
Shredded Iceberg, House Pickles, Comeback Sauce
Add: Bacon +\$2 | Avocado +\$3
Sub: Bison +\$2 | Impossible Burger +\$2

Turkey Sandwich \$10

Lettuce, Tomato, Swiss Cheese,
Avocado, Mayonnaise, Ciabatta

Roast Beef Sandwich \$10

Lettuce, Tomato, Onion Roll, Ciabatta

Veggie Sandwich \$10

Ciabatta, Zucchini, Onion, Squash,
Red Pepper, Herb Vinaigrette

Tuna Salad Sandwich \$10

On a Bagel

Chicken Salad Sandwich \$10

On Brioche Bun

SALADS

Caesar Salad \$12

Hearts of Romaine, Grilled Chicken,
Parmesan, Garlic Herb Croutons,
Caesar Dressing
Add Grilled Chicken Breast +\$6

Chicken Cobb Salad \$14

Grilled Chicken, Romaine Lettuce,
Cherry Tomatoes, Applewood Bacon,
Hard Boiled Egg, Gorgonzola, Avocado

DESSERTS

Tiramisu \$12

Sponge Cake, Mascarpone, Coffee, Cocoa

Crème Brûlée \$12

Vanilla Custard, Burnt Sugar, Berries,
Raspberry Sauce

Cheesecake Chimichanga \$12

Cheesecake Wrapped in a Deep-Fried
Tortilla, Mixed Berry Compote



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DINNER

4:00PM — 9:00PM

STARTERS

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| Colorado Green Chile
Pueblo Chiles, Pork, Black Bean Tortilla Chips | \$12 |
| Pretzel Putters
Beer Cheese, Local Beer Mustard | \$12 |
| Birdies
Buffalo, Teriyaki, or Peach BBQ, Served with Carrot & Celery
Choice of Ranch or Bleu Cheese | \$16 |
| Macaroni & Smoked Gouda Bites
Parmesan, Fresh Herbs, San Marzano Marinara | \$8 |
| Guacamole & Pico
Served w/ House made Tortilla Chips | \$8 |
| Onion Rings
CMR Steak Sauce, Green Chili Ranch | \$10 |

SALADS

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| Elevations House Salad
Baby Kale, Arugula, Baby Chard, Heirloom Tomatoes,
Cucumber, Feta, Shredded Carrots, Sourdough Croutons | \$12 |
| Caesar Salad
Romaine Lettuce, Cherry Tomatoes, Parmesan,
Garlic Croutons, Creamy Caesar Dressing | \$12 |
| Wedge Salad
Baby Iceberg, Bleu Cheese Dressing, Bleu Cheese Crumbles,
Bacon, Heirloom Tomatoes, Pickled Red Onions | \$12 |
| Chicken Cobb Salad
Grilled Chicken, Romaine Lettuce, Cherry Tomatoes,
Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado | \$14 |

ADD TO ANY SALAD

Pink Shrimp +\$8 | Grilled Chicken Breast +\$6 | Skirt Steak +\$10

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ENTRÉES

Cast Iron Ribeye	\$42
Cast Iron Seared Ribeye, Horseradish Cream, Roasted Broccolini, Fingerling Potatoes	
Pan Roasted Chicken	\$30
Airline Chicken, Confit Garlic Demi, Grilled Lemon, Charred Brussels Sprouts, Fingerling Potatoes	
Atlantic Salmon	\$30
Roasted Fingerling Potatoes, Seasonal Vegetables	
Classic Meatloaf	\$26
Angus Ground Beef, Tomato Sauce, Garlic Mashed Potatoes, Seasonal Vegetables	
Spaghetti & Meatballs	\$24
San Marzano Tomato Sauce, Fresh Basil, Parmesan	
Linguine Carbonara	\$22
Guanciale, Parmesan, Black Pepper	
HANDHELDS	
<i>All handhelds served with a choice of fries, pub chips, fresh fruit or side salad. Substitute for sweet potato fries (+\$2) or onion rings (+\$4)</i>	
The Philly Grinder	\$17
Beef Steak, Caramelized Onions, Mushroom, Provolone Cheese, Denver Crunch Roll	
Grilled Chicken Sandwich	\$16
Grilled Chicken Breast, Arugula, Roasted Tomatoes, Pickled Red Onion, Bacon, Ciabatta	
Elevation Burger	\$17
Chuck Beef Patty, Bacon Jam, American Cheese, Arugula, Tomato	
Add: Bacon +\$2 Avocado +\$3	
Sub: Bison +\$2 Impossible Burger +\$2	
Churrasco Tacos	\$14
Iberico Pork Churrasco, Pickled Fresno Chiles, Hibiscus Tortilla, Chimichurri, Cotija, Grilled Lime	

SPECIALTY FLAT BREAD

Chicken Pesto	\$16
Grilled Chicken, Mozzarella, Pesto, Fresh Herbs, Red Peppers (Roasted)	
Smoked Brisket	\$16
Bourbon BBQ Sauce, Red Onion, Smoked Mozzarella, Cilantro	
Margherita	\$16
San Marzano Tomatoes, Mozzarella, Fresh Basil	

KIDS

All Kids Meals Include choice of French Fries, Fresh Fruit or Sweet Potato Fries (+\$2)

Hamburger	\$8
Hot Dog	\$8
Grilled Cheese	\$8
Cheese Pizza	\$8
Mac & Cheese	\$8
Chicken Tenders	\$8

DESSERTS

Tiramisu	\$12
Sponge Cake, Mascarpone, Coffee, Cocoa	
Crème Brûlée	\$12
Vanilla Custard, Burnt Sugar, Berries, Raspberry Sauce	
Cheesecake Chimichanga	\$12
Cheesecake Wrapped in a Deep-Fried Tortilla, Mixed Berry Compote	

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