



# 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** \$10

House Made Granola, Fresh Berries

**Chia Seed Pudding** \$10

Coconut Milk, Mango Compote, Berries, Mint, Freeze Dried Mandarin

**Cashew Butter Toast** \$12

Sliced Banana, Maple Syrup, Toasted Cashews, Strawberries

**Steel Cut Oatmeal** \$10

Toasted Walnuts, Golden Raisins, Honey, Brown Sugar

**Two Eggs Any Style** \$16

Fresh Eggs, Applewood Smoked Bacon or Pork Sausage Links, Breakfast Potatoes

**Seasonal Fresh Fruit Plate** \$14

### JUST FOR THE KIDS

**Two Eggs Scrambled** \$8

Served with Applewood Smoked Bacon or Pork Sausage Links, Seasoned Breakfast Potatoes, and choice of Toast

**Silver Dollar Buttermilk Pancakes** \$8

Applewood Smoked Bacon or Pork Sausage Links

**Cinnamon French Toast** \$8

Topped with Sliced Banana and Nutella with Applewood Smoked Bacon or Pork Sausage Links

### BEVERAGES

**Coffee** \$4

**Milk** \$4

**Assorted Hot Teas** \$4

**Assorted Soft Drinks** \$4

**Assorted Juices (Orange, Apple, Grapefruit, Cranberry)** \$5

**Mimosa** \$8

**Bloody Mary** \$8

*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** \$8  
Sour Cream, Avocado, Micro Cilantro
- Nachos** \$11  
Tortilla Chips, Queso Fresco, Roasted Corn, Black Beans, Pico de Gallo, Guacamole, Sour Cream  
*\*Add Chicken or Steak \$4*
- Pretzel Putters** \$10  
Salted Pretzel Sticks, IPA Mustard Sauce, Cheese Fondue
- Quesadilla** \$10  
Mexican Cheese Blend, Pico de Gallo, Guacamole, Sour Cream  
*\*Add Chicken or Steak \$4*
- Birdies** \$13  
8 Chicken Wings, Choice of BBQ, Buffalo, Cajun Dry Rub, Celery Sticks Choice of Ranch or Bleu Cheese
- Ceviche** \$14  
Mahi Mahi, Shrimp, Tortilla Chips Garnished with Pickled Onions and Herbs

**SPECIALTY PIZZAS**

- POMODORO NAPOLITANO** \$14  
San Marzano Tomato Sauce, Garlic Confit, Fresh Mozzarella, Basil
- Tartufo** \$18  
Mushroom Puree, Italian Spiced Mascarpone, Ricotta, Truffle Oil, Truffle Salt, Parmesan, Chopped Herbs
- Spinaci** \$18  
Cream and Garlic Braised Spinach, Arugula, Fresh Mozzarella, Prosciutto de Parma, Parmesan

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**SANDWICHES**

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

- Fairway Chicken Chipotle Club** Full \$15 | Half \$12  
Chicken Breast, Smoked Ham, Swiss Cheese, Honey Chipotle Aioli, Applewood Smoked Bacon, Lettuce, Tomato, Avocado
- Open-Faced Crab Sandwich** \$18  
Crab Meat, Tomato, Melted Swiss Cheese
- Buffalo Chicken Wrap** \$14  
Chicken Tenders, Flour Tortilla, Bleu Cheese Aioli, Shredded Carrot, Lettuce, Avocado
- Grilled Chicken Sandwich** \$14  
Ciabatta, Basil Pesto, Tomato Confit, Arugula, Smoked Mozzarella
- French Dip** \$18  
Prime Rib, Denver Crunch Roll, Swiss Cheese, Caramelized Onion, Rosemary Au Jus, Creamy Horseradish
- Classic Burger** \$16  
8oz Ground Chuck Patty, Lettuce, Tomato, Onion, Swiss or White Cheddar
- Cheyenne Mountain Burger** \$18  
8oz Bison Patty, Lemon Herb Aioli, Applewood Smoked Bacon, White Cheddar, Jalapeno Marmalade, Arugula, Tomato
- Impossible Burger** \$16  
Vegan Patty, Iceberg Slaw, Pickle Chips, Red Onion, Cheddar Cheese, Thousand Island

**SALADS**

- Chicken Caesar Salad** \$14  
Hearts of Romaine, Grilled Chicken, Parmesan, Garlic Herb Croutons, Caesar Dressing
- Chicken Cobb Salad** \$14  
Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado
- Heirloom Tomato Fattoush** \$16  
Lemon Yogurt, Fried Chickpeas, Pita Chips, Cucumber, Red Onion, Mint, Zaatar Spice
- Alluvia Spa Salad** \$16  
Butter & Iceberg Lettuce, Cucumbers, Cherry Tomato, Apple Chips, Mandarin Oranges, Candied Pecans, Sage Vinaigrette  
*\*Add Chicken \$4 or Salmon \$8*
- Chimichurri Steak Bowl** \$18  
Cilantro Lime Quinoa, Black Beans, Avocado, Pico de Gallo, Corn, Queso Fresco, Radish

**DESSERTS**

- Passion Fruit Cake** \$10
- Strawberry Cake** \$10
- Turtle Molten Chocolate Cake** \$10
- Salted Caramel Cheesecake** \$10
- Tiramisu** \$10

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## DINNER

4:00PM — 9:00PM

### STARTERS

**Clam Chowder** \$8  
Fine Herbs, Smoked Chili Oil

**Pretzel Putters** \$10  
Salted Pretzel Sticks, IPA Mustard Sauce, Cheese Fondue

**Birdies** \$13  
8 Chicken Wings, Choice of BBQ, Buffalo, Cajun Dry Rub, Celery Sticks  
*Choice of Ranch or Bleu Cheese*

**Ceviche** \$14  
Mahi Mahi, Shrimp, Tortilla Chips Garnished with Pickled Onions and Herbs

**Arancini** \$10  
Fried Tomato Basil Rice, Parmesan Cheese, Marinara Sauce

**Mini Crab & Lobster Rolls** \$14  
Lobster & Crab Salad, Lobster Bisque Aioli, Cabbage Slaw, Potato Chips

**Pepper Crusted Seared Ahi Tuna** \$18  
3 bites of Ahi Tuna on Pickled Cucumber Bed with Touch of Citrus Aioli

**Seared Scallops** \$16  
Butternut Squash Caponata, Candied Golden Raisins, Capers, Toasted Pine Nuts, Beurre Blanc

### SALADS

**Grilled Caesar Salad** \$14  
Hearts of Romaine, Parmesan, Garlic Herb Croutons, Caesar Dressing  
*\*Add Salmon \$8*

**Chicken Cobb Salad** \$14  
Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado

**Alluvia Spa Salad** \$14  
Butter & Iceberg Lettuce, Cucumbers, Cherry Tomato, Apple Chips, Mandarin Oranges, Candied Pecans, Sage Vinaigrette  
*\*Add Chicken \$4 or Salmon \$8*

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### ENTRÉES

**Pan Roasted Chicken** \$26  
Roasted Fingerling Potatoes, Seasonal Vegetables, Thyme Au Jus

**Chicken Piccata** \$26  
Lemon Caper Sauce, Linguine, Asparagus

**Classic Meatloaf** \$26  
Angus Ground Beef, Tomato Sauce, Garlic Mashed Potatoes, Seasonal Vegetables

**Ribeye** \$36  
Ribeye, Béarnaise, Garlic Mashed Potatoes, Seasonal Vegetables

**Atlantic Salmon** \$28  
Olive Oil Crusted, Roasted Fingerling Potatoes, Seasonal Vegetables

**Classic Burger** \$16  
8oz Ground Chuck Patty, Lettuce, Tomato, Onion, Swiss or White Cheddar | *Fries or Sweet Potato Fries*  
*\*Onion Rings can be added for \$4*

**Cheyenne Mountain Burger** \$18  
8oz Bison Patty, Lemon Herb Aioli, Applewood Smoked Bacon, White Cheddar, Jalapeno Marmalade, Arugula, Tomato | *Fries or Sweet Potato Fries*  
*\*Onion Rings can be added for \$4*

**Impossible Burger** \$16  
Vegan Patty, Iceberg Slaw, Pickle Chips, Red Onion, Cheddar Cheese, Thousand Island  
*Fries or Sweet Potato Fries \*Onion Rings can be added for \$4*

### PASTAS

**Spaghetti and Meatballs** \$24  
San Marzano Tomato Sauce, Fresh Basil, Parmesan

**Linguine Carbonara** \$22  
Guanciale, Parmesan, Black Pepper

**Wild Mushroom Ravioli** \$22  
Sweet Peas, Crispy Mushrooms, Parmesan

### SPECIALTY PIZZA

**Pomodoro Napolitano** \$14  
San Marzano Tomato Sauce, Garlic Confit, Fresh Mozzarella, Basil

**Tartufo** \$18  
Mushroom Puree, Italian Spiced Mascarpone, Ricotta, Truffle Oil, Truffle Salt, Parmesan, Chopped Herbs

**Spinaci** \$18  
Cream and Garlic Braised Spinach, Arugula, Fresh Mozzarella, Prosciutto de Parma, Parmesan

### DESSERTS

**Passion Fruit Cake** \$10

**Strawberry Cake** \$10

**Turtle Molten Chocolate Cake** \$10

**Salted Caramel Cheesecake** \$10

**Tiramisu** \$10

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