

CHEYENNE MOUNTAIN COLORADO SPRINGS

A Dolce Resort

in-room dining menu









BREAKFAST

7:00AM — 11:00AM

Biscuits and Country Gravy

Buttermilk Biscuit

TASTES OF THE ROCKIES	
Denver Omelet Farm Fresh Eggs, Onions, Peppers, Ham, Bacon, Cheddar Cheese, Breakfast Potatoes	\$16
Smoked Salmon Benedict English Muffin, Spinach, Hollandaise, Breakfast Potatoes	\$20
Huevos Rancheros Sunny Side Up Egg, Fried Tortilla, Cheddar Blend, Salsa Roja, Black Beans, Guacamole, Micro Cilantro, Sour Cream	\$15
Breakfast Burrito Fresh Eggs, Flour Tortilla, Applewood Smoked Bacon, Tater Tots, Cheddar Cheese, Roasted Tomatillo Salsa	\$15
Corned Beef Hash Two Poached Eggs, Sweet Potatoes, Red Onions, Bell Peppers, Fresh Herbs	\$16
THE CLASSICS	
Avocado Toast Avocado Spread on Multi Grain Toast, Poached Egg, Garnished with Tomato and Onion	\$12
French Toast Cinnamon Brioche, Vanilla Mascarpone, Berry Compote	\$14
Eggs Benedict Two Poached Eggs, Buttermilk Biscuit, Tomato Quince Chutney, Canadian Bacon, Hollandaise,Breakfast Potatoes	\$18
Egg White Frittata Sun Dried Tomato, Caramelized Shallots, Spinach, Goat Cheese, Basil	\$16

All In-Room Dining orders will be assessed a 25% Service Charge, \$3.75 Delivery Fee, and Applicable Tax/PIF.

THE LIGHTER SIDE

Assorted Soft Drinks

\$12

Yogurt Parfait House Made Granola, Fresh Berries	\$10
Steel Cut Oatmeal Toasted Walnuts, Golden Raisins, Honey, Brown Sugar	\$1
Two Eggs Any Style Fresh Eggs, Applewood Smoked Bacon or Pork Sausage Links, Breakfast Potatoes	\$10
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

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

Assorted Juices (Orange, Apple, Grapefruit, Cranberry)

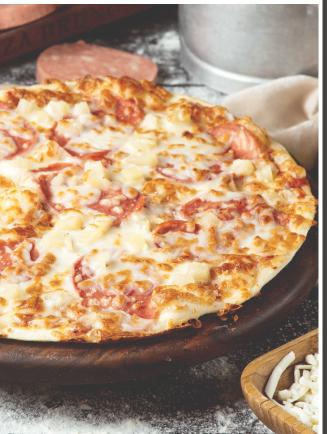






\$4 \$5





LUNCH

11:00AM — 4:00PM

STARTERS

Fortilla Soup Bour Cream, Avocado, Micro Cilantro	\$8
Nachos Fortilla Chips, Queso Fresco, Roasted Corn, Black Beans, Pico le Gallo, Guacamole, Sour Cream Add Chicken or Steak \$4	\$1
Pretzel Putters Salted Pretzel Sticks, IPA Mustard Sauce, Cheese Fondue	\$1
Quesadilla Mexican Cheese Blend, Pico de Gallo, Guacamole, Sour Cream Add Chicken or Steak \$4	\$1
Birdies Chicken Wings, Choice of BBQ, Buffalo, Cajun Dry Rub, Celery Sticks Choice of Ranch or Bleu Cheese	\$1

SPECIALTY FLAT BREAD

Grilled Chicken, Mozzarella, Pesto, Fresh Herbs, Red Peppers (Roasted)	\$14
Smoked Brisket Bourbon BBQ Sauce, Red Onion, Smoked Mozzarella, Cilantro	\$14
Margherita San Marzano Tomatoes, Mozzarella, Fresh Basil	\$14

SANDWICHES

Choice of Chips, French Fries or Sweet Potato F Onion Rings can be added for \$4	ries
Buffalo Chicken Wrap Chicken Tenders, Flour Tortilla, Bleu Cheese Aioli, Shredded Carrot, Lettuce, Avocado	\$14
Grilled Chicken Sandwich Ciabatta, Basil Pesto, Tomato Confit, Arugula, Smoked Mozzarella	\$14
Elevation Burger Chuck Beef Patty, Bacon Jam, American Cheese,	\$15

Impossible Burger

Arugula, Tomato

Vegan Patty, Ice	berg Slaw, Picl	kle Chips, R	ed Onion,
Cheddar Cheese	e, Thousand Is	land	

Turkey Sandwich Lettuce, Tomato, Swiss Cheese,

Roast Beef Sandwich	\$10
Lettuce, Tomato, Onion Roll, Ciabatta	

Veggie Sandwich

Ciabatta,	Zucchini,	Onion,	Squas
Red Pepp	ber, Herb	Vinaigre	ette

Avocado, Mayonnaise, Ciabatta

Tuna Salad Sandwich On a Bagel

SALADS

Tiramisu

Chicken Caesar Salad Hearts of Romaine, Grilled Chicken, Parmesan, Garlic Herb Croutons, Caesar Dressing	\$14
Chicken Cobb Salad Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado	\$14
DESSERTS	
Passion Fruit Cake	\$10
Strawberry Cake	\$10
Turtle Molten Chocolate Cake	\$10
Salted Caramel Cheesecake	¢ 10



\$10

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\$16

\$10

\$10

\$10







DINNER 4:00PM — 9:00PM

STARTERS

Colorado Steak Chili Green Onions, Shredded Cheese, House Made Chips	\$12
Pretzel Putters Green Hatch Chili Fondue	\$9
Birdies Choice of Bourbon BBQ, Buffalo, or Cajun Dry Rub Served w/ Carrot and Celery Sticks + Ranch or Blue Cheese	\$12
Macaroni & Smoked Gouda Bites Parmesan, Fresh Herbs, San Marzano Marinara	\$8
Guacamole & Pico Served w/ House made Tortilla Chips	\$8
Onion Rings Chipotle BBQ, Buttermilk Ranch	\$8
SALADS	
Mixed Green Salad Baby Greens, Shaved Carrot, Onion, Cucumber, Baby Tomato, Radish, Lemon Vinaigrette	\$7
Caesar Salad Romaine Lettuce, Cherry Tomatoes, Parmesan, Garlic Croutons, Creamy Caesar Dressing	\$14
Grilled Baby Gem Wedge Salad Pickled Red Onions, Bacon, Gorgonzola, Heirloom Tomato, Herbs, Buttermilk Dressing	\$12
Chicken Cobb Salad Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado	\$14

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ENTRÉES

Ribeye Blue Cheese Butter, Fingerling Potatoes,	\$36	SPECIALTY FLAT BREAD	
Seasonal Vegetables		Chicken Pesto Grilled Chicken, Mozzarella, Pesto, Fresh Herbs,	\$14
Pan Roasted Chicken Roasted Fingerling Potatoes, Seasonal Vegetables,	\$29	Red Peppers (Roasted)	
Thyme Au Jus		Smoked Brisket	\$14
Atlantic Salmon Roasted Fingerling Potatoes, Seasonal Vegetables	\$29	Bourbon BBQ Sauce, Red Onion, Smoked Mozzarella, Cilantro	
Classic Meatloaf Angus Ground Beef, Tomato Sauce, Garlic Mashed Potatoes, Seasonal Vegetables	\$26	Margherita San Marzano Tomatoes, Mozzarella, Fresh Basil	\$14
Spaghetti & Meatballs	\$24		
San Marzano Tomato Sauce, Fresh Basil, Parmesan	Ψ 2- Τ	KIDS All Kids Meals Include choice of French Fries,	
Linguine Carbonara	\$22	Sweet Potato Fries, or Fresh Fruit.	
Guanciale, Parmesan, Black Pepper		Hamburger Add Cheese +\$1	\$10
HANDHELDS		Hot Dog	\$8
All Handhelds Include Choice of French Fries, Sweet Potato Fries, House-Made Potato Chips,		Grilled Cheese	\$8
Fresh Fruit, or Side Salad		Cheese Pizza	\$8
The Philly Grinder	\$15	Mac & Cheese	\$6
Beef Steak, Caramelized Onions, Mushroom, Provolone Cheese, Denver Crunch Roll		Chicken Tenders	\$9
Grilled Chicken Sandwich	\$15		
Avocado Spread, Hickory Smoke Bacon,		DESSERTS	
Chedder Cheese, Toasted Brioche		Strawberry Filled Churros	\$8
Impossible Burger Iceberg Slaw, Pickle Chips, Red Onion,	\$15	Tiramisu	\$8
Chedder Cheese		Cocoa Powder	
Elevation Burger Chuck Beef Patty, Bacon Jam, American Cheese, Arugula, Tomato	\$15	New York Cheesecake Berry Compote	\$8
Battered Fish Taco (3) Avocado Crema, Cabbage Slaw, Pico de Gallo, Lime	\$15		

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