



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 Salted Pretzel Sticks, IPA Mustard Sauce, Cheese Fondue	\$10
Quesadilla Mexican Cheese Blend, Pico de Gallo, Guacamole, Sour Cream <i>*Add Chicken or Steak \$4</i>	\$10
Birdies 8 Chicken Wings, Choice of BBQ, Buffalo, Cajun Dry Rub, Celery Sticks Choice of Ranch or Bleu Cheese	\$13

SPECIALTY FLAT BREAD

Chicken Pesto 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

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SANDWICHES

*Choice of Chips, French Fries or Sweet Potato Fries
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 \$14

Ciabatta, Basil Pesto, Tomato Confit,
Arugula, Smoked Mozzarella

Elevation Burger \$15

Chuck Beef Patty, Bacon Jam, American Cheese,
Arugula, Tomato

Impossible Burger \$16

Vegan Patty, Iceberg Slaw, Pickle Chips, Red Onion,
Cheddar Cheese, Thousand Island

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

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

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

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| 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

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| 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, Seasonal Vegetables	\$39
Pan Roasted Chicken Roasted Fingerling Potatoes, Seasonal Vegetables, Thyme Au Jus	\$29
Atlantic Salmon Roasted Fingerling Potatoes, Seasonal Vegetables	\$29
Classic Meatloaf Angus Ground Beef, Tomato Sauce, Garlic Mashed Potatoes, Seasonal Vegetables	\$26
Spaghetti & Meatballs San Marzano Tomato Sauce, Fresh Basil, Parmesan	\$24
Linguine Carbonara Guanciale, Parmesan, Black Pepper	\$22

HANDHELDS

*All Handhelds Include Choice of French Fries,
Sweet Potato Fries, House-Made Potato Chips,
Fresh Fruit, or Side Salad*

The Philly Grinder Beef Steak, Caramelized Onions, Mushroom, Provolone Cheese, Denver Crunch Roll	\$15
Grilled Chicken Sandwich Avocado Spread, Hickory Smoke Bacon, Cheddar Cheese, Toasted Brioche	\$15
Impossible Burger Iceberg Slaw, Pickle Chips, Red Onion, Cheddar Cheese	\$15
Elevation Burger Chuck Beef Patty, Bacon Jam, American Cheese, Arugula, Tomato	\$15
Battered Fish Taco (3) Avocado Crema, Cabbage Slaw, Pico de Gallo, Lime	\$15

SPECIALTY FLAT BREAD

Chicken Pesto 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

KIDS

*All Kids Meals Include choice of French Fries,
Sweet Potato Fries, or Fresh Fruit.*

Hamburger Add Cheese +\$1	\$10
Hot Dog	\$8
Grilled Cheese	\$8
Cheese Pizza	\$8
Mac & Cheese	\$6
Chicken Tenders	\$9

DESSERTS

Strawberry Filled Churros	\$8
Tiramisu Cocoa Powder	\$8
New York Cheesecake Berry Compote	\$8

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