

IN-ROOM DINING




ASPEN MEADOWS RESORT
HOME OF THE ASPEN INSTITUTE
A DOLCE RESORT



BREAKFAST

7.00 AM – 11.00 AM

ENTRÉES

Huevos Rancheros 24

two (2) eggs over easy, refried black beans, queso fresco, fresh flour tortillas, green and red ranchero sauce, crème fraîche

Smoked Salmon with Fresh Miniature Bagels 21

tomatoes, red onion, capers and hard boiled egg

Blueberry Oatmeal Pancakes 18

organic butter, berries, vermont maple syrup

Three Egg Omelet 18

egg white option available- add \$1

choice of three (3): white cheddar, gruyère, pepper jack or goat cheese; avocado, smoked salmon, sausage, turkey bacon, caramelized onion, peppers, spinach, tomato, roasted mushrooms

Meadows Standard 17

two eggs your way, choice of one (1) meat and toast

Steel-Cut Irish Oatmeal 11

warm roasted apple-raisin compote

Organic Yogurt 9

plain, vanilla or strawberry

add house granola, fresh berries or seasonal fruit 3

Please Touch: 7830

Sales tax and 22% service charge will be added to your check; \$5.00 delivery charge per order.

Please ask your In-Suite Dining Attendant for further options, if desired.

We make every effort to serve local, organic and sustainable ingredients whenever possible.

SIDES

English Muffin	4.5
Fresh Mini Bagels and Whipped Cream Cheese	6.5
Country-Style Pork Sausage	7
Chicken-Apple Link Sausage	7
Applewood Smoked Bacon	7
Turkey Bacon	7
Canadian Bacon	7
Breakfast Potatoes	6
One (1) Egg "Free Style"	6
Side of Toast	4.5
Bowl of Fresh Berries	10

KIDS BREAKFAST *

Plain or Chocolate Chip Pancakes	8
Scrambled Eggs with American Cheese	5
Assorted Individual Cereals with Fresh Whole Milk	4
Hot Oatmeal with Raisins and Fresh Berries	5

** Kids under 12 years old eat free at the restaurant buffet (7am-10am) with paying adults staying at the Aspen Meadows Resort. Applies to Davis Commons restaurant only.*

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BEVERAGES

Lavazza Coffee - pot regular and decaffeinated	9
Rishi Hot Tea - pot jasmine green, matcha super green, peach nectar, earl grey, english breakfast, chamomile medley, lemon verbena, peppermint, guayasa cacao	9
Hot Chocolate - pot	9
Espresso <i>add an extra shot 2</i>	5
Cappuccino or Latte	7
Fresh Fruit Juice orange, grapefruit, apple, cranberry or V8	5.5
Assorted Milk soy, 2%, skim or whole	4.5
Bottled Aspen Meadows Water	4
Mineral (Sparkling) Water	6
Assorted Soft Drinks pepsi, diet pepsi, sierra mist or ginger ale	4.5
Iced Tea	4

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LUNCH + DINNER

11.00 AM – 11.00PM

STARTERS

Twice-Cooked Natural Chicken Wings 17
pickled vegetables, buffalo-style sauce, house ranch

Cheese + Charcuterie 26
today's selection of cheeses and cured meats,
organic honeycomb, seasonal fruit preserves

Baby Romaine Caesar 16
white anchovy, crisp parmesan, whole-grain croutons
*add grilled scottish salmon or natural grilled
chicken breast 8.5*

Heirloom Tomato Gazpacho 13

Artisan Greens Salad 16
mixed greens, tomatoes, fresh herbs, red wine vinaigrette
*add grilled scottish salmon or natural grilled
chicken breast 8.5*

ENTRÉES

Grilled Scottish Salmon 26
grilled seasonal vegetables

Chef's Burger (Harris Ranch Beef) 21
bacon, white cheddar, burger sauce, lettuce, tomato, onion,
choice of hand-cut fries, caesar salad, or simple green salad

Falafel + Naan 19
feta, cucumber, chopped olives, tzatziki, side of hummus
with seasonal vegetables

Meadows Club 18
turkey, bacon, tomato, lettuce, aioli, herb focaccia,
choice of hand-cut fries, caesar salad, or simple green salad.

Vegan Special of the Day 17
please inquire as this entrée rotates frequently

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LUNCH + DINNER KIDS

Chicken Fingers fries or vegetables	14
Grilled Cheese cheddar cheese, fries or vegetables	10
Kid's Burger swiss or american cheese, fries or vegetables	15
Spaghetti tomato sauce or butter	12

DESSERTS

Seven Layer Chocolate Cake	15
Seasonal Cheesecake shortbread, fresh berries	15





LATE NIGHT MENU

AVAILABLE AFTER 11PM FOR PICK UP AT FRONT DESK

Caesar Salad

10

white anchovy, focaccia croutons, parmesan

Fresh Fruit And Berries

15

seasonal melons

Chips + Salsa

9

tortilla chips, housemade salsa, guacamole

Turkey Club Wrap

16

whole-wheat tortilla, all natural turkey breast,
applewood smoked bacon, lettuce, aioli, tomato
choice of chips or side salad with dressing
(choose from russian, caesar, ranch,
red wine vinaigrette, bleu cheese)

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BEVERAGES

WINE

Please ask your In-Suite Dining Attendant for a complete list of wines by the glass or by the bottle. We have an expansive and ever-changing beverage program offering a full range of options to suit your tastes!

glass | bottle

House Reds

cabernet	14		53
malbec	12		46
pinot noir	14		52

House Whites

chardonnay	15		55
sauvignon blanc	13		51
sparkling	16		60

BEER

Please ask your In-Suite Dining Attendant for our current beer offerings.

Craft Beer	7
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SPIRITS

Prices include all mixers, glasses, ice and bar fruit

Vodka

Grey Goose	225
Grey Goose (375ml)	90

Gin

Hendricks	175
Hendricks (375ml)	90

Rum

Bacardi	200
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Whiskey

Stranahan Whiskey	250
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Bourbon

Makers Mark	200
Makers Mark (375ml)	90

Scotch Whiskey

Johnnie Walker Red Label	200
Johnnie Walker Red Label (375ml)	90

Tequila

Patron Silver	200
Patron Silver (375ml)	90

HOSPITALITY

Our culinary and service teams are happy to tailor any special request to ensure a seamless and successful experience. If you require in-suite catering for larger parties, please notify us in advance and we will make every effort to accommodate your entertaining needs. Please touch 7823 for our catering department.

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