

European Breakfast

Freshly Squeezed Orange or Grapefruit Juice
Seasonal Berry Yogurt Cocktail
Hardboiled Egg, Sliced Honey Maple Ham, Salami and Jagdwurst, Swiss and Gouda Cheeses
Mayonnaise and Mustard, Holzoven Bread & Multigrain Roll, Isigny Butter with Sea Salt
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas or Milk 17.25

Fruits & Juices

Fresh Organic Carrot and Apple Juice Combination, Mint Leaf 7.50
Organic Virgin Bloody Mary Cocktail 7.50
Freshly Squeezed Orange or Grapefruit Juice 5.50
Tomato, Prune, Apple, Cranberry, V-8, Pineapple 4.00
Half Pink Grapefruit 4.75 Seasonal Berries 9.50 Fresh Fruit Cocktail, Almond Twist 6.50

A SUNRISE PARFAIT

Sliced Strawberries and Bananas, Plain Yogurt with a touch of Honey, Sunflower Seeds & Granola Topping
7.50

Cereal & Yogurt Selections

Cream of Wheat or Organic Steelcut Oatmeal with Milk and Brown Sugar 5.50
Raisin Bran, Rice Krispies, Corn Flakes, Total, Wheaties, Shredded Wheat, Cheerios
Cocoa Krispies, Frosted Flakes, Corn Pops, Special K, Froot Loops
Served with Whole, 2%, Skim or Soy Milk 3.75

Selection of Low-Fat Plain, Vanilla or Fruit Yogurt 3.25
Toppings: Sliced Bananas 1.75 Strawberries 2.75 Golden Raisins 1.75
Blueberries 4.00 Raspberries 4.00 Mixed Berries 4.00

Healthy Breakfast Selections

An Organic Breakfast 16.00
Two Eggs (any style), Sautéed Spinach, Colorado Fingerling Potatoes, Grilled Tomatoes and Flax Seed Bread
Natural Beef Tenderloin add 8.00
Smoked North Atlantic Salmon and Cream Cheese
Toasted Bagel, Capers, Bermuda Onion and Accompaniments 16.00
Medley of Seasonal Fruit and Bran Muffin
Choice of Bircher Muesli Oats, Low-Fat Cottage Cheese or Low-Fat Yogurt 15.50

Side Plates

Applewood Smoked Bacon 4.75 Turkey Bacon 4.00 Herb Spiced Sausage Pattie or Links 4.75
Chicken Apple Sausage 4.75 Sugar Cured Smoked Ham Steak 5.50
Eggs *any style* Single 2.50 Double 5.00 Skillet Hash Browns au Gratin 3.75

From The Broadmoor's Bakery

Bear Claw, Cheese or Fruit Danish 3.75 Blueberry or Bran Muffin 3.75
Rye, Wheat, Sourdough, Cranberry Raisin Walnut, Multi-Grain or White Toast 3.50
Dark Chocolate Marble Coffee Cake 4.25 Buttery Croissant 4.00 Cinnamon Roll 3.75
Flax Seed Bread 4.00 Holzoven Bread 4.00 Gluten Free Bread 4.00
Plain or Whole Wheat English Muffin 3.50
Plain, Sesame Seed or Whole Wheat Bagel with Cream Cheese 4.75

Specialty Breakfast Beverages

Espresso 3.50 Double Espresso 4.50 Americano 3.50 Cappuccino 4.50
Café Mocha 4.50 Café Latte 4.50 Vanilla, Hazelnut and Sugar Free Vanilla Flavors 5.00
Hot Chocolate 3.25 Spicy Bloody Mary 7.75 Mimosa 9.00

Hearty Breakfast Selections

TRADITIONAL EGGS BENEDICT

Poached Egg on English Muffin with Canadian Bacon, Asparagus, Hollandaise Sauce
Roasted Red Bliss Potatoes Single 14.50 Double 19.75

POACHED EGGS CAPRESE

Poached Egg on Ciabatta with Tomato, Buffalo Mozzarella and Pesto Hollandaise
Roasted Tuscan Potatoes Single 14.50 Double 19.75

CRAB CAKE BENEDICT

Poached Egg and Crab Cake on Toasted Brioche, Sauce Nantua, Truffle
Organic Colorado Fingerling Potatoes, Chukka Sea Grass Salad 18.75

POACHED EGGS ON SKILLET FRIED CORNED BEEF HASH

Buttermilk Biscuits, Hollandaise Sauce 16.50

QUICHE FLORENTINE

Spinach, Oyster Mushrooms, Roasted Red Peppers, Scallions, Gruyere Cheese
Served with Beefsteak Tomato Provençal and Organic Colorado Fingerling Potatoes 14.50

————— *Your selection below may be prepared with Egg Beaters or Egg Whites* —————

FRONT RANGE MOUNTAIN BREAKFAST

Two Eggs, any style

Selection of Applewood Smoked Bacon or Herb Spiced Sausage, Roasted Red Bliss Potatoes and Toast 14.50

BREAKFAST QUESADILLA

Grilled Flour Tortilla with Scrambled Eggs, Bell Peppers, Chorizo Sausage and Black Beans
Melted Jalapeño Jack Cheese, Homemade Salsa and Roasted Southwestern Potatoes 16.00

PAN SEARED FILET OF ROCKY MOUNTAIN TROUT "OSCAR"

Served with Two Basted Eggs, Crab Meat, Asparagus, Sauce Choron
Organic Parsley Fingerling Potatoes and Toast 17.50

THREE EGG OMELETTE

Your Selection of Four Items:

Forest Mushrooms, Applewood Smoked Bacon, Ham, Feta Cheese, Cheddar Cheese, Swiss Cheese
Asparagus, Scallions, Bell Peppers, Spinach, Tomatoes or Green Chiles
Roasted Red Bliss Potatoes and Toast 16.50 Smoked Salmon or Crabmeat add 3.00

SOUTHWESTERN OMELETTE

Green Chili Peppers, Avocado, Jalapeño Jack Cheese
Tomatoes, Ranchero Sauce and Salsa, Roasted Southwestern Potatoes and Toast 16.50

THE BREAKFAST PANINI

Honey Maple Ham, Scrambled Eggs, Provolone Cheese, Basil and Sliced Tomato on Sourdough Bread
Fresh Fruit 14.50

THE FRENCH CROISSANT

Olive Tapenade, Iberico Ham in Rolled Omelette with Brie Cheese, Zucchini Provençal 16.00

Traditions from the Griddle

Melted Butter and Vermont Maple Syrup

Old Fashioned Buttermilk Griddle Cakes 12.00 *Fresh Blueberries, Bananas or Chocolate Chips* 14.50

Belgian Waffle 12.00 *Whipped Cream and Strawberries* 14.75

Grand Marnier Laced Raspberries and Blueberries, Grand Marnier Sauce 15.75

Traditional French Toast *Cinnamon Sugar* 12.75

Organic PB&J French Toast with Whole Wheat Bread *Half Baked Apple* 14.75