

ELK MOUNTAIN RESORT

BRUNCH

BISCUITS AND GRAVY \$14.99

TWO FRESH BAKED BISCUITS WITH BREAKFAST SAUSAGE GRAVY, SERVED WITH COUNTRY BREAKFAST POTATOES AND TWO EGGS* YOUR WAY

SMOKED PULLED PORK SKILLET \$18.99

HOUSE SMOKED PULLED PORK , SAUTEED ONIONS & PEPPERS, AND GREEN CHILI GRAVY. SERVED WITH COUNTRY BREAKFAST POTATOES AND TWO EGGS* YOUR WAY

BUTTERMILK FRIED CHICKEN AND WAFFLES \$15.99

BELGIAN WAFFLES AND FREE RANGE CHICKEN , HERBED HONEY BUTTER AND SIDE SEASONAL SALAD WITH CHAMPAGNE VINAIGRETTE.

JALISCO CHILAQUILES (GF) \$14.99

HOUSE FRIED CHIPS COATED IN A TOMATO AND GUAJILLO SAUCE ON A BED OF REFRIED PERUVIAN BEANS AND TWO FRIED EGGS, GARNISHED WITH QUESO FRESCO , CREMA , AND A SERRANO VINEGAR SLAW.

CROQUE MADAME \$13.99

BRIOCHE AND GRUYERE GRILLED CHEESE GARNISHED WITH TWO POACHED EGGS , CHIVES, PROSCIUTTO AND SIDE SALAD.

SKINNY EGGS \$12.99

TWO EGGS YOUR WAY ON AVOCADO SOURDOUGH TOAST WITH CRUNCHY THINGS.

CLASSIC BREAKFAST \$11.99

TWO EGGS*, CHOICE OF BACON OR SAUSAGE, POTATOES AND SOURDOUGH TOAST.

* GF OPTIONS AVAILABLE FOR \$2 UPCHARGE INCLUDING TORTILLAS & TOAST

BRUNCH SANDWICHES

LODGE BLT \$ 13.99

BACON, LETTUCE, TOMATO AND A FRIED EGG. SERVED WITH GARLIC AND HERB FRIES ON SOURDOUGH BOULE SLICES.

BRUNCH BURGER \$14.99

IN HOUSE GROUND COLORADO BEEF PATTY*, CHEDDAR CHEESE, BACON AND A FRIED EGG*. SERVED WITH GARLIC AND HERB FRIES.

REUBEN SANDWICH \$13.99

SHAVED PASTRAMI, MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE AND HOUSE RUSSIAN DRESSING SERVED WITH HERB FRIES

FREE RANGE HEN SANDWICH \$16.99

BUTTERMILK FRIED BREAST WITH SERRANO VINEGAR SLAW AND CHIPOTLE AIOLI* SERVED WITH GARLIC AND HERB FRIES.

SEASONAL SWEETS

BRIOCHE FRENCH TOAST WITH SEASONAL COMPOTE , WHIPPED CREAM AND FRESH FRUIT \$12.99

BUTTERMILK PANCAKES WITH SEASONAL COMPOTE , ALMOND BUTTER AND FRESH FRUIT \$12.99

BELGIAN WAFFLES SERVED WITH SEASONAL COMPOTE , ALMOND BUTTER AND FRESH FRUIT \$12.99

KIDS PANCAKE STACK SERVED WITH SEASONAL COMPOTE AND BUTTER \$6.99

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ELK MOUNTAIN RESORT

LUNCH

SUMMER SALAD \$15.99 (GF)

MIXED GREENS GARNISHED WITH PALISADE PEACHES , TOASTED ALMONDS AND FETA AND CHERVIL
PRESERVED LEMON VINAIGRETTE

BRUSCHETTA \$14.99

SOURDOUGH BOULE SLICES , MASCARPONE, FRISEE LETTUCE, NICOISE OLIVES SWEET PICKLED LEEKS
CHERRY TOMATO AND CHAMPAGNE GASTRIC

LODGE BLT \$ 13.99

BACON, LETTUCE, TOMATO ON SOURDOUGH BOULE SLICES. SERVED WITH GARLIC AND HERB FRIES

*GRILLED SKIRT STEAK \$20.99 (GF)

SERVED WITH SUMMER SALAD, SHAVED VEGGIES, PAPAS BRASA AND CHIMICHURRI

50/50 ELK AND BEEF BURGER \$17.99

A GROUND BEEF AND ELK PATTY SERVED ON A BRIOCHE BUN WITH AVOCADO, BACON, ARUGULA
DIJONAISE AND PICKLED VEGETABLES, SERVED WITH HERB AND GARLIC FRIES

REUBEN SANDWICH \$13.99

SHAVED PASTRAMI, MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE AND HOUSE
RUSSIAN DRESSING SERVED WITH HERB FRIES

FREE RANGE HEN SANDWICH \$16.99

BUTTERMILK FRIED BREAST WITH SERRANO VINEGAR SLAW AND CHIPOTLE AIOLI* SERVED
WITH GARLIC AND HERB FRIES

EXTRAS

GARLIC AND HERB FRIES \$7.99 (GF)

HOUSE MAC AND CHEESE, SHARP CHEDDAR, SMOKED GOUDA \$9.99

GRILLED OLATHE SWEET CORN SUCCOTASH, SQUASH, RED ONION, PARSLEY \$9.99

HOUSE SALAD RANCH OR CHAMPAGNE VINAIGRETTE \$6.99

DESSERTS

CHOCOLATE TOFFEE CAKE \$12.99

LAYERS AND LAYERS OF RICH CHOCOLATE CAKE AND CHOCOLATE MOUSSE FINISHED WITH GANACHE

ICE CREAM SUNDAE 12.99 (GF)

BRANDY CHERRIES, CANDIED NUTS, CHOCOLATE AND WHIPPED CREAM OVER VANILLA ICE CREAM

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HOLIDAY PRE-FIX MENU

APPS

WINTER SALAD GF.

FRISEE , ENDIVE, FETA, PISTACHIO, POMEGRANATE VINAIGRETTE.

MUSHROOM TOAST

MIXED MUSHROOM DUXELLE, MASCARPONE, FINE HERBS.

GULF SHRIMP CALDO GF.

MIREPOIX , CHAYOTE, CHIPOTLE BUTTER.

BUTTERNUT SQUASH RAVIOLI

BUTTERNUT AND RICOTTA RAVIOLI, ITALIAN SAUSAGE, WILTED DINO KALE.

MAINS

BUTTER SEARED SALMON GF.

HERBED POLENTA, ROASTED ROOT VEGGIES, LEEKS, LEMON BEURRE BLANC.

PAN ROASTED MAPLE LEAF DUCK BREAST GF.

WINTER SQUASH PUREE, VERJUS POACHED QUINCE, FRISEE, POMEGRANATE JUS. TOASTED PEPITAS.

RED WINE BRAISED SHORT RIB GF.

WHIPPED POTATOES, PAN ROASTED SUNCHOKES, BROCCOLINI, MUSHROOM JUS.

HERB ROASTED CHICKEN GF.

PAN ROASTED CHICKEN BREAST SERVED WITH BRAISED CABBAGE, ROASTED TOMATO, RED WINE JUS AND BEURRE MONTE POTATOES.

RIBEYE STEAK GF.

HAND CUT RIBEYE, BROCCOLINI, OYSTER MUSHROOMS, BEEF JUS AND POTATO GRATIN.
(**\$10 ADDITIONAL CHARGE**)

SWEETS

PUMPKIN CREME BRULEE. GF.

CHOCOLATE TART.

WHITE VERJUS POACHED PEAR AND LEMON SORBET.

\$65 PER PERSON.

