

# Lake Terrace

## DINING ROOM

### BREAKFAST ITEMS

Smoked Applewood Bacon, Pork Sausage Links, Chicken Sausage  
Herb Roasted Country Style Potatoes with Mushrooms & Peppers (Milk)  
Buttermilk Biscuits, Southern Sausage Gravy (Milk, Wheat)  
Scrambled Eggs (Egg, Milk)

### GRIDDLE STATION

**Build Your Own Buttermilk Pancakes with Pure Maple Syrup** (Egg, Milk, Wheat)  
Chocolate Chips, Whipped Cream, Whipped Butter  
Blueberries, Strawberries, Rainbow Sprinkles (Milk)

**Thick Cut Brioche French Toast with Apple Butter** (Egg, Milk, Wheat)

### CHEF ATTENDED MADE TO ORDER FARM FRESH OMELETS & EGGS

Whole Eggs, Egg Beaters, & Egg Whites (Egg)  
Smoked Applewood Bacon, Pork Sausage Links, Smoked Black Forest Canadian Bacon  
Red Onion, Mushrooms, Mixed Peppers, Pueblo Green Chiles, Tomatoes, Spinach  
Cheddar Cheese, Pepperjack Cheese (Milk)

### CHEF ATTENDED EGGS BENEDICT STATION

English Muffin, Grilled Canadian Bacon  
Poached Egg, Hollandaise Sauce (Egg, Milk, Wheat)

### FRESH FRUIT SELECTION

Blueberry, Strawberry, Blackberry, Raspberry  
House Made Granola (Egg, Tree Nuts, Wheat)  
Vanilla Greek Yogurt (Milk)  
Cantaloupe, Honeydew, Pineapple, Watermelon

### INDIVIDUAL PARFAITS

**Apple Crisp Parfait**  
Vanilla Yogurt, Cinnamon Apples, House Made Granola (Egg, Milk, Tree Nuts, Wheat)

**Fruity Pebbles Parfait**  
Berry Yogurt, Fruity Pebble Granola, Mixed Berries (Egg, Milk, Wheat)

### CHEF ATTENDED SALAD STATION

**Broadmoor Caesar**  
Oven Dried Tomatoes, Garlic Croutons, Parmesan Cheese (Fish, Milk, Wheat)

**Mediterranean Salad**  
Quinoa, Butter Lettuce, Cherry Tomato, Red Onion, Kalamata Olive  
Garbanzo Bean, Cucumber, Lemon Oregano Vinaigrette  
Feta Cheese, Hummus (Milk, Soy, Vegetarian)

### WEEKLY BRUNCH MENU

(RESERVATIONS REQUIRED)

Adults 105 Children 50

### MADE TO ORDER SUSHI ROLLS RAMEN BAR & YAKISOBA STATION

#### California Roll

Crab Stick, Avocado, Cucumber, Toasted Sesame Seed (Fish, Sesame, Soy, Tree Nuts)

#### Spicy Salmon Roll

Cream Cheese, Scallion, Toasted Sesame Seed (Fish, Milk, Sesame, Tree Nuts)

#### Rainbow Vegetable Roll

Cucumber, Red Cabbage, Pickled Daikon Radish, Avocado

#### Tuna Nigri (Fish, Soy)

#### Chicken Ramen Broth

6-minute Egg, Braised Chicken, Shredded Carrot  
Jalapeno, Mushrooms, Scallion (Egg, Soy)

#### Pork Yakisoba

Cabbage, Peppers, Scallions, Sesame Seeds, Carrots (Sesame)

#### Wasabi, Pickled Ginger, Soy Sauce (Soy)

### CHEESE & CHARCUTERIE AND RAW BAR

Point Reyes Blue Cheese, Deer Creek "The Fawn" Cheddar  
Marieke 1000-Day Aged Gouda (Milk)

Fennel Salami, Prosciutto di Parma, River Bear Summer Sausage (Milk)  
Smoked Salmon & Colorado Trout with Capers, Red Onion, Heirloom Tomato (Fish)

Eagle's Nest Ranch Honey Display (Vegetarian)

Stone Ground Mustard, Mixed Nuts (Tree Nuts)

Sliced Baguettes, Lavosh (Wheat)

Seasonal East & West Coast Oysters with Lemon Wedges & Tabasco (Shellfish)

Chilled Poached Shrimp (Shellfish)

Crab Claws with Clarified Butter (Milk, Shellfish)

Shrimp Ceviche (Shellfish)

Mignonette, Cocktail Sauce, Horseradish, Saltine Crackers (Milk, Wheat)

### CHEF ATTENDED CARVING STATIONS

#### Slow Roasted Prime Rib of Beef

Horseradish Black Pepper Cream, Natural Jus (Milk)  
Parkerhouse Rolls (Milk, Wheat), Sweet Potato Pave (Milk)

#### Bourbon Glazed Whole Ham

Caramelized Pineapple Relish, Bourbon Pork Jus  
Sesame Sweet Rolls (Egg, Sesame, Tree Nuts, Wheat)  
Sautéed Green Beans, Oven Roasted Tomatoes (Milk)

### ACTION STATIONS

#### Seared To Order Chicken Medallions

Roasted Tomato & Mushroom Sauce

#### Chef Attended Al Pastor Tacos

Churrasco Steak, Salsa Roja, Cilantro, Onions, Cotija  
Chimichurri, Corn Tortillas (Milk)

#### Wild Mushroom Mac and Cheese

Elbow Pasta, Colorado Goat Cheese, Wild Mushrooms, Cheese Sauce (Milk, Wheat)

### ON DISPLAY

Creamy Buttermilk Mashed Potatoes (Milk, Vegetarian)

Roasted Broccolini, Honey Roasted Baby Carrots  
Pecans, Calabrian Chiles (Tree Nuts, Vegetarian)

#### Herb Roasted Kvarøy Norway Salmon

Lemon Caper Sauce, Swiss Chard (Fish, Milk)

#### Ancient Grains with Broadmoor Farms Vegetables

Brown Rice, Red Quinoa, Green Lentils, Seasonal Farm Vegetables  
Sweet Potato, Charred Cauliflower, Mojo Sauce (Vegan)

#### Slow Braised Kale

Roasted Squash, Crispy Chickpeas, Cherry Tomatoes  
Pumpkin Seeds (Tree Nuts, Vegan)

### DISPLAYED SALADS

#### Grilled Elote Salad

Corn, Cotija, Black Beans, Tomatoes, Cilantro, Squash, Lime (Milk)

#### Panzanella

Tomatoes, Cucumbers, Anasazi Beans, Focaccia, Shaved Red Onion  
Romaine, Chipotle Honey Vinaigrette (Wheat)

#### Jicama Salad

Radish, Arugula, Pineapple, Jalapeno Citrus Vinaigrette (Vegetarian)

#### Honey Wheat Rolls (Wheat)

### FROM THE BAKERY & PASTRY SHOP

Verrines • Small Bites • Pastries  
Warm Selections • Bakery

*\*Offerings are Subject to Change*

We strive to take great care to ensure that your meal meets the needs and requirements of your diet. Please alert your server of any allergies. \*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.  
A 20% Service Charge has been added to your check.