

# 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)  
Ketchup, Colorado Salsa Roja, Shredded Cheddar Cheese (Milk)

### GRIDDLE STATION

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

**Belgian Waffles** (Egg, Milk, Wheat)

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

Whole Eggs, Egg Beaters, & Egg Whites (Egg)  
Smoked Applewood Bacon, Chicken Apple Sausage, Smoked Black Forest Ham  
Red Onion, Mushrooms, Mixed Peppers, Pueblo Green Chiles, Tomatoes, Spinach  
Cheddar Cheese, Swiss Cheese, Cotija Cheese (Milk)

### CHEF ATTENDED EGGS BENEDICT STATION

English Muffin, Grilled Canadian Bacon  
Poached Egg, Hollandaise Sauce (Egg, Milk, Wheat)  
Chives, Arugula Dressed with Pickled Red Onions

### FRESH FRUIT SELECTION

Strawberry, Cantaloupe, Honeydew, Pineapple, Watermelon

### INDIVIDUAL PARFAITS

**Piña Colada Parfait**  
Coconut Vanilla Yogurt, Pineapple Compote, Toasted Coconut, Raspberries (Milk)

**Fruit Loop Parfait**  
Berry Yogurt, Fruit Loop Granola, Mixed Berries (Egg, Milk, Wheat)

### CHEF ATTENDED SALAD STATION

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

### CEVICHE STATION

Shrimp, Cilantro, Garlic, Tomatoes, Lime, Avocado  
Tuna, Mango, Pickled Radish, Coconut Lemongrass Dressing, Chili Oil

### FROM THE BAKERY & PASTRY SHOP

Verrines • Small Bites • Pastries  
Warm Selections • Bakery

### BANANAS FOSTER ACTION STATION (Milk)

### WEEKLY BRUNCH MENU

(RESERVATIONS REQUIRED)

Adults 105 Children 50

### MADE TO ORDER SUSHI ROLLS & FRIED RICE STATION

**Spicy California Roll**  
Spicy Crab Salad, Avocado, Cucumber  
Toasted Sesame Seed (Sesame, Shellfish, Soy, Tree Nuts)

**Tuna Avocado Roll**  
Ahi Tuna, Avocado, Scallion  
Toasted Sesame Seed (Fish, Sesame, Soy, Tree Nuts)

**Spicy Tomato Roll**  
Turmeric Rice, Cucumbers, Carrots, Scallions  
Pickled Daikon Radish (Soy, Vegetarian)

**Tuna Nigri** (Fish, Soy)

**Wasabi, Pickled Ginger, Soy Sauce, Chopsticks** (Soy)

### VEGETARIAN FRIED RICE STATION

Japanese Eggplant, English Peas, Carrots, Gochujang Soy Sauce  
Scallions, Onions, Garlic, Shaved Egg (Egg, Soy)

### CHEESE & CHARCUTERIE AND RAW BAR

**Cheese Carving Station**  
Point Reyes Blue Cheese, Marieke 1000-Day Aged Gouda (Milk)

Fennel Salami, Prosciutto di Parma

Smoked Salmon & Colorado Trout with Capers  
Red Onion, Heirloom Tomato (Fish)

Eagles Nest Ranch Honey Display (Vegetarian)

Stone Ground Mustard, Mixed Nuts (Tree Nuts)

Lavosh (Sesame, Wheat)

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

Chilled Poached Shrimp (Shellfish)

### Griddle Station

Toasted Bagels, Lox, Whipped Cream Cheese  
Spring Onion & Garlic Cream Cheese (Egg, Fish, Milk, Wheat)

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), Colorado Green Chili Casserole (Milk, Wheat)

**Bourbon Glazed Whole Ham**  
Caramelized Pineapple Relish, Bourbon Pork Jus  
Challah Loaves (Egg, Milk, Wheat)  
Sautéed Green Beans, Oven Roasted Tomatoes

### ACTION STATIONS

**Seared To Order Chicken Piccata**  
Lemon Caper Cream Sauce, Spaghetti (Milk, Wheat)

**Chef Attended Gyro Station**  
Seasoned Braised Lamb Shank, Garlic Seared Pita  
Tzatziki, House Made Labneh, Iceberg, Crumbled Feta, Whole Pepperoncinis  
Diced Tomatoes, Shaved Red Onion (Milk, Wheat)

### ON DISPLAY

Creamy Buttermilk Mashed Potatoes (Milk, Vegetarian)

Loaded Mac & Cheese, Bacon, Scallion, Pico  
Crema, Cheddar Cheese, Mozzarella Cheese (Milk, Wheat)

Roasted Broccoli, Honey Roasted Baby Carrots  
Roasted Garlic, Calabrian Chiles (Vegetarian)

### Herb Roasted Verlasso Salmon

Peperonata, Swiss Chard, Orzo (Fish, Milk, Wheat)

### Vegetarian Jambalaya

Cajun Rice, Onion, Peppers, Celery, Garlic, Tomatoes  
Okra, Scallions, Kidney Beans (Vegetarian)

### Slow Braised Kale

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

### Cilantro Rice & Lentils

Mojo Sauce, Fire Roasted Corn, Sweet Potatoes  
Peppers, Onion, Cauliflower (Vegan)

### DISPLAYED SALADS

#### Panzanella

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

#### Grilled Squash & Fusilli Pasta Salad

Red Onion, Poblano Pepper, Baby Corn, Queso Fresco  
Roasted Red Pepper Vinaigrette (Milk, Wheat)

#### Arugula & Parmigiano Reggiano Salad

Hazelnut, Castello de Ama Olive Oil, Olivewood Balsamico (Milk, Tree Nuts, Vegetarian)

#### Honey Wheat Rolls (Wheat)

*\*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.