

GGC Lodge Breakfast Menu

Quick Starts

Garden of the Gods Granola ♥

Spa granola with dried apricots and cranberries with whole, 2%, non-fat, or soy milk
\$7

Organic Steel-Cut Oatmeal or Cream of Wheat ♥

Brown sugar, 100% pure maple syrup, or honey and raisins
\$6

Norwegian Smoked Salmon

Toasted bagel, capers, shaved red onion, herb cream cheese, lemon wedges
\$10

Tropical Yogurt Parfait ♥

Housemade spa granola, raspberry, strawberry or plain yogurt
Fresh kiwi, mango, toasted coconut
\$9

Assorted Cold Cereals ♥

Rice Krispies, Cheerios, Grape Nuts, Raisin Bran, Frosted Flakes, Special K, Corn Flakes, or Bran Flakes with sliced bananas
\$6

Fresh Fruit Plate ♥

\$10

Continental Breakfast ♥

Freshly sliced seasonal fruit or half a grapefruit; choice of toasted whole wheat, rye, white, or cinnamon raisin swirl bread, bagel, English muffin, croissant, or freshly baked muffins; and choice of orange, grapefruit, or cranberry juice, coffee, or tea
\$9

♥ Indicates heart healthy cuisine.

Specialties

Traditional Eggs Benedict

Two poached eggs, grilled tomatoes, Canadian bacon, and asparagus on an English muffin, with Hollandaise and your choice of hash browns, grits, or sliced fresh fruit
\$13

Sunrise Breakfast

Two eggs any style, choice of applewood smoked bacon or sausage, served with your choice of hash browns, grits, or fresh fruit and your choice of whole wheat, rye, white or cinnamon raisin toast, bagel, croissant, or freshly baked muffins, or toasted English muffin
\$10

Corned Beef Hash and Eggs

Two eggs any style, housemade corned beef hash and Hollandaise sauce and your choice of toasted whole wheat, rye, or cinnamon raisin toast, or English muffin
\$12

Country-Fried Steak and Eggs

Crispy country-fried steak and southern gravy; two eggs prepared to order, hash browns, grits, or fresh fruit; and your choice of toasted whole wheat, rye, or cinnamon raisin toast, or English muffin
\$14

Chef's Omelet

Two farm-fresh eggs with your choice of ham, cheddar cheese, fresh mozzarella, spinach, mushrooms, peppers, black olives, tomatoes, green chiles, or torn basil; hash browns, grits, or seasonal fresh fruit; and your choice of whole wheat, rye, or cinnamon raisin toast or English muffin
\$12

Ham and Wisconsin-Aged Cheddar Quiche

Tomatoes, ham, spinach with hash browns, grits, or seasonal fresh fruit
\$9

Lox and Eggs

Norwegian smoked salmon, crisp potato rösti, scrambled eggs, red onion, capers, sour cream, and chives
\$10

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From the Grille

Buttermilk Waffles

100% pure maple syrup, confectioner's sugar, sweet cream butter
\$7

Buttermilk Pancakes

100% pure maple syrup, confectioner's sugar, sweet cream butter
\$9

Add Bananas and Chocolate Chips
\$3

James Beard Sante Fe Railcar French Toast

Dipped in cornflakes, 100% pure maple syrup, sweet cream butter
\$9

Add autumn cider caramel apple compote
\$2

Huevos Rancheros

Two eggs any style, hashbrowns, pork green chili, cheese, pico de gallo,
warm tortilla
\$9

Beverages

Orange Juice

\$3.50

Grapefruit Juice, Tomato Juice, Cranberry Juice

\$2.50

Gourmet Colorado Coffee Merchants Coffee or Decaffeinated Blend

\$3

Iced or Hot Tea

\$2

Whole Milk, 2% or Skim Milk

\$2

Cappuccino or Café Latte

\$4

Soft Drinks

\$2.50

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