

7s Home style Breakfast* 11 

Two eggs any style, home fries and choice of bacon, sausage or ham and toast

Mt. Werner Omelet* 14 

Three eggs, cured ham, onion, mixed peppers, cheddar and Monterey Jack cheeses, home fries and toast

Garden Omelet* 13 

Three eggs, spinach, tomato, mushrooms, Swiss cheese, home fries and toast

Croissant Breakfast Sandwich 13 

Egg, cheese, home fries and choice of bacon, sausage or ham

Chiliquiles 14

Scrambled eggs, chorizo, cheddar-jack, tri-colored tortilla chips tossed in red-chile sauce, sour cream, salsa and guacamole

Golden Pancakes 11

Maple syrup, butter and powdered sugar
Choice of strawberries, blueberries or chocolate chips **12**

Eggs Benedict* 13 

Two poached eggs, Canadian bacon, English muffin, hollandaise and home fries - 1/2 order **8**

Eggs Florentine* 13 

Two poached eggs, charred roma tomato, spinach, hollandaise and home fries - 1/2 order **8**

Biscuits and Gravy 13


House made sausage gravy, home fries and two eggs any style

Bananas Fosters French Toast 13 

Boulder Breadworks Brioche, bananas and Meyers dark rum syrup

Add Beef Tournados or Crab as a side of meat or on the benedict for 10

Full Breakfast Buffet 21

(Egg whites or Egg substitute available upon request) 


SIDES

Toasted bagel with Philadelphia cream cheese **5**, add smoked salmon **3**

Smoked salmon and shaved onion plate **6** 

Home fries **4** 

Cup of low fat yogurt, plain or berry **4** 

Steel cut oatmeal
caramelized apples and sundried raisin compote **6** 

Apple-wood smoked bacon, pork sausage links or grilled ham **4**

Yogurt Parfait— made with local Granola Gold granola **9** 


BEVERAGES

Fresh brewed Starbucks coffee **4**

Specialty coffee: espresso, cappuccino, latte **5**

Selection of Hot teas **4**

Juice: Orange, Grapefruit, Apple, Cranberry or Tomato **4**

Milk: 2%, fat free, soy **4** 

Strawberry-banana smoothie **7** 

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness.

Gluten free option available



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Starters

Crab Beignets ~ 14

Lump Crab Meat, Microgreens and Chili-Tobiko Roe Aioli

Peppered Beef Carpaccio ~ 12



Balsamic Reduction, Brioche, White Truffle Oil and Capers

Tuna Poke ~ 14



Soy-Ginger Tuna with Avocado, Seaweed Salad,
Togarashi Crispy Wontons, Soy Reduction and Wasabi Aioli

Vegetable Potstickers ~ 14



Edamame-Mint Aioli, Soy-Ginger Reduction and Sweet Chili Sauce

Soups & Salads

Salads are served with choice of house made dressings

Side Caesar Salad ~ 6



Chopped Romaine, Croutons, Parmesan Cheese,
Grape Tomato and Caesar Dressing

Side House Salad ~ 6



Seasonal Greens with Pepitas, Carrot, Red Onion,
Cucumber and Diced Tomato

Artisanal Green Salad ~ 10



Baby Greens, Apple-Wood Smoked Bacon,
Orange-Citrus Vinaigrette and Stella Blue Cheese

Spinach Salad ~ 8



Baby Spinach, Cranberries, Sage Dressing,
Balsamic Candied Walnuts and Feta Cheese

Tomato Basil Bisque



Cup ~ 6

Bowl ~ 8

Off the Grill

Choice of Fingerling Potatoes, Roasted Garlic Mashed Potatoes, French Fries or Rice Pilaf and Chef's selection of Vegetables.

Chef's Wild Game Special ~ Market Price

12oz NY Steak ~ 32  16oz Bone-in Cowboy Ribeye ~ 38 

8oz Top Sirloin ~ 26  8oz Filet ~ 32 

Specialty Entrees

Stella's New York Strip ~ 32

Grilled New York Strip, Caramelized Onions, Stella Blue Cheese Crumbles, Wild Mushrooms, Fingerling Potatoes and Seasonal Vegetable

Soy-Ginger Glazed Duck Breast ~ 28 

Pan Seared served with Duck Confit Fried Rice and Bok Choy

Rocky Mountain Trout ~ 24  

Pan Seared and served with Citrus Butter, Wild Rice Pilaf, Toasted Pine Nuts and Seasonal Vegetables

Chevre Potato Gnocchi ~ 18

Potato Gnocchi with Goat Cheese, Roasted Tomatoes, Wild Mushrooms and Herbs tossed in a Roasted Garlic Cream Sauce

Almond Encrusted Salmon ~ 26  

Pan Seared and served with Rosemary Butternut Squash Risotto, Blackberry Gastrique and Seasonal Vegetables

Coq Au Vin ~ 22 

Oven Roasted Half Chicken and Fingerling Potatoes served with a Pancetta, Wild Mushroom and Roasted Garlic Red Wine Jus

Herb Crusted Lamb Chop ~ 34 

Herb and Dijon Mustard Crusted Lamb Chop, Potato-Leek Cake and Red Wine Demi-Glace

Braised Short Rib ~ 24 

Rosemary Risotto, Red Wine Demi and Seasonal Vegetable

 Gluten-Free Option Available



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