

# *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  
\$5

### **Norwegian Smoked Salmon**

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

### **Berries and Cream**

The season's freshest selection of berries served with cream  
\$9

### **Yogurt Parfait**

Spa granola, raspberry, strawberry or plain yogurt, and fresh berries  
\$9

### **Assorted Cold Cereals**

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

### **Fresh Fruit Plate**

Ripe melons, pineapple, kiwi, and seasonal berries  
\$9

### **Continental Breakfast**

Freshly sliced fruit and berries or a half 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  
\$8

## *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 and berries  
\$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  
\$9

### **Breakfast Croissant**

Applewood smoked bacon or ham, Wisconsin cheddar cheese, farm fresh egg prepared to order, served with hash browns, grits, or fresh fruit  
\$10

### **Steak and Eggs**

Petite beef tenderloin steak, two eggs prepared to order, caramelized onions, wild mushroom jus, hash browns, grits, or fresh fruit, your choice of toasted whole wheat, rye, 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 fresh fruit and berries, your choice of whole wheat, rye, cinnamon raisin toast, or English muffin  
\$12

### **Ham and Wisconsin-Aged Cheddar Quiche**

Tomatoes, ham, spinach with hash browns, grits, or sliced fresh fruit and berries  
\$9

### **Lox and Eggs**

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

## *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

### **Texas Style French Toast**

Vanilla whipped cream, 100% pure maple syrup, sweet cream butter  
\$9

### **Huevos Rancheros**

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

Add strawberries, blueberries, or raspberries to any of the above  
\$3

## *Beverages*

### **Fresh Squeezed Orange Juice**

\$3.50

### **Grapefruit Juice, Tomato Juice, Cranberry Juice**

\$2.50

### **Gourmet Umpire Estates Coffee or Decaffeinated Coffee**

\$3

### **Iced or Hot Tea**

\$2

### **Whole Milk, 2% or Skim Milk**

\$2

### **Cappuccino or Café Latte**

\$4

### **Soft Drinks**

\$2.50