

One Ski Hill Place, A RockResort

In-Room Dining

In-Room Dining orders are subject to all applicable state and local taxes and assessments, an eighteen percent gratuity and a five dollar delivery fee.

Please dial 8816 if you would like to enjoy In-Room Dining.

If you would like to set up breakfast delivery for the morning, please call In-Room Dining prior to 10:00 p.m.

Eggs and Omelets

Breakfast is served 7:00am to 10:00am

Served with fingerling breakfast potatoes or seasonal fruit
and your choice of toast

Two Eggs any Style

With choice of bacon, sausage or grilled ham

\$12

Egg Sandwich



Two fried eggs with your choice of ham, bacon or sausage
and organic cheddar cheese on a grilled ciabatta roll

\$10

Egg White Omelet

With asparagus, spinach and fresh mozzarella topped with sliced tomatoes

\$11

Denver Omelet

Ham, peppers and onions with cheddar and jack cheese

\$11

Poached Eggs Florentine

Poached eggs on a bed of steamed spinach
topped with Mornay sauce and Gruyère cheese

\$13

Traditional Benedict

Poached eggs and Canadian bacon served on an English muffin
and topped with Hollandaise sauce

\$13


Create Your Own Omelet

Your choice of ham, bacon, sausage, onions, tomatoes, green peppers,
mushrooms, spinach, jalapenos or cheese .

Choose up to four fillings


\$12 Additional fillings **\$0.75 ea**

Healthy Breakfast Choices

Steel Cut Oatmeal 
With brown sugar, raisins and milk
\$6


Seasonal fruit and berries
\$9.50

Grapefruit Sections
With honey and whole grain toast
\$8

Fresh Fruit and Yogurt Parfait 
Topped with house made granola
\$9.50

Assorted Cereals
Daily Selection with whole,
2% or skim milks
\$6


Chef's Specialties


Smoked Salmon 
With capers, onions, cream cheese and daily choice of toasted bagel
\$12

Buttermilk Pancakes
Stack of five topped with powdered sugar and warm berry compote
\$10

Orange Brioche French Toast
Served with fresh raspberries and Vermont maple syrup
\$12

On the Side

Low Fat Cottage Cheese 
Served with mandarin oranges,
pineapple and whole grain toast **\$8**

Blueberry Breakfast Smoothie 
\$8.50

Toasted Bagel and Cream Cheese
Your daily choice of bagel **\$5**

Bacon or sausage (4 pieces) \$6

Fingerling Breakfast Potatoes \$5.50

Side of Fruit \$6

Individual Fruited Yogurt  **\$4.50**

In Room Dining Lunch Menu

Summer Salads

Lunch is served from 10:30am to 2:30pm

Mountain Cobb Salad



Warm grilled chicken, apple wood smoked bacon, Maytag bleu cheese, crispy onions, avocado, hard boiled egg with butter lettuce and field greens and housemade farm dressing **\$16**

Stacked Hearts of Romaine

Romaine hearts brushed with a creamy lemon garlic dressing and a pesto ciabatta crouton **\$8**

Heirloom Tomato Salad



Fresh mozzarella, grilled farm bread with creamy garlic dressing **\$10**

Seared Ahi Nicoise



Rare seared Ahi tuna, nicoise olives, haricot vert, poached fingerling potatoes, grape tomatoes with Boston bib lettuce and lemon mustard dressing **\$16**

Hand Selected Farm Greens



Savory housemade granola, grape tomatoes and shaved cucumbers, and a herb vinaigrette **\$8**

Soups and Appetizers

Forest Mushroom Soup

Wild mushrooms and cream topped with sautéed mushrooms, chives and white truffle oil **\$8**

Tuna Tartar



Fresh micro greens, chili oil, green onions, herb crostini **\$14**

Citrus Marinated Grilled Prawns

Chili cilantro dipping sauce **\$12**

Beef Carpaccio

Shaved parmigiano reggiano, micro herb salad and horseradish aioli **\$12**

Grilled Sandwiches and Burgers

Served with your choice of sea salt and cracked pepper pomme frite,
tomato cucumber salad or fingerling potato salad

Tuna Club

Seared Ahi tuna, pancetta, vine ripe tomatoes, butter lettuce and herb mayonnaise
served on a rustic baguette

\$14

Black Forest Ham and Smoked Mozzarella

With caramelized sweet red onions on ciabata bread

\$12

Pulled Chicken and Fontina

With vine ripe tomatoes and pesto aioli on olive oil rosemary bread

\$12

Tomato and Fresh Mozzarella

With basil tapenade and olive oil on focaccia bread

\$11

Wagyu Burger

American Kobe beef patty with your choice of
Maytag bleu, Vermont cheddar or American organic cheddar cheeses
and served with our house made bun, vine ripe tomatoes and romaine lettuce

\$14

In Room Dining

Dinner Menu

Soups and Salads

Dinner is served from 5:00pm to 10:00pm

Forest Mushroom Soup

Wild mushrooms and cream topped with sautéed mushrooms, chives and white truffle oil
\$9

Stacked Hearts of Romaine

Romaine hearts brushed with a creamy lemon garlic dressing and a pesto ciabatta crouton \$8

Heirloom Tomato Salad



Fresh mozzarella, grilled farm bread with creamy garlic dressing \$10

Beet and Bleu Cheese Salad

Roasted beets, butter lettuce, toasted walnuts, Maytag bleu cheese with a sherry vinaigrette \$10

Hand Selected Farm Greens



Savory housemade granola, grape tomatoes and shaved cucumbers and a herb vinaigrette \$8

Appetizers

Tuna Tartar,



Organic micro greens, chili oil, green onions, herb crostini \$14

Smoked Duck Breast

Beets, Belgium endive, black olive vinaigrette \$12

Citrus Marinated Grilled Prawns

Chili cilantro dipping sauce \$14

Beef Carpaccio

Shaved parmigiano reggiano, micro herb salad and horseradish aioli \$12

Poached Asparagus and New Potatoes

Herb salad tossed with mustard seed vinaigrette \$8

Entrées

Pan Roasted Organic Chicken Breast

Beet cous cous, caramelized carrots, jus natural **\$25**

Bucatini Pasta with Wild Mushrooms and Truffles

Wild mushrooms, shaved black truffles, parmigiano reggiano cream sauce **\$22**

Oven Roasted Halibut

Leeks, baby carrots, poached potatoes, chervil, spiced blue crab broth **\$26**

Braised Beef Short Ribs

Horseradish whipped potatoes, honey glazed carrots **\$26**

Grilled Tournedos of Wagyu Beef

Bacon potato cake, assorted baby vegetables, red wine butter chapeaux **\$34**

Grilled Colorado Lamb Loin

Soft rosemary polenta, sunburst squash, jus natural **\$32**

Grilled Venison Chop

Rosemary poached pears, green lentils, root vegetables, Six Grapes Port syrup **\$32**

Dessert Menu

Served all day

Peach Ripieno

White peach sorbet served in a natural peach shell

\$8.00

Espresso Crème Bruleé

Crème Chantilly, chocolate covered espresso beans

\$8.00

Chocolate Duo Mousse

White and dark chocolate mousse, candied cherries
on a chocolate sponge cake

\$8.00

Chocolate Caramel Pyramid

Caramel center, hazelnut caramel sauce

\$8.00

Children's Menu

For ages 12 and under

Burger Buddies

Duo of sliders served with or without cheese on mini rolls with lettuce and tomatoes

Includes a choice of French fries or fruit salad

\$7.00



Organic Mac & Cheese

Pasta in a white cheddar cheese sauce

\$7.00



Grilled Cheese

Choice of cheddar, Swiss or American cheese on white or whole wheat bread.

Includes a choice of French fries or fruit salad

\$5.00

Spaghetti & Meatballs

Butter or tomato sauce topped with parmesan cheese and garlic toast

\$7.00

Grilled All Beef Hot Dog

With mustard or ketchup

Includes a choice of French fries or fruit salad

\$7.00

Chicken Tenders

White meat tenders with a choice of honey mustard or honey BBQ dipping sauce

Includes a choice of French fries or fruit salad

\$7.00

PB & J

On white or whole wheat bread (crust optional)

Includes a choice of French fries or fruit salad

\$4.00

Crunchy Fish Sticks

Served with tartar sauce

Includes a choice of French fries or fruit salad

\$7.00

In Room Dining

Drink Menu

Please ask your attendant about our full selection of wine and cocktail offerings

Breakfast

Freshly Brewed Starbucks Coffee

Regular and Decaffeinated

Organic Fair Trade Serena Blend

20 oz **\$7.50** 40 oz **\$13.00**

Selection of Gourmet and Decaffeinated Hot Teas

from Tazo

\$6.00

Chilled Apple, Organic Grapefruit, Tomato,

Cranberry or Pineapple Juice

Small **\$3.50** Large **\$5.00**

Other Beverages

Hot Chocolate- 20 oz **\$7.50**

Milk: skim, 2%, or whole **\$2.75**

Pepsi products **\$2.75**

Cocktails

Ketel One Bloody Mary

Our in-house recipe made with Ketel One premium vodka and finished with a garden of garnishes

\$10.00

Mimosa by Chandon



Celebrate your morning with a perfect combination of fresh organic orange juice and Chandon Brut sparkling white wine

\$12.00

Fools Gold Communitini*

Ketel One Vodka, Grand Marnier, Fresh Squeezed Orange Juice, Crushed Lavender

\$12

* Percentage of proceeds will be donated to the Breckenridge Outdoor Education Center (BOEC)

Bulleit Bourbon Perfect Manhattan

Bulleit Bourbon, Sweet and Dry Vermouth

\$10

Ginger Martini

Ginger Vodka, Domaine de Canton, Fresh Squeezed Lemon Juice, Candied Ginger

\$11

Wines

White Wines

Lioco Chardonnay, Sonoma 42

Newton Chardonnay "Unfiltered", Napa 96

Cliff Lede Sauvignon Blanc, Napa 49

Jermann Pinot Grigio, Sardinia 45

Dr. Loosen Riesling, Germany 34

Red Wines

Paraiso Pinot Noir, Monterey 58

Sanctuary Cabernet Sauvignon, Napa 65

Catena Malbec, Argentina 54

Chappellet Meritage, Napa 55

Terrazas De Los Andes Torrontes, Argentina 35

Lapostolle Merlot "Cuvee Alexandre", Chile 54

Champagnes/Sparkling

Dom Pérignon, France 345

Chandon, California 42

Jordan "J", California 67

Veuve Cliquot Yellow Label 375mL, France 57

Chandon 187mL, California 12

Beers by the Bottle

Budweiser, Bud Light **\$4.50**

Trumer Pils, Sunshine Wheat, Sierra Nevada Porter,

Michelob Ultra, Lucky You IPA **\$5.50**

Becks, Guinness, Paulaner N.A. **\$6.00**

