



Sunday Brunch

Brunch Specialties

Aspen Lakes Eggs Benedict

Poached Eggs, English Muffin, Hollandaise Sauce, Potatoes

Traditional With Canadian Bacon 12

With Bacon, Fried Artichoke Hearts, and Spinach 13

With Wild Mushroom Sautee, Crispy Bacon 13

With Smokey Pulled Pork 13

Napa Benny

15

Two Poached Eggs on top of Crisp Crab Cakes

Topped with Fresh Hollandaise Sauce

Frybread Ranchero

12

House Made Frybread, Trail Beans, Basted Eggs, Crème Fraiche

Salmon Potato Pancake

10

Scallions, Cherry Tomatoes, Red Peppers, Crème Fraiche

On the Sweeter Side

French Toast, *Creamy Butter, Maple Syrup* 9

Sweet Cream Pancakes, *Creamy Butter, Maple Syrup* 8

Scrambles

All scrambles made with three eggs and accompanied by Hashbrowns or Ranch Potatoes or Seasonal Fruit, and choice of Toast, English Muffin or Biscuit

Western 8

Ham, Peppers, Onions, Cheddar Cheese

Pacific 9

Crab, Spinach, Tomato, Topped with

Fresh Hollandaise Sauce

Aspen Lakes Scramble 9

Bacon, Mushrooms, Spinach, Swiss, Fried Artichokes

Clubhouse 9

Bacon, Turkey, Tomato, Onion, Swiss, Avocado

Breakfast Basics

The following choices come with Ranch Potatoes or Hashbrowns or Seasonal Fruit, choice of Toast, English Muffin or Biscuit

All American Breakfast 9

Two eggs any style, Bacon, Ham or Breakfast Links

Chicken Fried Steak, *Sausage Gravy* 11

Flat Iron Steak, *Two Eggs* 15

Fresh Biscuits and Sausage Gravy 9

Lunch Selections

Caesar Salad	7
<i>Chopped Romaine, Shaved Pecorino Romano</i>	
<i>Croutons, Anchovy-Garlic Dressing</i>	
W/ Grilled Chicken	12
W/Grilled Salmon	16
Aspen Lakes Mixed Greens	7
<i>Blue Cheese, Matchstick Beets, Pecans, Farm Fresh Apples and Crispy</i>	
<i>Onions tossed in Our House Made Tart Cherry Vinaigrette</i>	
Ranch Reuben	10
<i>Pastrami, Red Fennel Sauerkraut, Swiss Cheese, Mustard, Grilled Rye</i>	
BLT	10
<i>Alder-Smoked Bacon, Microgreens, Summer Tomatoes, and Aioli</i>	

Burgers

<i>Traditional Garnishes, Choice of Fries, or Side House Salad or Caesar Salad (Sub Onion</i>	
<i>Rings for \$2)Your choice of ½ lb. Chuck, Elk, Charbroiled</i>	
<i>Chicken Breast or Grilled Portobello</i>	9
W/Bourbon-Molasses BBQ, Crispy Onions, Aged Cheddar	11
W/Sautéed Forage Mushrooms	11

Today's Fresh Pasta Creation 14

Brunch Drinks

Aspen Lakes Blend Coffee	2
Orange, Ruby Red Grapefruit Juice, Cranberry, V-8, Apple, Tomato Juice	3
Milk, Chocolate Milk	2
Hot Chocolate	2
Hot Tea Service	2
Pepsi Products	1.25

From the Espresso Bar

Espresso	2
Cappuccino	3
Latte	4
Mocha	4

Specialty Drinks

Bloody Mary (vodka)	8
Pomegranate Bellini	6
Champagne Orange Mimosa	6

We would be glad to accommodate any of your dietary needs, if possible. Guest checks for parties of eight or more will automatically reflect an 18% service charge.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*