



BREAKFAST FAVORITES

PARFAIT | 15

granola, vanilla yogurt, mixed berries

BREAKFAST PASTRY | 7

choice of: fresh-baked muffins, croissant, cinnamon roll, chocolate croissant, almond croissant, ham & Swiss croissant, spinach & ricotta croissant, cheese danish, kouign amann, bacon & egg croissant or Pain au Raisin

BUTTERMILK PANCAKES | 16

whipped butter, maple syrup

BELGIAN WAFFLE | 22

maple syrup, butter & whipped cream

BRIOCHE FRENCH TOAST | 16

butter, maple syrup, roasted seasonal fruit

OATMEAL | 12

gluten-free oats, brown sugar, raisins

TOASTED BREAD | 6

choice of: white, rye, sourdough, whole wheat, gluten-free, english muffin, plain bagel



IN-ROOM DINING MENU

OPEN DAILY 7AM-11PM

BREAKFAST ENTRÉES

Each entrée includes choice of juice, coffee or tea

CONTINENTAL | 20

choice of breakfast pastry, yogurt, seasonal fruit

CHAMONIX | 22

two eggs, choice of toast, choice of ham, bacon, or sausage

EGGS BENEDICT | 22

poached eggs, english muffin, hollandaise sauce, Canadian bacon, breakfast potatoes

HUEVOS RANCHEROS | 24

two eggs, sunny-side up, tortillas, rice, pinto beans, cotijas cheese, salsa

THREE EGG OMELET | 24

breakfast potatoes, roasted vegetables, onions, spinach (sub egg whites + 1), choice of meat: ham, bacon, or sausage

BREAKFAST BURRITO | 23

scrambled eggs, ham, salsa, cheddar cheese, tortilla

HEALTHY FAVORITES

AVOCADO TOAST | 18

toasted bread, seasoned avocado

SEASONAL FRUIT PLATE | 15

sliced fruit, berries, strawberry yogurt

SMOKED SALMON PLATE | 22

whipped cream cheese, toasted bagel, onions, capers, sliced tomato



SANDWICHES & BURGERS

Choice of sweet potato fries or french fries

BLT | 18

bacon, lettuce, tomato, mayonnaise, toasted white bread

REUBEN | 20

corned beef, Swiss cheese, sauerkraut, thousand island dressing, rye bread

GRILLED CHEESE | 18

provolone, cheddar, boursin, choice of brioche or white bread

TUNA SALAD SANDWICH | 18

tuna, lettuce, onion, tomato, choice of brioche or white bread

SMOKED TURKEY AVOCADO SANDWICH | 20

smoked turkey, avocado, lettuce, tomato, herb aioli, served on toasted multigrain roll

***BEEF BURGER** | 19

half-pound beef patty, lettuce, tomato, pickle, caramelized onions, herb aioli, served on a sesame seed bun

***CHEESEBURGER** | 20

half-pound beef patty, lettuce, tomato, caramelized onions, herb aioli, served on a sesame seed bun, choice of Swiss, American, or provolone cheese

Choose your toppings | +\$3 each additional

Bacon | Mushrooms | Avocado

IN-ROOM DINING MENU

OPEN DAILY 7AM-11PM

ENTRÉES

Choice of asparagus or roasted vegetables

Choice of mashed potatoes, baked potato, or lemon garlic herb rices

FILET MIGNON | 48

8 oz. tenderloin of beef, béarnaise sauce

GRILLED SALMON | 32

Atlantic salmon, citrus sauce

CHICKEN PICCATA | 22

lemon, capers, garlic, shallots, white wine sauce, grilled chicken

MUSHROOM RAVIOLI | 21

sautéed mushrooms, roasted pine nuts, parmesan, basil





SNACKS & STARTERS

POTATO CHIPS | 10

spinach & kale dip or onion dip

BAKED PITA WEDGES | 10

tzatziki or roasted pepper hummus

TORTILLA CHIPS | 12

salsa and guacamole

SHRIMP COCKTAIL | 19

jumbo shrimp, cocktail sauce, lemon wedges

CHICKEN QUESADILLA | 17

flour tortillas, monterey jack cheese

CHICKEN FINGERS | 16

ranch, barbecue, or buffalo sauce, served with carrots and celery sticks

CHEESE PLATE | 18

fig preserve, honey, grapes, dried fruits, sliced baguette, artisan cheese

CHARCUTERIE | 20

selection of dry aged meat, assorted cheese, pickles, olives, served with sliced baguette

SOFT PRETZEL | 9

cheese dip, mustard

FRENCH FRIES | 6

ONION RINGS | 8

IN-ROOM DINING MENU

OPEN DAILY 7AM-11PM

SALADS

CAESAR SALAD | 14

romaine lettuce, parmesan shaved cheese, herbed croutons

COBB SALAD | 19

herbed chicken, chopped bacon, avocado, tomatoes, hard-boiled egg, romaine lettuce, blue cheese dressing

THE WEDGE | 14

iceberg lettuce, tomatoes, bacon, blue cheese crumbles, choice of: ranch, blue cheese or red wine vinaigrette

GREEK SALAD | 14

tomatoes, cucumber, bell pepper, red onions, kalamata olive, red wine vinaigrette dressing

SOUP

CUP \$6 / BOWL \$9

TOMATO BASIL or CHICKEN NOODLE





SCRAMBLED EGG, BACON, HASHBROWN | 14

MINI STRAWBERRY PANCAKES WITH MAPLE SYRUP | 14

CHICKEN TENDERS, FRIES, AND BBQ SAUCE | 16
3pcs

MAC & CHEESE | 15

MINI BURGERS OR CHEESEBURGERS, FRIES | 15

2 mini burgers

SEASONAL FRUIT & BERRY PLATE | 12

SPAGHETTI BOLOGNESE, PARMESAN CHEESE | 15

COOKIE AND MILK | 12

VANILLA CRÈME BRÛLÉE

vanilla bean infused custard with a caramelized sugar crust and fresh berries

OLD FASHIONED CHEESECAKE

creamy rich New York style with strawberry coulis and fresh strawberries

FRESH BAKED JUMBO COOKIES & MILK

ask about today's selection, choice of milk

CHOCOLATE LAYER CAKE

dense, moist, chocolate cake layered with decadent chocolate ganache

SPICED CARROT CAKE

traditional carrot cake with a boost of warm spices and a cream cheese filling

IN-ROOM DINING MENU

OPEN DAILY 7AM-11PM

BEVERAGES

BY THE BOTTLE

WATER | Half Liter \$4 / Liter \$8
still, sparkling

SODA | \$5
CocaCola, Diet Coke, Sprite, Dr. Pepper

ENERGY DRINKS | \$6
Red Bull, Red Bull Zero

JUICES | \$8

Freshly Squeezed Orange Juice

Tomato, Cranberry, Apple Or Grapefruit

COFFEE + TEA

LAVAZZA COFFEE | Small Pot \$6 / Large Pot \$10
regular, decaf

STARBUCKS ICED COFFEE | \$6

TEA | \$6
Englishbreakfast, EarlGrey, greentea, chamomile, mint, matcha

ICED TEA | \$6



CHAMONIX
CASINO HOTEL
CRIPPLE CREEK

IN-ROOM DINING MENU

OPEN DAILY 7AM-11PM

WINE

CHAMPAGNE & SPARKLING WINE

VEUVE CLICQUOT YELLOW LABEL REIMS

NINO FRANCO RUSTICO PROSECCO

ROSA REGALE, BRACHETTO D'ACQUI

ROSA REGALE, BRACHETTO D'ACQUI (SPLIT)

ROSÉ

"WHISPERING ANGEL" – CÔTES DE PROVENCE, FRANCE

WHITE WINE

ROMBAUER CHARDONNAY CARNEROS (HALF BOTTLE)

SONOMA – CUTRER, THE CUTRER RUSSIAN RIVER (HALF BOTTLE)

EROICA RIESLING – COLUMBIA VALLEY, WASHINGTON

SARTORI DI VERONA, PINOT GRIGIO

RED WINE

BROWNE FAMILY VINEYARDS, CABERNET SAUVIGNON

DE LEILA – CHALEUR ESTATE YAKIMA, CABERNET SAUVIGNON

DUCKHORN, NAPA MERLOT

BERINGER – CABERNET SAUVIGNON, KNIGHTS VALLEY

ETUDE – CARNEROS PINOT NOIR

BEER

COORS

COORS LIGHT

BUDWEISER

RED LOG KOLSCH

HEINEKEN

BITBURGER DRIVE PILSNER (NON ALCOHOLIC)



18% Service Charge and Sales Tax will be added to your order. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these.