

The Grill

— AT SAGE LODGE —

MOTHER'S DAY MENU

\$85 PER PERSON | \$120 PER PERSON WITH BOTTOMLESS MIMOSAS
\$55 CHILDREN 10 & UNDER

SHRIMP, CRAB & OYSTERS

mignonette, cocktail sauce, horseradish

CHEF OMELET STATION

made to order and crafted just for you

PANCAKE STATION

bourbon syrup, black currant compote, whipped cream

CARVING STATION

herb and garlic slow-roasted leg of lamb
bourbon brown sugar glazed ham
salmon wellington with mushroom duxelles, sautéed spinach,
wrapped in puff pastry

EGGS BENEDICT

English muffin, ham, classic hollandaise

BLINTZES

huckleberry glaze

ORGANIC CHEDDAR CHEESE SCRAMBLED EGGS

BREAKFAST POTATO HASH

BACON & SAUSAGE

HOUSEMADE GRANOLA PARFAIT BAR

assorted yogurts, fresh fruit, dried fruit, assorted seeds and nuts

FRESH FRUIT PLATTER

SALAD BAR

baby mixed greens, chopped romaine lettuce, cucumbers, carrots,
tomatoes, nuts and seeds, apple vinaigrette,
housemade ranch and blue cheese dressings, balsamic vinaigrette

SMOKED SALMON & BAGELS

capers, onions, tomatoes, cream cheese, hardboiled eggs

ASSORTED MINI DESSERTS

Menus and prices are subject to change. A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats may increase your risk of foodborne illness.