

The Grill

— AT SAGE LODGE —

CHRISTMAS DAY BRUNCH

\$75 PER PERSON | \$105 PER PERSON WITH BOTTOMLESS MIMOSAS

\$28 PER CHILD 12 & UNDER

CHEF OMELET STATION

made to order and crafted just for you

SHRIMP COCKTAIL

cocktail sauce, horseradish

PANCAKES

maple bourbon syrup, strawberry compote, whipped cream

VANILLA FRENCH TOAST

maple bourbon syrup, toasted pecans, powdered sugar

SMOKED SALMON & BAGELS

capers, pickled onions, tomatoes, cream cheese

HOUSEMADE GRANOLA PARFAIT BAR

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

CARVING STATION

herb and garlic slow-roasted leg of lamb

bourbon brown sugar glazed ham

SALAD BAR

baby mixed greens, chopped romaine lettuce, cucumbers, carrots,

tomatoes, nuts and seeds, apple vinaigrette,

housemade ranch and blue cheese dressings, balsamic vinaigrette

SPINACH SALAD

spinach, dried cranberries, bacon, herb feta cheese, pickled onions

FRESH FRUIT PLATTER

ORGANIC CHEDDAR CHEESE SCRAMBLED EGGS

BREAKFAST POTATOES

BACON & SAUSAGE

ASSORTED MINI DESSERTS

Menus and prices are subject to change. A 20% service charge will be added to parties of six or more. No split checks. 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 and eggs may increase your risk of foodborne illness.