

SINGLE USE



IN-ROOM DINING

**DIAL EXT. 4108 FROM
YOUR GUEST ROOM PHONE
FOR IN-ROOM DINING**

Please allow 30-45 minutes for delivery.
\$3 service charge + 20% gratuity
will be included in your bill.

BREAKFAST | 7AM - 3PM

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT

• 9 Add Berries for +\$3

NOOSA HONEY YOGURT & BERRIES GF

• 9

GARDEN OMELETTE GF

Mushrooms, onions, peppers, spinach, asparagus,
served with home fries and choice of toast • 16

DENVER OMELETTE GF

Ham, red pepper, onions, white cheddar,
served with home fries and choice of toast • 15

CLASSIC BENEDICT

Poached eggs, thick-cut ham, hollandaise,
served on an English muffin with home fries • 16

AVOCADO BENEDICT

Poached eggs, avocado, tomato, hollandaise,
served on an english muffin with home fries • 16

BUTTERMILK PANCAKES

Whipped butter, 100% pure maple syrup • 12

TOAST

Sourdough, English Muffin, wheat, rye • 4
Gluten free +2

ALL DAY | 7AM - 10PM

NEW ENGLAND STYLE CLAM CHOWDER

Cup • 6 / Bowl • 9

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF

Chilli-soy glaze • 10

HOUSE SMOKED BUFFALO WINGS GF

Bleu cheese dressing, jalapeños • 12

CHOPPED CHICKEN WALDORF SALAD GF

Grapes, apples, candied pecans, celery,
white cheddar, white balsamic vinaigrette • 17

MUSTARD CRUSTED VERLASSO SALMON* GF

Kale, quinoa, dried cherries, apples,
sunflower seeds, white balsamic vinaigrette • 18

CAESAR SALAD

House-made dressing, garlic crouton

Half • 9 / Whole • 14

Add chicken +\$6 or Verlasso salmon* +\$8 

HOUSE SMOKED PRIME RIB SANDWICH*

Shaved to order CAB prime rib, au jus, horseradish
aioli, served with choice of fries or coleslaw • 20

VERLASSO SALMON SANDWICH*

Red onion marmalade, baby spinach, horseradish aioli,
served with choice of fries or coleslaw • 16

ROSEMARY CHICKEN SANDWICH

Smoked Gouda, arugula, tomato, black pepper aioli,
served with choice of fries or coleslaw • 15

SWEET POTATO SANDWICH

Toasted baguette, roasted sweet potatoes, beet slaw,
cumin aioli, mint, parsley, basil, crumbled feta,
served with choice of fries or coleslaw • 16

ANGUS BURGER*

CAB, lettuce, tomato, onion,
served with choice of fries or coleslaw • 15




Add bacon, cheese or avocado +1

STEAK & FRIES* GF

Grilled 7 oz. sirloin, truffle fries, bordelaise,
arugula salad • 19

SPRUCE SPRING PASTA

Snap peas, asparagus, red peppers, roasted garlic,
parmesan, extra virgin olive oil, basil • 16

 = All eggs are 100% Organic from Fair Farm (Longmont, CO)  = CAB (Certified Angus Beef)  = Verlasso salmon was the first farmed salmon rated yellow, "Good Alternative" by the Monterey Bay Aquarium seafood watch program. GF = Gluten Free Item. We are happy to accommodate dietary restrictions. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

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DINNER | 4PM - 10PM

HOUSE-SMOKED PRIME RIB* GF

(limited availability)

CAB served with vegetables and mashed potatoes
10 oz. • 27 / 14 oz. • 31

BISON BOLOGNAISE

Bacon-infused house-made bison
bolognaise, parmesan cheese • 22

CERTIFIED ANGUS BEEF RIB EYE STEAK* GF

Grilled 14 oz. CAB rib eye steak,
bordelaise, crispy onions, served with
vegetables and mashed potatoes • 32

VERLASSO SALMON* GF

Black quinoa, green beans,
roasted tomato harissa sauce • 24

DESSERTS | 7AM - 10PM

CHOCOLATE LAYER CAKE

Raspberry buttercream • 12

KEY LIME PIE

Graham cracker crust • 9

ICE CREAM & SORBET GF

Ice Cream Alchemy of Louisville
Ask about our current flavors • 10

BEER SELECTIONS AVAILABLE

WINES | 7AM - 10PM

ANGELINE, CALIFORNIA Chardonnay • 8/32

KIM CRAWFORD, NZ Sauvignon Blanc • 10.5/42

LA FIERA, VENETO Pinot Grigio • 8/32

BR COHN SILVER LABEL, NORTH COAST

Cabernet Sauvignon • 12/48

LA CREMA, MONTEREY Pinot Noir • 11/44

VISTALBA CORTE C, MENDOZA Malbec • 9/36

SPARKING WINES | 7AM - 10PM

STELLINA DI NOTTE, ITALY Prosecco • 7.5/30

MASCHIO BRUT ROSÉ 187ML, ITALY Sparkling • 10

DOMAINE CHANDON BRUT 187ML, NAPA VALLEY

Sparkling • 13

COCKTAILS | 7AM - 10PM

BOULDERADO BARREL AGED MANHATTAN - OUR SIGNATURE COCKTAIL




Kentucky Bourbon, Luxardo Maraschino liqueur,
Carpano Antica Formula Vermouth, orange bitters,
aged 2 months in house barrels • 12

SPRUCE MARTINI

Breckenridge Vodka, dry vermouth rinse,
true salt, blue cheese stuffed olives • 15

BURNT ORANGE OLD FASHIONED

Grilled orange and cherry infused bourbon, bitters • 13

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