

# Boulderado Breakfast

## DIAL EXT. 4108 FROM YOUR GUEST ROOM PHONE FOR ROOM SERVICE

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

### FRENCH TOAST OF THE DAY

Chef's daily challah French toast • 11<sup>95</sup>

### QUICHE OF THE DAY

Chef's special quiche creation • 11<sup>95</sup>

### NOOSA HONEY YOGURT & FRESH BERRIES VG • 8<sup>95</sup>

### CLASSIC BREAKFAST GF

Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, home fries, choice of toast • 12<sup>95</sup>

### DENVER OMELETTE GF

Black forest ham, red peppers, onions, white cheddar, served with home fries and choice of toast • 13<sup>95</sup>

### PRIME RIB HASH \* GF

Two eggs any style, shaved house-smoked CAB prime rib, onion, red and green pepper, potatoes, horseradish cream, choice of toast • 13<sup>95</sup>

### AVOCADO BENEDICT

Poached eggs, avocado, tomato, hollandaise, served on an English muffin with home fries • 13<sup>95</sup>  
*Add smoked salmon +\$ 4<sup>95</sup>*

### CLASSIC BENEDICT

Poached eggs, thick cut black forest ham, hollandaise, served on an English muffin with home fries • 13<sup>95</sup>

ONE EGG ANY STYLE • 2<sup>95</sup> | THICK CUT SMOKED BACON • 3<sup>95</sup>  
BREAKFAST LINK SAUSAGE • 3<sup>95</sup> | BLACK FOREST HAM • 3<sup>95</sup>  
HOME FRIES • 1<sup>95</sup> | FRUIT • 2<sup>95</sup> | AVOCADO • 2<sup>95</sup>  
TOAST OR ENGLISH MUFFIN • 2<sup>95</sup> | GLUTEN FREE TOAST • 2<sup>95</sup>  
100% PURE MAPLE SYRUP • 2<sup>95</sup>

GF = Gluten Free or Can Be Prepared Gluten Free | VG = Vegetarian | V = Vegan  
 = All Eggs are 100% cage Free from Eggs 'N More |  = Certified Angus Beef

\*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.



# Boulderado's Best

DIAL EXT. 4108 FROM YOUR GUEST ROOM PHONE FOR ROOM SERVICE

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## NEW ENGLAND CLAM CHOWDER

Cup • 4<sup>95</sup> / Bowl • 7<sup>95</sup>

## HOUSE-SMOKED BUFFALO WINGS GF

Jumbo wings, blue cheese dipping sauce, shaved jalapeños • 12<sup>95</sup>

## ROSEMARY CHICKEN SANDWICH

White cheddar, arugula, sesame semolina bread, tomato, black pepper aioli, choice of side • 15<sup>95</sup>

## SALMON SANDWICH\*

Red onion marmalade, baby spinach, horseradish aioli, brioche bun, choice of side • 15<sup>95</sup>

## STEAK & FRIES\* GF

USDA prime top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad • 19<sup>95</sup>

## MEATLOAF & GRAVY

House ground USDA Prime Sirloin, beef gravy, garlic mashed potatoes, grilled vegetables 19<sup>95</sup>

## SOUTHERN FRIED 1/2 CHICKEN

House battered, garlic mashed potatoes, chicken & herb gravy, coleslaw • 18<sup>95</sup>

## BEEF TIPS\*

USDA Prime sirloin, garlic mashed potatoes, mushroom demi-glace, grilled vegetables • 19<sup>95</sup>

## TRATTORIA di Boulderado

### VEGETARIAN MINISTRONE VG

Mushroom and vegetable stock, garden vegetables, parmesan, ditalini pasta • 6<sup>95</sup>

### BEEF & PANCETTA MEATBALLS

USDA prime sirloin, pancetta, parmesan, house marinara, mozzarella cheese, basil • 13<sup>95</sup>

### ITALIAN CHEF SALAD GF

Turkey, soppressata, bacon, romaine, spring mix, celery, heirloom cherry tomato, red onion, garbanzo beans, creamy garlic and parmesan dressing • 15<sup>95</sup>

### CHICKEN PARMESAN

Pounded and breaded chicken breast, marinara, mozzarella, parmesan, house-made fettuccine • 22<sup>95</sup>

### EGGPLANT PARMESAN VG

Ciabatta-crumb-breaded eggplant, marinara, grilled zucchini, ricotta, mozzarella, parmesan • 18<sup>95</sup>

### LASAGNA

Ground steak and pancetta bolognese, house-made pasta, marinara, ricotta, mozzarella, parmesan, Italian parsley • 23<sup>95</sup>

### SPAGHETTI & MEATBALLS

Tender bucatini pasta, marinara, house meatballs, marinara, fresh basil, parmesan • 18<sup>95</sup>

### FETTUCCINE ALFREDO VG

Cream, parmesan, garlic, tomato cruda, house-made fettuccine • 16<sup>95</sup>

### FETTUCCINE & SEAFOOD ALFREDO

Jumbo shrimp, yellowfin tuna, Atlantic salmon, cream, parmesan, garlic, tomato cruda, house-made fettuccine • 24<sup>95</sup>



## SWEET CHIPOTLE WINGS GF

Chipotle rubbed, Cholula butter sauce, ranch dipping sauce, cilantro • 12<sup>95</sup>

## HOUSE SALAD GF

Mixed greens, bacon, heirloom cherry tomatoes, radish, English cucumber, sunflower kernels, white balsamic dressing  
Half • 7<sup>95</sup> / Whole • 10<sup>95</sup>

Add chicken +\$5, salmon filet\* +\$6, USDA prime sirloin\* +\$7

## MUSTARD CRUSTED SALMON SALAD\* GF

Kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing • 16<sup>95</sup>

## ANGUS BURGER\*

Certified Angus Beef, brioche bun, romaine lettuce, tomato, onion, choice of side • 15<sup>95</sup>

## BISTRO BURGER\*

Steak burger, bacon jam, brioche bun, tavern sauce, arugula, crispy onions, choice of side • 16<sup>95</sup>

## BISON REUBEN

Colorado bison corned beef brisket, Gruyere cheese, marble rye bread, house sauerkraut, 1000 Island, choice of side • 16<sup>95</sup>

## PRIME RIB FRENCH DIP\*

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli, choice of side • 19<sup>95</sup>

**SIDES: FRENCH FRIES | TRUFFLE FRIES | COLESLAW | GRILLED VEGETABLES**

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