

Boulderado's Best

SERVED ALL DAY | 11 AM TO 10 PM

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.



HOUSE SALAD GF

Mixed greens, bacon, heirloom cherry tomatoes, radish, English cucumber, sunflower kernels, white balsamic dressing
Half • 7⁹⁵ / Whole • 10⁹⁵

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

NEW ENGLAND CLAM CHOWDER

Cup • 4⁹⁵ / Bowl • 7⁹⁵

STEAK & FRIES* GF

USDA prime top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad • 19⁹⁵

MEATLOAF & GRAVY

House ground USDA Prime Sirloin, beef gravy, garlic mashed potatoes, grilled vegetables 19⁹⁵

BEEF TIPS*

USDA Prime sirloin, garlic mashed potatoes, mushroom demi-glace, grilled vegetables • 19⁹⁵

ROASTED ICELANDIC COD

Fresh Icelandic cod loin, chardonnay butter, herb cracker crust, wild rice & butter leeks, grilled asparagus • 29⁹⁵

JUMBO SHRIMP SCAMPI

Jumbo White Gulf Shrimp, lemon butter, chardonnay cream, garlic, Italian parsley, house-made angel hair pasta, microgreens • 24⁹⁵

TRATTORIA di Boulderado

VEGETARIAN MINISTRONE VG

Mushroom and vegetable stock, garden vegetables, parmesan, ditalini pasta • 6⁹⁵

CHICKEN PARMESAN

Pounded and breaded chicken breast, marinara, mozzarella, parmesan, house-made fettuccine • 22⁹⁵

SPAGHETTI & MEATBALLS

Tender bucatini pasta, marinara, house meatballs, marinara, fresh basil, parmesan • 18⁹⁵

FETTUCCINE ALFREDO VG

Cream, parmesan, garlic, tomato cruda, house-made fettuccine • 16⁹⁵

Add chicken +\$5, salmon filet* +\$6,

USDA prime sirloin* +\$7



HOUSE-SMOKED BUFFALO WINGS GF

Jumbo wings, blue cheese dipping sauce, shaved jalapeños • 12⁹⁵

ROSEMARY CHICKEN SANDWICH

White cheddar, arugula, sesame semolina bread, tomato, black pepper aioli, choice of side • 15⁹⁵

SALMON SANDWICH*

Red onion marmalade, baby spinach, horseradish aioli, brioche bun, choice of side • 15⁹⁵

ANGUS BURGER*

Certified Angus Beef, brioche bun, romaine lettuce, tomato, onion, choice of side • 15⁹⁵

BISTRO BURGER*

Steak burger, bacon jam, brioche bun, tavern sauce, arugula, crispy onions, choice of side • 16⁹⁵

BISON REUBEN

Colorado bison corned beef brisket, Gruyere cheese, marble rye bread, house sauerkraut, 1000 Island, choice of side • 16⁹⁵

PRIME RIB FRENCH DIP*

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli, choice of side • 19⁹⁵

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

GF = GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE | VG = VEGETARIAN | V = VEGAN

*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.

FULL BAR MENU AVAILABLE FOR DINE-IN, TO GO OR ROOM SERVICE

Boulderado Breakfast

ROOM SERVICE BREAKFAST AND TO GO AVAILABLE 7 AM TO 11 AM
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.

BRUNCH PLATES

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 • 16⁹⁵

HOUSE SMOKED SALMON HASH GF

Two eggs any style, smoked salmon, onion, red and green pepper, crispy potatoes, fried capers, dill cream, choice of toast • 16⁹⁵

CLASSIC BREAKFAST GF

Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, home fries, choice of toast • 14⁹⁵

STEAK & EGGS GF

Grilled USDA prime 7 oz. top sirloin steak, chimichurri, shallot butter, home fries, two eggs any style, choice of toast • 19⁹⁵

QUICHE OF THE DAY

Chef's special quiche creation • 13⁹⁵

BENEDICTS & OMELETTES

CLASSIC BENEDICT

Poached eggs, thick-cut black forest ham, hollandaise, served on an English muffin with home fries • 15⁹⁵

AVOCADO BENEDICT

Poached eggs, avocado, tomato, hollandaise, served on an English muffin with home fries • 15⁹⁵
Add smoked salmon +\$4⁹⁵

DENVER OMELETTE GF

Black forest ham, red peppers, onions, white cheddar, served with home fries and choice of toast • 14⁹⁵

ON THE LIGHTER SIDE

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT VG

• 8⁹⁵ Add berries +\$3

FRESH FRUIT BOWL GF/VG

Fresh fruit and berries • 8⁹⁵

SIDES

ONE EGG ANY STYLE • 2⁹⁵

TOAST OR ENGLISH MUFFIN • 2⁹⁵

GLUTEN FREE TOAST • 2⁹⁵

THICK CUT SMOKED BACON • 3⁹⁵

BREAKFAST LINK SAUSAGE • 3⁹⁵

BLACK FOREST HAM • 3⁹⁵

AVOCADO • 2⁹⁵

HOME FRIES • 1⁹⁵

FRUIT • 2⁹⁵

BRUNCH BUZZ

HOUSE BLOODY MARY

Vodka, house-made bloody mix • 8

TITO'S BLOODY MARY

Tito's Handmade Vodka, house-made bloody mix • 9

CLASSIC MIMOSA

Prosecco, orange juice • 8

LAVENDER MIMOSA

Prosecco, house-made lavender syrup • 8

GOOD MORNING

Espresso, coffee liqueur • 9

IRISH COFFEE

Irish Whiskey, whipped cream • 9

NON-ALCOHOLIC

JUICE

Orange, Apple, Cranberry, Grapefruit • 5

COFFEE

Small Pot • 8
Large Pot • 14

HOT TEA • 4

PEPSI PRODUCTS • 5

ICED TEA • 4

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