

Spruce Farm & Fish

2115 13th St Hotel Boulderado 80302-4801 · +13034424880 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 10

OYSTERS ON THE HALF SHELL*

Raw on shaved ice, fresh lemon, mignonette, house cocktail sauce

AVAILABLE OPTIONS

\$4.75

\$4.95

CRISPY BRUSSELS SPROUTS & CAULIFLOWER

Chilli-soy glaze

\$12.95

SICILIAN MEATBALLS

House-made-all-beef meatballs, creamy parmesan polenta, pomodoro sauce, mozzarella cheese, grilled ciabatta toasts, fresh basil

\$14.95

WILD MUSHROOM TOASTS

A blend of 4-5 locally grown wild mushrooms, slow butter roasted, thyme, extra virgin olive oil, Parmesan cheese, grilled French baguettes, fresh parsley

\$15.95

CALAMARI

Crispy fried, fresh dill, lemon zest, toasted almonds, crispy garlic chips, orange sriracha sauce

\$15.95

TUNA TARTARE*

Fresh yellowfin tuna loin dressed in champagne, dill & shallot vinaigrette, orange balsamic gastrique, butter-toasted ciabatta crackers, frisée salad, arugula micros

\$21.95

BAKED BRIE, APPLE & PROSCIUTTO CROSTINI

Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish

\$16.95

TOMATO, CAPER & CHARDONNAY MUSSELS

Prince Edward Island Mussels, steamed in a broth of crushed tomatoes & chardonnay with fresh basil, capers, Italian black cured olives and garlic, served with grilled ciabatta bread with a fresh basil sprig garnish

\$19.95

FIRECRACKER WINGS

Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip

\$16.95

NEW ENGLAND CLAM CHOWDER

AVAILABLE OPTIONS

\$6.50

\$9.50

SALADS 6

BRIE & CHERRY CHICKEN SALAD**\$18.95**

French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing

MUSTARD CRUSTED SALMON SALAD***\$21.95**

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing

LAGUNA TUNA SALAD**\$23.95**

Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, fris e & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette

ROASTED BEET & CH VRE SALAD**AVAILABLE OPTIONS**

Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, ch vre cheese, golden raisins, pickled cucumber, champagne vinaigrette

\$16.95

Add Salmon Filet*: \$8.00

CAESAR SALAD**AVAILABLE OPTIONS**

Romaine lettuce, shaved parmesan, house-made garlic croutons, signature Caesar dressing

\$9.95

\$14.95

Chicken: \$6.00

Salmon Filet*: \$8.00

Certified Angus Beef Top Sirloin*:

\$9.00

Tuna Steak*: \$9.00

SEASONAL HOUSE SALAD**AVAILABLE OPTIONS**

Spinach, fris e, mesclun greens, sliced red apples, honey fried walnuts, shaved Parmesan cheese, honey balsamic vinaigrette

\$9.95

\$14.95

Chicken: \$6.00

Salmon Filet*: \$8.00

Certified Angus Beef Top Sirloin: \$9.00

Tuna Steak*: \$9.00

FARM & FISH 11**PAILLARD CHICKEN****\$23.95**

Hand pounded, pan seared, panko breaded boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomato, olive oil & lemon dressing

PEACHTREE CHICKEN**\$23.95**

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter

TOP SIRLOIN STEAK & FRIES***\$25.95**

Certified Angus Beef top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad

CAB NY STRIP STEAK WITH BLUE BUTTER***\$46.95**

12oz. Certified Angus Beef New York strip steak, grilled to your specification, Point Reyes blue cheese, garlic butter, whipped potatoes, crispy balsamic onions, creamed spinach

BISON SHORT RIBS ON CAULIFLOWER RISOTTO

\$36.95

Western bison, 3-bone short ribs, slowly braised and served 'fall-off-the-bone' in our own cowboy rub, served over creamy cauliflower risotto, with grilled asparagus and coffee-infused cocoa demi glace

ROASTED DUCK BREAST WITH BLACKBERRY GASTRIQUE*

\$34.95

Pan-seared & roasted duck breast, served to your specification, over sautéed maple glazed brussels sprouts, orange-infused carrots, blackberry gastrique & fresh blackberry garnish

SMOKED MUSHROOM & SHALLOT LINGUINE

AVAILABLE OPTIONS

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers

\$21.95

Add Salmon Filet*:

\$8.00

PAN SEARED SEA SCALLOPS ON SQUASH RISOTTO*

\$39.95

Pan-seared domestic jumbo sea scallops, over butternut squash & arborio rice risotto, brown butter & thyme roasted delicata squash, arugula and micro leek greens with orange vinaigrette

SEARED SALMON ON ZUCCHINI NOODLES*

\$28.95

Fresh Verlasso skin-on salmon, chili cumin spiced, pan-seared crispy, over zucchini noodles in a chardonnay, agave, lime, butter sauce, with shallots and poblano peppers, topped with a tomato, onion, roasted yellow bell pepper salsa and cilantro micro greens

ROCKY MOUNTAIN TROUT

\$28.95

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables

ICELANDIC COD FISH & CHIPS

\$25.95

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce

BURGERS & SANDWICHES 6

ANGUS BURGER*

\$18.95

Certified Angus Beef, cooked to your specification, romaine lettuce, tomato, onion, brioche bun

CAB BISTRO BURGER*

\$22.95

Certified Angus Beef, cooked to your specification, bacon jam, tavern sauce, arugula, tomato, crispy onions, brioche bun

ROSEMARY CHICKEN SANDWICH

\$17.95

Smoked Gouda cheese, arugula, tomato, black pepper aioli, sourdough bread

VERLASSO SALMON SANDWICH*

\$21.95

Verlasso salmon, red onion marmalade, baby spinach, horseradish aioli, brioche bun

PRIME RIB FRENCH DIP*

\$29.95

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli

MUSHROOM PO-BOY SANDWICH

\$19.95

Colorado-grown brown oyster mushroom clusters, battered & tempura fried crispy, house remoulade sauce, bibb lettuce, shaved pickled cucumbers, fresh dill, pickled red onions, toasted French baguette

DESSERT 4

DEEP DISH APPLE STREUSEL PIE	\$10.00
Tender pie dough crust, sliced granny smith apples in a cream custard, butter pecan streusel topping, served tall with warm caramel sauce, cinnamon ice cream, whipped cream and a fresh mint garnish	
KEY LIME PIE	\$9.00
House-made pie, graham cracker crust, vanilla whipped cream	
CHOCOLATE TORTE	\$10.00
Semi-sweet chocolate cake, bittersweet chocolate ganache, powdered sugar, fresh raspberries	
STRANAHAN'S WHISKEY BRICKLE WITH CARAMEL SAUCE	\$9.00
Denver Based Sweet Action Ice Cream featuring Stranahan's Whiskey Brickle ice cream, crumbled Butterfinger candy, warm caramel, fresh red raspberries	
DESSERT COCKTAILS 3	
DREAMSICLE	\$14.00
Three Olives Vanilla Vodka, Giffard Crème de Cacao, half and half, orange juice, cinnamon	
LION'S DEN	\$12.00
Four Roses Bourbon, Aperol, St. Elizabeth Allspice Dram, Taylor Fladgate 10-year Port, lemon juice, egg white, cinnamon	
BLACK FOREST BUZZ	\$16.00
Breckenridge Bourbon, Mr Black Coffee Liqueur, Cherry Heering Liqueur, half and half, bitter chocolate, cinnamon, whipped cream	
COGNAC 4	
RÉMY MARTIN VSOP	\$12.00
HENNESSY VSOP	\$14.00
GERMAIN-ROBIN XO	\$15.00
CALVADOS COQUEREL VSOP	\$10.00
PORT WINE 2	
TAYLOR FLADGATE 10 YR	\$10.00
TAYLOR FLADGATE 40 YR	\$24.00
COFFEE 6	
COFFEE	\$4.00
AMERICANO	\$4.00
CAPPUCCINO	\$4.25
LATTE	\$4.25
MOCHA	\$4.50

ESPRESSO**\$4.00****COCKTAILS** 10**BOULDERADO BARREL AGED MANHATTAN****\$16.00**

Four Roses Bourbon, house vermouth blend, Luxardo Maraschino Originale Liqueur, Angostura Bitters, rested in oak barrels for two months

BURNT ORANGE OLD FASHIONED**\$13.00**

Grilled orange & cherry infused bourbon, bitters

MEZCAL SMASH**\$16.00**

Del Maguey Vida Mezcal, agave, lime, cranberry juice, blackberries, rosemary sprig

POMEGRANATE MARTINI**\$14.00**

Breckenridge Vodka, Cointreau, lemon & pomegranate juice, simple syrup

SIMPLE MARGARITA**\$11.00**

Campo Bravo Tequila Plata, agave, fresh lime juice

HIBISCUS HAZE**\$13.00**

Breckenridge Gin, hibiscus simple syrup, St-Germain Elderflower Liqueur, lemon

CRANBERRY MULE**\$14.00**

Captain Morgan Spiced Rum, Clear Creek Cranberry Liqueur, cranberry juice, ginger beer, lime

GINGER MARTINI**\$13.00**

Breckenridge Vodka, Domaine de Canton Ginger Liqueur, lemon twist

SPRUCE MARTINI**\$15.00**

Breckenridge Vodka, dry vermouth rinse, truffle salt, blue cheese-stuffed olives

SEASONAL SANGRIA**\$11.00**

Ask your server for today's selection

MOCKTAILS 3**COLORADO SUNRISE****\$9.00**

San Pellegrino Aranciata, passion fruit purée, jasmine green tea, lime juice

FALLING IN LOVE**\$8.00**

Cranberry, orange & pomegranate juices, cinnamon simple syrup

HARVEST MOON**\$8.00**

Apple, pineapple & orange juices, cinnamon, club soda

CANS AND BOTTLES 11**FAT TIRE AMBER ALE****\$6.00**

New Belgium Brewing | Fort Collins, CO | 5.2% ABV

DALE'S PALE ALE	\$6.00
Oskar Blues Brewery Longmont, CO 6.5% ABV	
PILSNER URQUELL	\$6.00
Czech Republic 4.4% ABV 16oz.	
GUINNESS STOUT	\$6.00
Ireland 4.2% ABV 16oz.	
CORONA EXTRA LAGER	\$6.00
Mexico 4.6% ABV	
ESTRELLA DAMM DAURA LAGER	\$6.00
Spain 5.4% ABV	
COORS BANQUET LAGER	\$5.00
Golden, CO 5% ABV	
COORS / COORS LIGHT LAGER	\$5.00
Golden, CO 4.2% ABV	
BUDWEISER LAGER	\$5.00
St. Louis, MO 5% ABV	
BUD LIGHT LIGHT LAGER	\$5.00
St. Louis, MO 4.2% ABV	
GRÜVI NON-ALCOHOLIC LAGER, STOUT OR IPA	\$6.00
Denver, CO	

CHARDONNAYS 9

ANGELINE	AVAILABLE OPTIONS
California	\$8.00
	\$32.00
ALEXANDER VALLEY VINEYARDS ESTATE	\$44.00
Alexander Valley	
DECOY BY DUCKHORN	AVAILABLE OPTIONS
Sonoma County	\$12.00
	\$48.00
CLOS PEGASE WINERY, MITSUKO'S VINEYARD	\$53.00
Napa Valley, Los Carneros	
HARTFORD COURT FAMILY WINERY	AVAILABLE OPTIONS
Russian River Valley	\$15.00
	\$60.00
ZD WINES	\$62.00
California	

CHÂTEAU DE LA CRÉE "LES TOURELLES" PREMIER CRU **\$68.00**

Burgundy

JORDAN VINEYARD AND WINERY **\$72.00**

Russian River Valley

ROMBAUER VINEYARDS **\$81.00**

Napa Valley, Los Carneros

SAUVIGNON BLANCS 5

KIM CRAWFORD

AVAILABLE OPTIONS

Marlborough, NZ

\$11.00

\$44.00

PASCAL JOLIVET "ATTITUDE" **\$47.00**

Loire Valley

CUVAISON WINERY

AVAILABLE OPTIONS

Napa Valley, Los Carneros

\$12.00

\$48.00

J DE VILLEBOIS **\$59.00**

Sancerre

CAKEBREAD **\$69.00**

Napa Valley

INTERESTING WHITES 7

FOLONARI, PINOT GRIGIO

AVAILABLE OPTIONS

Venezie

\$8.00

\$32.00

PETER ZEMMER, PINOT GRIGIO **\$37.00**

Alto Adige, Italy

KING ESTATE, PINOT GRIS

AVAILABLE OPTIONS

Willamette Valley

\$12.00

\$48.00

TRIMBACH, PINOT BLANC **\$42.00**

Alsace, France

PINE RIDGE VINEYARDS, CHENIN/VIIGNIER

AVAILABLE OPTIONS

California

\$9.00

\$36.00

CARL GRAFF KABINETT, RIESLING **\$34.00**

Mosel, Germany

LE CHARMEL, DRY ROSÉ

Côtes de Provence

AVAILABLE OPTIONS

\$9.50

\$38.00

CHAMPAGNES & SPARKLING 9

CARA MIA, PROSECCO

Italy

AVAILABLE OPTIONS

\$8.00

\$32.00

MASCHIO BRUT ROSÉ 200ml, SPARKLING

Trevisto, Italy

\$10.00

DOMAINE CHANDON BRUT 187ml, SPARKLING

Napa Valley

\$15.00

STELLA ROSSA MOSCATO 187ML, SPARKLING

Italy

\$9.50

BOUVET BY TAITTINGER EXCELLENCE BRUT ROSÉ, SPARKLING

Loire Valley

\$36.00

MUMM NAPA, SPARKLING

Napa Valley

\$45.00

CHARLES LE BEL INSPIRATION "1818" BY BILLECART SALMON, CHAMPAGNE

Champagne

\$74.00

LOUIS ROEDERER, COLLECTION 242, CHAMPAGNE

Reims

\$119.00

VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE

Reims

\$149.00

CABERNET SAUVIGNON 11

CHARLES SMITH VINEYARD "SUBSTANCE"

Columbia Valley

AVAILABLE OPTIONS

\$9.00

\$36.00

DAOU VINEYARDS

Paso Robles

\$44.00

BR COHN SILVER LABEL

North Coast

AVAILABLE OPTIONS

\$12.00

\$48.00

GOLDSCHMIDT VINEYARDS "KATHERINE"

Alexander Valley

\$52.00

WHITEHALL LANE "RASSI"

Sonoma Valley

\$57.00

THE HESS COLLECTION "MAVERICK RANCHES"**AVAILABLE OPTIONS**

Paso Robles

\$16.00

\$64.00

ACUMEN "MOUNTAINSIDE"**\$73.00**

Napa Valley

MOUNT VEEDER**\$83.00**

Napa Valley

FAR NIENTE BELLA UNION**\$104.00**

Napa Valley

FROG'S LEAP ESTATE**\$135.00**

Rutherford, Napa

SILVER OAK**\$173.00**

Alexander Valley

RED BLENDS 6**FRANCIS COPPOLA BLACK LABEL, CLARET****AVAILABLE OPTIONS**

California

\$11.00

\$44.00

BOOKER HARVEY AND HARRIET**\$59.00**

San Luis Obispo County

PRISONER**\$79.00**

Napa Valley

ORIN SWIFT "8 YEARS IN THE DESERT"**\$85.00**

California

PENFOLDS BIN 389 (BABY GRANGE), CABERNET/SHIRAZ**\$91.00**

South Australia

OPUS ONE "OVERTURE"**\$235.00**

Napa Valley

PINOT NOIRS 9**MURPHY-GOODE****AVAILABLE OPTIONS**

California

\$8.00

\$32.00

LA CREMA**AVAILABLE OPTIONS**

Monterey

\$12.00

\$46.00

LANGE ESTATE WINERY**\$53.00**

Willamette Valley

BELLE GLOS "DAIRYMAN" BY JOE WAGNER	\$58.00
Russian River Valley	
JACKSON ESTATES COLLECTION	AVAILABLE OPTIONS
Anderson Valley	\$15.00
	\$60.00
MIGRATION BY DUCKHORN	\$64.00
Sonoma Coast	
TRUE STORY	\$78.00
Willamette Valley	
EMERITUS VINEYARDS HALLBERG RANCH ESTATE	\$86.00
Russian River Valley	
DOMAINE SERENE VINEYARDS	\$110.00
Yamhill Cuvée	
OTHER RED VARIETALS 10	
BODEGAS MURIEL, TEMPRANILLO CRIANZA	AVAILABLE OPTIONS
Rioja, Spain	\$9.00
	\$36.00
CAMPO VIEJO RIOJA GRAN RESERVA, TEMPRANILLO	\$52.00
Rioja, Spain	
CHÂTEAU LA NERTHE LES CASSAGNES	\$39.00
Côtes du Rhône	
MAZZEI, BADIOLA CASTRELLO DI FONTERUTOLI, SUPER TUSCAN	\$33.00
Tuscany	
DUCKHORN VINEYARDS, MERLOT	\$69.00
Napa Valley	
STAGS' LEAP WINERY, PETITE SIRAH	\$74.00
Napa Valley	
SEGHESIO, ZINFANDEL	\$44.00
Sonoma County	
D'ARENBERG 'THE FOOTBOLT", SHIRAZ	\$37.00
McLaren Vale	
PIATTELLI VINEYARDS RESERVE, MALBEC	AVAILABLE OPTIONS
Lujan De Cuyo, Mendoza	\$9.50
	\$38.00
"A LISA" BODEGA NOEMIA, MALBEC	\$45.00
Patagonia	

BRUNCH PLATES 6

CLASSIC BREAKFAST* \$13.95

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

PRIME RIB HASH* \$22.95

CAB prime rib, bordelaise, over easy eggs, roasted fingerling potatoes, red & green peppers, yellow onion, rosemary, horseradish cream

HOUSE SMOKED SALMON HASH* \$22.95

House-smoked fresh Verlasso salmon, asparagus, butter leeks, yellow peppers, poached eggs, hollandaise, fried capers, fresh dill, potatoes

HUEVOS RANCHEROS* \$14.95

Two eggs any style, signature pork green chile sauce, corn succotash, refried beans, crème fraîche, cotija cheese, cilantro micros

ULTIMATE BLUEBERRY PANCAKES \$14.95

Blueberry-studded gluten free pancakes, blueberry compote, blueberry maple syrup, whipped cream, fresh mint, strawberry garnish

BOULDERADO SCRAMBLE* \$13.95

Blistered cherry tomatoes, zucchini, spinach, red quinoa, scrambled eggs, goat cheese, pepper relish, arugula pesto

CHEF'S DAILY SPECIALS 3

FRENCH TOAST OF THE DAY

Chef's daily challah French toast

QUICHE OF THE DAY

Chef's special quiche creation

WAFFLE OF THE DAY

Chef's special waffles

BENEDICTS AND OMELETTES 4

SANTA FE BENEDICT \$14.95

Poached eggs, roasted poblano peppers, avocado, toasted cumin. spice topped hollandaise, served on an English muffin with home fries

BOULDERADO BENEDICT \$16.95

Poached eggs, grilled Irish bacon, roasted sweet red peppers, fresh dill hollandaise, crispy shallots, served on an English muffin with home fries

SEDONA OMELETTE \$13.95

Black bean, onion, cotija & cheddar cheeses, served with tomato salsa, sliced avocado, cilantro micro greens, home fries and choice of toast

DENVER OMELETTE \$13.95

Black forest ham, red & green peppers, onions, white cheddar cheese, served with home fries and choice of toast

LIGHTER SIDE 4

STEEL-CUT OATMEAL **\$6.95**

Garnished with cereal milk, bananas, fresh blueberries and brown sugar

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT

AVAILABLE OPTIONS

\$11.95

Berries: \$3.00

FRESH FRUIT & BERRIES BOWL

\$8.95

SALMON LOX, CREAM CHEESE & BAGEL PLATE

\$17.95

Cured & smoked thinly sliced salmon, capers, shaved red onion marmalade, tomato, romaine lettuce

SIDES 13

ONE EGG ANY STYLE*

\$2.95

TOAST OR ENGLISH MUFFIN

\$2.95

GLUTEN FREE TOAST

\$2.95

PANCAKE

\$3.95

HALF PLAIN WAFFLE

\$4.95

PLAIN OR EVERYTHING BAGEL

\$4.25

100% PURE MAPLE SYRUP

\$2.95

AVOCADO

\$2.95

HOME FRIES

\$2.95

FRUIT

\$2.95

THICK CUT SMOKED BACON

\$3.95

BREAKFAST LINK SAUSAGE

\$3.95

IRISH BACON

\$4.95

BRUNCH BUZZ 9

TITO'S BLOODY MARY

\$10.00

Tito's Handmade Vodka, house-made bloody mix

DREAMSICLE

\$14.00

Three Olives Vanilla Vodka, Giffard Crème de Cacao, half and half, orange juice, cinnamon

BUSHMILLS IRISH COFFEE

\$9.00

Bushmills Irish Whiskey, whipped cream

CLASSIC MIMOSA

\$9.00

Champagne, orange juice

LAVENDER MIMOSA	\$9.00
Champagne, house-made lavender syrup	
HONEYDEW MIMOSA	\$10.00
Champagne, honeydew, lime, agave syrup	
COLORADO SUNRISE MOCKTAIL	\$9.00
San Pellegrino Aranciata, passion fruit purée, jasmine green tea, lime juice	
FALLING IN LOVE MOCKTAIL	\$8.00
Cranberry, orange & pomegranate juices, cinnamon simple syrup	
HARVEST MOON MOCKTAIL	\$8.00
Apple, pineapple & orange juices, cinnamon, club soda	

BEVERAGES ⁹

JUICE	\$4.25
Orange, Apple, Cranberry, Grapefruit	
HOT TEA	\$4.00
ICED TEA	\$4.00
PEPSI PRODUCTS	\$4.00
COFFEE	\$4.00
LATTE	\$4.25
CAPPUCCINO	\$4.25
ESPRESSO	\$4.00
MOCHA	\$4.50

SOUP & SALADS ⁷

NEW ENGLAND CLAM CHOWDER	AVAILABLE OPTIONS
	\$6.50
	\$9.50
LAGUNA TUNA SALAD	\$23.95
Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, frisée & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette	
ROASTED BEET & CHÈVRE SALAD	AVAILABLE OPTIONS
Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, chèvre cheese, golden raisins, pickled cucumber, champagne vinaigrette	\$16.95
	Add Salmon Filet*: \$8.00
BRIE & CHERRY CHICKEN SALAD	\$18.95
French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing	

MUSTARD CRUSTED SALMON SALAD***\$21.95**

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing

CAESAR SALAD**AVAILABLE OPTIONS**

Romaine lettuce, shaved Parmesan cheese, house-made garlic croutons, signature Caesar dressing

\$9.95

\$14.95

Add Grilled Chicken:

\$6.00

SEASONAL HOUSE SALAD**AVAILABLE OPTIONS**

Spinach, frisée, mesclun greens, sliced red apples, honey fried walnuts, shaved Parmesan cheese, honey balsamic vinaigrette

\$9.95

\$14.95

SPRUCE FAVORITES 6**PAILLARD CHICKEN****\$23.95**

Hand pounded, pan seared, panko breaded boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomato, olive oil & lemon dressing

PEACHTREE CHICKEN**\$23.95**

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter

TOP SIRLOIN STEAK & FRIES***\$25.95**

Certified Angus Beef top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad

SMOKED MUSHROOM & SHALLOT LINGUINE**AVAILABLE OPTIONS**

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers

\$21.95

Add Salmon Filet*:

\$8.00

ROCKY MOUNTAIN TROUT**\$28.95**

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables

ICELANDIC COD FISH & CHIPS**\$25.95**

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce

BREAKFAST 5**SMILING PANCAKE WITH BACON****\$7.00**

Large pancake with a bacon strip smile, butter, maple syrup, strawberry garnish

SWEET & SYRUPY FRENCH TOAST**\$7.00**

Sweet challah bread slices, dipped in sweet cinnamon eggs, butter, maple syrup, strawberry garnish

CRUNCHY MAPLE BUTTER WAFFLE**\$7.00**

Crispy Belgian vanilla waffle, butter, maple syrup, raspberry garnish

KID'S BREAKFAST PLATE***\$7.00**

One egg any style, choice of bacon, ham or sausage, choice of toast, strawberry garnish

PETITE PLATE OF FRESH FRUIT & BERRIES

\$6.00

Fresh seasonal melons, grapes and berries

BREAKFAST SIDES 5

ONE EGG ANY STYLE* **\$2.00**

THICK CUT BACON STRIP **\$2.00**

HALF HAM STEAK **\$2.00**

BREAKFAST LINK SAUSAGE **\$2.00**

CHOICE OF TOAST **\$1.00**

English Muffin, Sourdough, Marble Rye, 7-Grain Wheat, Gluten-Free Toast

LUNCH & DINNER 5

CAPTAIN CHEESEBURGER* **\$8.00**

CAB burger patty, buttered brioche bun, lettuce, tomato, white cheddar cheese, salt & pepper fries or fruit

KIDDO PASTA WITH BUTTER & PARMESAN **AVAILABLE OPTIONS**

Cavatappi noodles tossed with melted butter and freshly grated parmesan cheese

\$7.00

Chopped Bacon: \$1.00

GRILLED CHEESY SANDWICH **\$7.00**

Buttered sourdough bread, white cheddar cheese, salt & pepper fries or fruit

FRIED CHICKEN FINGERS **\$7.00**

Five breaded chicken strips, ranch dip, BBQ sauce, salt & pepper fries or fruit

MY MOM'S MACARONI & CHEESE **AVAILABLE OPTIONS**

Cavatappi noodles tossed in a cheddar and parmesan cheese sauce, butter toasted breadcrumbs

\$7.00

Chopped Bacon: \$1.00

SODAS 5

PEPSI

STARRY LEMON LIME

MOUNTAIN DEW

DIET PEPSI

GINGER ALE

JUICES 4

LEMONADE

ORANGE JUICE

APPLE JUICE

CRANBERRY JUICE

MILKS 5

FAT-FREE MILK

WHOLE MILK

ALMOND MILK

OAT MILK

CHOCOLATE MILK

APPETIZER 1

CLASSIC SHRIMP COCKTAIL

\$15.00

Large White Gulf Shrimp, Court Bouillion Poached, Traditional Cocktail Sauce, Shaved Lemon, Arugula Micro Greens

ENTRÉES 4

BEEF WELLINGTON*

\$59.00

Certified Angus Beef Tenderloin, Wild Mushroom Pate, Shaved Prosciutto and Wrapped in Oven Browned Pastry, Served Medium Rare to Medium, Cabernet Reduction Sauce, Truffled Whipped Potatoes, Baby Carrots, Wine Poached Zucchini, Pea Micros

PAN-SEARED SCALLOPS*

\$39.00

Jumbo Pan-Seared Sea Scallops, on Carrot Puree with Crispy Prosciutto, Agave Butter Sauce, Pureed Basil Oil, Fresh Micro Basil

SEARED SEA BASS

\$49.00

Simple Seared Sea Bass Filet, Walnut & Pecan Wild Rice, Saffron Butter Sauce, Broccoli Rabe, Cured Cherry Tomatoes, Crispy Leeks, Arugula Micros

ARTICHOKE STUFFED DELICATA SQUASH

\$24.00

Cream Cheese, Artichoke, Spinach & Shiitake Mushroom Stuffed Delicata, Cured Cherry Tomato Compote Sauce, Crispy Leeks
