Dinner

Winston's
SEAFOOD GRILLE & BAR

Sweet Endings

Your waitperson will present our dessert tray for your selection.

Allegro® COFFEE
fresh brewed regular or decaffeinated

CAPPUCCINO

CHOCOLUCCINO
espresso, hot chocolate, steamed milk, fresh whipped cream and chocolate shavings

Allegro® ESPRESSO

CAPPUCCINO L'AMOUR
Amaretto di Saronno, cappuccino, fresh whipped cream.

CAFÉ WINSTON'S
Myers's Rum, Kahlua, Frangelico, Tia Maria, Grand Marnier, Dark Creme de Cacao, coffee and whipped cream.

COGNAC & ARMAGNAC

COURVOISIER V.S.O.P.

REMY MARTIN V.S.O.P.

MARTELL CORDON BLEU

ARMAGNAC, Marquis de Caussade

PORT

SANDEMAN FOUNDER'S RESERVE

FICKLIN PORT

FULL BAR SERVICE & WINE BY THE GLASS

A La Carte

NEW ENGLAND CLAM CHOWDER
New England style, rich with clams, heavy cream & diced potatoes—cup 2.50 bowl 2.75

LOBSTER BISQUE
delicate cream of lobster soup, flavored with fine Cognac
cup 2.50 bowl 2.75

HMF GARDEN GREEN SALAD
mixed greens complemented with tomato wedges, green onions, cucumbers, sliced mushrooms, broccoli buds & your choice of dressing 2.50

Winston's Fresh Fish

Winston's is very proud to offer you the largest variety of fresh seafood of any restaurant in Boulder, prepared to enhance, not disguise, the subtle flavors and textures of fresh fish. The term FRESH at Winston's does not refer to fresh frozen, and we go to great lengths to assure that our seafood is the freshest possible. Due to Colorado's central location, we are able to receive fresh seafood almost daily from the coasts. Compare our product to any in the area . . . you can taste the difference!

Thank you for allowing us to serve you this evening.

Seafood Cocktails

LOUISIANA SHRIMP
boiled in beer & spices—peel & eat
¼ lb. 3.95 ½ lb. 6.75

SHRIMP COCKTAIL
jumbo shrimp with brandy cocktail sauce 6.75

SHRIMP REMOULADE
cocktail shrimp served with a Creole-style Remoulade sauce
6.95

Shellfish & Appetizers

HM OYSTERS ON THE HALF SHELL
freshly shucked—½ dozen 5.25

OYSTERS ROCKEFELLER
the classic recipe of cream, spinach, Pernod and bread crumbs—½ dozen 6.95

STEAMED MUSSELS
steamed in white wine & garlic; served with garlic bread 5.95

HM The Healthmark way — sorry, no garlic bread

CRAB CLAWS
sautéed in butter, cream, chives and zesty seafood spices 7.95

SMOKED TROUT
fresh Colorado trout hickory smoked in our kitchen 5.25

ESCARGOTS BOURGUIGNONNE
half a dozen in mushroom caps with garlic, shallots & butter, deglazed with white Burgundy wine 5.95

Salads

Served with freshly baked honey wheat bread.

BASIL SALAD
fresh basil leaves combined with crisp greens, ripe olives, red onion, tomato slices & freshly grated Romano cheese with a creamy garlic dressing 6.50

HM Enjoy it the Healthmark way, without Romano cheese and creamy garlic dressing — substitute Maison or French dressing

WINSTON'S SEAFOOD SALAD
served on a bed of lettuce with tomato, black olives, shrimp, lobster & scallops; garnished with boiled eggs & Cheddar cheese with your choice of dressing 8.95

HM Served the Healthmark way, without boiled eggs & Cheddar cheese

SALAD MAISON
crisp lettuce, chicken, cucumbers, scallions, almonds & rice noodles 6.95 (available with avocado instead of chicken)

HM Enjoy it the Healthmark way, without almonds, rice noodles or avocado

SPINACH SALAD
tender leaf of spinach with sliced boiled eggs, red onions, crumbled bacon, garlic croutons & sliced mushrooms, served with Balsamic vinegar & green peppercorn dressing 6.50

HM Enjoy it the Healthmark way, without boiled eggs, bacon, garlic croutons or Balsamic vinegar & green peppercorn dressing — substitute Maison or French dressing

HM

These selections were prepared in accord with guidelines issued by Denver's **HealthMark** — for a low fat, low cholesterol, deliciously healthy meal.

Seafood Specialties

All Seafood Specialties include your choice of a garden green salad or a cup of soup, today's vegetable & freshly baked honey wheat bread.

GARLIC SHRIMP
sautéed with fresh garlic & ripened Italian tomato over freshly made linguine 12.95

BAKED SALMON WINSTON
fresh salmon fillet on a bed of spinach & wild mushrooms wrapped in flaky puff dough, baked & served with Bearnaise sauce 14.95

SCALLOPS PIÑON
fresh Bay scallops baked with dry vermouth, shallots, bread crumbs and piñon nuts; served with Hollandaise sauce 12.95

HME Have it the Healthmark way, without Hollandaise sauce

LOBSTER & CRAB
with fresh tarragon over freshly made pasta 14.95

SCALLOPS & LINGUINE
sautéed in butter with shallots, garlic, mushrooms, chopped tomato & Italian parsley, served over freshly made linguine pasta 12.95

SHRIMP MONICA
sautéed in butter, cream, chives and savory seafood spices, served on spiral pasta 12.95

Beef & Poultry

Served with your choice of a garden green salad or a cup of soup, today's vegetable & your choice of baked potato, buttered red skin potatoes or Winston's rice and fresh baked honey wheat bread.

ROAST PRIME RIB OF WESTERN BEEF
The finest aged beef, slowly roasted on a bed of rock salt, for the utmost flavor & tenderness.

MINI CUT 8 ounces 11.95
REGULAR CUT 10 ounces 13.95
BEEFEATERS CUT 12 ounces 15.95

BROILED FILET MIGNON MAITRE'D HOTEL BUTTER
the most tender of steaks 15.95

CHICKEN ROSEMARY
julienne of chicken breast sautéed with rosemary, basil, garlic & olive oil; served on freshly made pasta or your choice of potato 10.50

HME Enjoy it the Healthmark way, with eggless pasta

ADMIRALTY
sautéed shrimp with broiled filet mignon 16.95

sautéed garlic shrimp with 6 ounce cut of our rock salt prime rib 15.95

HME CHICKEN CALVADO
chicken breast sautéed with apple brandy, celery & apples 10.50

N. A. – A. C.
Bar · Grill Menus

Cocktails

KIR ROYALE
CHAMBORD & CHAMPAGNE
PERNOD
LILLET BLANC

MARTINI
OLD FASHION
CAMPARI & SODA
DUBONNET

DRY SACK

FULL BAR SERVICE & WINE BY THE GLASS

The Hotel Boulderado opened to admiring crowds on New Year's Day, 1909.

Although Boulder's first luxury hotel has become a historic landmark, it's never lost its turn-of-the-century charm. Recent restoration has retained the elegance of the stained glass ceiling over the lobby, the cantilevered cherry staircase, the soft period lighting, and the antique and reproduction furnishings which provide the feel of the past with the comfort demanded by today's discriminating traveler.

The Hotel Boulderado is centrally located in downtown Boulder, one block away from the city's award-winning mall.

Besides its comfortable Victorian accommodations, the Hotel Boulderado has three restaurants, three cocktail lounges and an oyster bar.

Winston's Seafood Restaurant offers a special experience in the original Hotel dining room opened in 1909. Serving daily fresh fish specialties, prime rib, lighter food fare and an extensive wine selection, Winston's is also open for breakfast daily from 7 a.m. You'll enjoy Winston's for expertly prepared meals in an atmosphere of casual elegance.

Franco's, downstairs in the Hotel Boulderado, features Italian regional cuisine, daily specials and fine wines. Franco's is known for its delicious pizza and the "Pasta Bar," fresh homemade pasta and a variety of sauces.

Adjacent to Franco's you will find the Catacombs Bar, one of Boulder's oldest bars, with a friendly pub atmosphere.

The Mezzanine Lounge, beneath the beautiful stained glass canopy, is famous for its extensive stock of exotic liquors, exceptional spirits, domestic and imported wines and tempting appetizer menu. With live entertainment nightly, the Mezzanine is the perfect spot to enjoy friendly company in an elegant Victorian setting.

The Porch, the Hotel Boulderado's award-winning restaurant, serving innovative menu combinations plus the finest premium steaks, is the perfect setting for an intimate dinner, private party or meeting.

The Bar, located in the hotel lobby, features wine and champagne by the glass and a variety of appetizers from the Oyster Bar.

BREAKFAST

Monday - Friday 7:00 a.m. - 10:30 a.m.
Saturday & Sunday 7:00 a.m. - 2:30 p.m.

LUNCH

Monday - Friday 11:00 a.m. - 2:30 p.m.

DINNER

Every Day 5:00 p.m. - 10:00 p.m.

PLEASE CALL FOR RESERVATIONS

2115 13th St., Boulder, CO / (303) 442-4560