

The Boulders

Starters

Hot Crab and Artichoke Dip 13

Crab flakes, artichoke, cream cheese, cayenne, celery, onion and garlic served with warm pita triangles

Sesame and Coriander Crusted Ahi Tuna 14 *

Pan seared rare yellow fin tuna filet served with soy tossed spring greens, wasabi, soy dipping sauce, pickled ginger and seaweed salad

Spanish Mussels 14 *

Jumbo New Zealand Green Lip mussels with Chorizo sausage, green onions, olive oil, orange juice and Spanish white wine

Calamari 14

Crispy Calamari served with fresh basil aioli and cocktail sauce

Duck Wontons 13

Duck bacon, charred sweet corn and cream cheese served with a sweet & spicy plum dipping sauce

Gorgonzola Chips 10*

Kettle chips, gorgonzola cheese, balsamic glaze, green onions and white truffle oil (serves 2-4)

Thai Chicken Satay 12*

Skewered marinated chicken, peanut sauce, cucumber and red onion

Baked French Onion Soup

Small 7 Large 9

Sweet onions, beef broth, sherry wine, French bread croutons and Gruyere cheese

Soup du Jour

Cup 6 Bowl 8

Salad Choices

House 6

Spring mix greens, feta cheese, candied almonds and fresh berries with raspberry-walnut vinaigrette

The Boulder's Summer Salad 6

Frisee, baby arugula, gorgonzola bleu cheese, raisins, balsamic glazed pecans, pumpkin seeds and bits of Applewood-smoked bacon with a warm orange-ginger vinaigrette

Caesar Salad 5

Crisp romaine tossed with Caesar dressing, croutons, and parmesan cheese

The Wedge 6

Iceberg wedge lettuce with bleu cheese dressing, chopped tomato, and bacon bits

Entrees

Crab Crusted Grouper 24

Sautéed grouper with lump crab mix and creamy lemon sauce, house vegetable and choice of potato

Sesame and Coriander Crusted Ahi Tuna 25 *

Pan seared rare yellow fin tuna filet served with soy tossed spring greens, wasabi, soy dipping sauce, pickled ginger and seaweed salad, house vegetable and choice of potato

Golden Fried Prawns 25

Hand breaded jumbo shrimp, fried and served with cocktail and tartar sauce, house vegetable and choice of potato

Filet Mignon 37 *

Broiled 7 oz. filet mignon with port wine demi-glace and hotel butter, house vegetable and choice of potato

Gorgonzola Ribeye 33 *

Broiled 12 oz. choice ribeye topped with melted gorgonzola cheese and served with house vegetable and choice of potato

Braised Beef Short Ribs 28 *

Braised boneless short ribs on country mashed potatoes with horseradish demi-glace, house vegetable

Hog Heaven 24

Bourbon marinated center cut pork chop broiled and served with creamy fettuccine Alfredo and house vegetable

Penne Jambalaya 19

Broiled chicken breast, shrimp and smoked sausage sautéed with mushrooms, green onions, and tomatoes. Tossed with penne noodles in a Cajun cream sauce

Lemon-Peppered Walleye 26

Pan fried walleye filet with tartar sauce and lemon wedge, house vegetable and choice of potato

Skillet Paella 25 *

Sautéed shrimp, chicken breast, chorizo sausage, mussels, onions and garlic tossed with shallots, tomatoes, olive oil, white wine, parmesan cheese, spring peas and saffron rice

Pappardelle Bolognese' 18

Ground beef and pork meat sauce tossed with pappardelle pasta, whipped ricotta cheese, fresh basil and shaved parmesan

Baked Meatloaf 18

House made meatloaf, mushroom sauce, house vegetable and choice of potato

Add On's: Gorgonzola Cheese or Sautéed Mushrooms \$2.00 each

** Gluten Free*

Beverages

Alaska Amber
Black Butte Porter
Blue Moon
Bud Light
Budweiser

Coors Light
Fresh Squeezed IPA
Fulton Lonely Blonde
Guinness
Guinness Blonde

Kona Big Wave
Michelob Golden Draft Light
Michelob Ultra Gold
O'Douls (non-alcoholic)
O'Doul's Amber (non-alcoholic)

Sam Adams Lager
Stella Artois
Stella Cidre
Fevertree Ginger
Sparkling Pellegrino