

# The Boulders

## Starters

### Hot Crab and Artichoke Dip 14

*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 lemon and cocktail sauce*

### Duck Wontons 13

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

### Balsamic/Bacon Brussel Sprouts 9

*Roasted and pan fried balsamic Brussel sprouts tossed with smoked shoulder bacon and served with siracha ranch dipping sauce*

### Garlic Butter Wings 9.50

*Eight garlic butter wings served with siracha ranch dipping sauce*

### 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

*Baby arugula mix, gorgonzola bleu cheese, craisins, 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 26**

*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 30 \***

*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 26 \***

*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*

## **Bison Meatloaf 18**

*Baked meatloaf with marsala wild mushroom cream sauce, house vegetable and choice of potato*

## **Balsamic Bacon Brussel Sprouts with Siracha Ranch 9**

## **White Cheddar Mac and Cheese 7**

**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  
Kona Big Wave

Long Route Peanut Butter Porter  
Michelob Golden Draft Light  
Michelob Ultra Gold  
Coors (non-alcoholic)  
O'Doul's Amber (non-alcoholic)

Sam Adams Lager  
Stella Artois  
Stella Cidre  
Fevertree Ginger  
Sparkling Badoit

\*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness