

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

Shrimp Scampi Flatbread 14

Garlic butter, mozzarella cheese, red pepper flakes, shrimp and parmesan cheese

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)

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

Garden Salad

Tossed salad greens with fresh vegetables, croutons and choice of dressing

Dressing Choices

Ranch, Bleu Cheese, French, Raspberry Vinaigrette, Creamy Caesar and Vinegar & Oil

The Wedge

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

Caesar Salad

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

Entrees

Entrees include choice of homemade soup or salad and dinner rolls

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 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

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

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

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
O'Douls (non-alcoholic)
O'Doul's Amber (non-alcoholic)

Sam Adams Lager
Stella Artois
Stella Cidre
Fevertree Ginger
Sparkling Pellegrino