

# The Boulders

## Starters

### Hot Crab and Artichoke Dip 16

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

### Sesame and Coriander Crusted Ahi Tuna 17\*

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

### Spanish Mussels 17\*

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

### Shrimp Cocktail 15\*

*6 large shrimp served with cocktail sauce and lemon*

### Duck Wontons 13

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

### Baked French Onion Soup

*Small 8 Large 10*

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

### Soup du Jour

*Cup 7 Bowl 9*

## Salad Choices

**All Entrees come with choice of soup du jour or salad and dinner rolls**

### Garden Salad

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

### Dressing Choices

*Ranch, Bleu Cheese, French, Raspberry Vinaigrette, Orange-Ginger Vinaigrette, Creamy Caesar and Vinegar & Oil*

### Caesar Salad

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

### The Wedge

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

*\*Gluten Free*

# Entrees

## Crab Crusted Grouper 26

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

## \*Sesame and Coriander Crusted Ahi Tuna 28 \*

*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*

## Lemon-Peppered Walleye 28

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

## Golden Fried Prawns 27

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

## Gorgonzola Ribeye 38 \*

*Broiled 14 oz. choice ribeye topped with melted gorgonzola cheese and served with house vegetable and choice of potato*

## Braised Beef Short Ribs 36 \*

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

## Penne Jambalaya 20

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

## Hog Heaven 25

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

## Skillet Paella 30 \*

*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 22

*Baked meatloaf with mushroom Marsala sauce, house vegetable and choice of potato*

## Add On's: Gorgonzola Cheese or Sautéed Mushrooms \$3.00 each

*\*Gluten Free*

# Beverages

Alaska Amber	Coors Light	Michelob Golden Draft Light	Stone Express Tangerine IPA
Black Butte Porter	Kona Big Wave	Michelob Ultra Gold	Truly Pineapple Seltzer
Bud Light	Lagunitas IPA	Naturdays Strawberry	Twisted Tea
Budweiser	Mango Cart	Sam Adams Lager	War Pigs Foggy Geezer
Bud Zero (non-alcoholic)		Stella Artois	

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