

Owner/Executive Chef - Jeff Hanson

Owner/Hostess - Nancy Hanson

# *Boulders*

## *Starters*

**Hot Crab and Artichoke Dip 9**

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

**Sesame And Coriander Crusted Ahi Tuna 10**

Pan seared rare yellow fin tuna filet served with soy tossed spring greens and wasabi cream

**Calamari 9**

Crispy fried and served with lemon-basil aioli and cocktail sauce

**Spanish Mussels 10**

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

**Black & Tan Onion Rings 7**

Dark stout beer battered onion rings served with cusabi sauce

**Bleu Cheese Chips 6**

Homemade potato chips topped with bleu cheese

**Vegetarian Spring Rolls 7**

Zucchini, squash, cabbage, carrot, and bean sprouts on greens with an oriental dipping sauce

## *Soup & Salad*

**House Chop 6**

**Field greens, fetta cheese, candied walnuts and fresh berries with raspberry-walnut vinaigrette**

**Boulders Romaine Salad 6**

**Chopped romaine, craisins, gorgonzola cheese and spiced pecans with Balsamic vinaigrette**

**Caesar Salad 5**

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

**The Wedge 5**

**Iceberg wedge lettuce with bleu cheese dressing and chopped tomato**

*Entrees*

**Crab Crusted Grouper 20**

**Sauteed fresh grouper with lump crab meat and creamy lemon sauce, house vegetable and choice of potato**

**Sesame And Coriander Crusted Ahi Tuna 20**

**Pan seared rare yellow fin tuna filet served with soy tossed spring greens and wasabi cream,  
house vegetable and choice of potato**

**Skillet Paella 18**

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

**Hog Heaven 17**

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

**Golden Fried Prawns 19**

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

**Filet Mignon 28**

**Broiled 8 oz filet mignon with port wine demi-glace and hotel butter, house vegetable and choice of potato**

**BBQ Ribs 20**

**Smoked St Louis style pork ribs with tangy BBQ sauce, house vegetable and choice of potato**

**Char-Crusted Gorgonzola Ribeye 24**

**Broiled 12 oz choice ribeye char crusted to seal in juices and topped with melted gorgonzola cream, house vegetable and choice of potato**

**Lemon-Peppered Walleye 18**

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

**Wild Norwegian Atlantic Salmon 18**

**Broiled salmon filet with mango pineapple cream and chive oil, house vegetable and choice of potato**

**Penne Jambalaya 17**

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

**Shrimp Linguini 18**

**Sauteed shrimp, garlic, mushrooms, tomatoes, and green onion tossed with white wine, linguini and parmesan cheese**

## *Beverages*

<b>Amstel Light Water, Bass Ale Decaf Coffee Summit Viaggio Kenya Corona Norway Heineken Sam Adams Lager Leinenkugel's Creamy Dark</b>	<b>Michelob Amber Boch Viaggio Delizia, Moose Drool Miller Lite Michelob Golden Draft Light Afrique Coffee O'Doul's Amber (non-alcoholic) Buckler (non-alcoholic)</b>	<b>Budweiser Bud Light Guinness</b>	<b>VOSS Sparkling Norway VOSS Still Water, Fat Tire Fine Teas</b>
--	---	---	---

**If you like our Parmesan Cheese Dipping Mix, it is available in 4 oz containers for \$5.00**

**Gift Certificates to The Boulders make great gifts!**