

# Boulders

## Starters

### **Hot Crab and Artichoke Dip 9**

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

### **Buffalo Wings 8**

*Spicy Buffalo wings served with celery sticks and homemade bleu cheese dressing*

### **Black & Tan Onion Rings 7**

*Dark stout beer battered onion rings served with cusabi sauce*

### **Baked French Onion Soup 7**

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

### **Boulder's Lahvosh 8**

*Crisp Armenian cracker bread, Danish cheese and dusting of parmesan cheese. Truly and international treat!*

**Toppings: Add \$.50 for each item - peppers/red onion/tomato/mushrooms/black olives**

**Add \$1.50 for each item - smoked chicken/Canadian bacon/crab flakes**

## *Entrees*

***All entrees include choice of homemade soup or garden salad and dinner rolls***

### **Crab Crusted Grouper 19**

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

### **Hog Heaven 15**

*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*

**Steak Sandwich 14**

*8 oz broiled sirloin steak with house vegetable, choice of potato and garlic toast*

**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 roasted red pepper 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*

**Chicken Fettuccini 15**

*Broiled chicken breast tossed with mushrooms, peppers, egg fettuccini, parmesan cheese and Alfredo sauce*

**Soup & Salad 13**

*Homemade baked French Onion soup with choice of dinner salad and served with dinner rolls*

*Beverages*

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

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

*Gift Certificates from The Boulders make great gifts!*

# The Boulders Value Menu

**Served from 5:00 to close**

*Entrees include choice of homemade soup or garden salad and dinner rolls*

**Steak Sandwich \$12.00**

*6 oz broiled Sirloin steak with house vegetable, choice of potato and garlic toast*

**Golden Fried Prawns \$12.00**

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

**Crab Crusted Grouper \$12.00**

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

**Lemon-Peppered Walleye \$12.00**

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

**Penne Jambalaya \$12.00**

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

**Shrimp Linguini \$12.00**

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

**Chicken Fettuccini \$12.00**

*Broiled chicken breast tossed with mushrooms, peppers, egg fettuccini, parmesan cheese and Alfredo sauce*

**Boulders Meat Balls \$12.00**

*Homemade Swedish style meatballs served on fettuccini noodles with gravy and house*

*vegetable*

## **Salad Choices**

### **Garden Salad**

*Our house garden salad with a choice of dressings:*

**Bleu Cheese, French, Ranch, Raspberry, Vinaigrette, Honey Mustard and Vinegar & Oil**

### **Caesar Salad**

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