

The Boulders

Starters

Hot Crab and Artichoke Dip 9

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

Black & Tan Onion Rings 7

Dark stout beer battered onion rings served with cusabi sauce

Sesame And Coriander Crusted Ahi Tuna 12

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

Calamari 10

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

Lahvosh

Crisp Armenian cracker bread, Danish cheese and dusting of parmesan cheese

Served plain or with chicken breast, red onions and peppers

Cheese \$8.00 Chicken Combo \$10.00

Soup & Salad

House Chop 6

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

Soup du Jour

Cup 5 Bowl 8

Entrees

Crab Crusted Grouper 19

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

Golden Fried Prawns 19

Hand breaded jumbo shrimp, fried and served with cocktail and tartar 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, wasabi, soy dipping sauce, pickled ginger and seaweed salad, 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

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

Hog Heaven 18

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

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 beurre blanc sauce and chive oil, 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

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

BBQ Ribs 20

St. Louis style ribs with a tangy BBQ sauce, house vegetable and choice of potato

Beverages

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

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 Seniors Menu

Served from 5:00 to 5:30 pm - Age 60 and older

Entrees include choice of homemade soup or speciality salad and dinner rolls

Top Sirloin Steak \$14.00

Broiled 7 oz sirloin steak, house vegetable and choice of potato

Golden Fried Prawns \$13.00

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

Crab Crusted Grouper \$13.00

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

Lemon-Peppered Walleye \$13.00

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

Penne Jambalaya \$13.00

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 \$13.00

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

BBQ Ribs \$13.00

St Louis style BBQ ribs, tangy BBQ sauce, house vegetable and choice of potato

Salad Choices

House Chop

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

Caesar Salad

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

The Wedge

Iceberg wedge lettuce with bleu cheese dressing and chopped tomato of potato