

# The Boulders

## Starters

### **Spanish Mussels 10**

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

### **Hot Crab and Artichoke Dip 10**

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

### **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*

### **Chicken Caprese Flatbread 12**

*Fresh basil, chicken breast, tomato and mozzarella cheese*

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

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

### **Egg Rolls 6**

*Pork fried egg rolls served with sweet and sour dipping sauce*

## Soup & Salad

### **House 6**

*Spring mix 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, chopped tomato, and bacon bits*

### **Soup du Jour**

**Cup 5      Bowl 8**



Black Butte Porter	Michelob Ultra	Miller Lite	VOSS Still Water,	Viaggio Kenya
Corona	Michelob Golden Draft Light	Amstel Light	Norway	Afrique
Heineken	O'Doul's Amber (non-alcoholic)	Bucklers (non-alcoholic)	Landshark	Coffee
				Fine Teas

# The Senior Menu

**Served from 5:00 to 5:30 pm - Age 60 and older**  
***Entrees include choice of homemade soup or salad and dinner rolls***

**Top Sirloin Steak \$14.00**

*7 oz broiled Top Sirloin steak with 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**

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

**Garden Lo Mein \$13.00**

*Stir fried broccoli, peppers, onion, bamboo shoots, carrots, celery and water chestnuts tossed with Lo Mein noodles and stir-fry sauce, add chicken for an additional \$2.00*

## Salad Choices

### House

*Spring mixed 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, chopped tomato and bacon bits*

# The Boulders Wine List

## Cabernet Sauvignon

Hanna, Alexander Valley	45.00	La Crema, Sonoma	41.00
Root 1, Colchagua Valley, Chile	27.00	Ponzi, Willamette Valley	56.00
Cakebread, Napa	110.00	Forefront by Pine Ridge, Willamette Valley	39.00
Stag's Leap Artemis, Napa (2006)	99.00	Felton Road, Central Otago, New Zealand	87.00
Louis M. Martini, Napa	47.00	Brancott, Marlborough, New Zealand	27.00
Joseph Pheleps, Napa	89.00	Craggy Range, Martinborough, New Zealand	66.00
Chimney Rock, Stags Leap District, Napa (2006)	87.00	Frei Brothers, Russian River Valley	39.00
Toasted Head, Sonoma	24.00	Martinelli, Lolita Ranch, Russian River Valley	97.00
Alexander Valley Vineyards, Sonoma	33.00		

## Pinot Noir

## Merlot

Hogue Genesis, Washington	27.00	Jacobs Creek Reserve, Australia	27.00
Benziger, Sonoma	39.00	Two Hands Gnarly Dude, Australia	51.00
Markham Reserve, Napa		59.00 Duxoup Syrah, Dry Creek Valley	33.00
Chateau Ste Michelle Canoe Ridge, Washington	49.00		00
Hook & Ladder, Russian River Valley	38.00		

## Shiraz & Syrah

## Zinfandel

Rosenblum, Paso Robles	39.00	Terrazas de los Andes Reserva, Argentina	31.00
Cline Ancient Vine, Sonoma	31.00	High Note, Argentina	27.00
Four Vines, The Sophisticate, Sonoma	36.00	Bodega Colome, Argentina	47.00

## Malbec

Orin Swift, Saldo	53.00	The Gaucho Club, Argentina	21.00
		Elsa Bianchi, Argentina	27.00

## Other Reds

Marques de Arengo Grand Reserva Rioja, Spain	42.00
Ferrari Carano Siena, American Super Tuscan, Sonoma	50.00
Vina Herminia Tempranillo, Rioja, Spain	23.00
Joseph Drouhin Chassagne Montrachet Rouge, France	59.00
Antinori Chianti Classico Peppoli, Italy	44.00
Antico Colle Chianti, Italy	25.00
Leone de Castris, Salice Salentino, Italy	24.00
Perrin Les Sinards Chateauneuf-de-Pape, France	72.00
Rosenblum Petite Sirah Heritage Clones, Paso Robles	36.00
Stump Jump, Red, d'Arenberg, Vineyards, Australia	22.00
Donausonne Blaufrankisch, Hungry	23.00
Crane Lake Petite Sirah, Napa	

## Port & Sherry By The Glass

Penfolds Club Reserve Tawny, Australia	6.00
Penfolds Grandfather Tawny, Australia	15.00
Taylor, Fladgate & Yeatman Late Bottled, Portugal	8.00
Cockburn 20 Year Tawny, Portugal	12.00
Porto Cruz 1989 Vintage, Portugal	8.00
Grahams 20 Year Tawny, Portugal	15.00
Dow Fine Ruby, Portugal	6.00
Lustau Solera Reserva Fino Sherry (Dry), Spain	6.00
Lustau Los Arcos Dry Amontillado Tawny Sherry	6.00

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## Champagne & Sparkling Chardonnay

Mumm Cuvee M Extra Dry, Napa	39.00	Rombauer Carneros, Napa	51.00
Mumm Cuvee M Extra Dry, Napa	Split	Hess, Monterey Valley	27.00
Gloria Ferrer Brut NV, Sonoma	32.00	Toasted Head, Sonoma	27.00
Bollinger Special Cuvee, France	87.00	Chalone, Sonoma	47.00
Martini & Rossi Asti Spumante, Italy	30.00	De Lyeth, Sonoma	24.00
Martini & Rossi Asti Spumante, Italy	½ Bottle	La Crema, Sonoma	39.00
Argyle Brut, Oregon	45.00	Chateau Ste Michele Canoe Ridge, Washington	42.00
Taittinger Brut La Francaise, France	87.00	Cakebread, Napa	61.00
		Hanna, Russian River	36.00

## Rose, Blush & Dessert Wine

## Sauvignon

## Blanc

Chateau Routas Rose', France	23.00	Cakebread, Napa	45.00
La Terre White Zinfandel, California	23.00	La Joya Reserva, Chile	27.00
Renwood Orange Muscat, California ½ Bottle	22.00	Dog Point, Marlborough, New Zealand	39.00
Inneskillin Ice Wine Riesling, Canada ½ Bottle	99.00	Drylands, New Zealand	51.00
New Age White, Mendoza	21.00	Forefront by Pine Ridge, Napa/Sonoma	23.00

## Riesling

Clean Slate, Germany	27.00	Kris, Italy	29.00
Trimbach, Alsace, France		33.00 Alois Lageder, Alto Adige, Italy	
Eroica by Chateau Ste Michele, Washington	45.00	Santa Margherita, Italy	32.00
		Riff, Italy	39.00
			27.00

## Pino Grigio

## Other Whites

McManis Family Vineyards, Viognier, River Junction	24.00	Hess Chardonnay, Monterey Valley	7.00
Villa Wolf Gewurztraminer, Germany	23.00	La Crema Chardonnay, Sonoma	10.00
Columbia Crest Two Vines Vineyard Gewurztraminer	21.00	Forefront Sauvignon Blanc, Napa/Sonoma	6.00
Alois Lageder Pinot Bianco, Alto Adige, Italy	25.00	Riff Pinot Grigio, Italy	7.00
San Quirico Vernaccia, Tuscany, Italy	31.00	Santa Margherita, Italy	10.00
Marques de Irun Verdejo, Spain	30.00	Clean Slate Riesling, Germany	7.00
St. Supery Meritage Virtu, White, Napa	52.00	La Terre White Zinfandel, California	6.00
Licia Albarino, Spain	29.00	Root One Cabernet Sauvignon, Chile	7.00
Domaine Aubuisieres Vouvray, France	29.00	Louis M. Martini Cabernet Sauvignon, Napa	12.00
Louis Jadot Pouilly Fuisse, France		43.00 Hogue Genesis Merlot, Washington	7.00
Re Cogne White Bordeaux, France	29.00	Benziger Merlot, Sonoma	10.00
		Brancott Pinot Noir, New Zealand	7.00
		Forefront Pinot Noir, Willamette Valley	10.00
		Jacobs Creek Reserve Shiraz, Australia	7.00
		Rosenblum Zinfandel, Paso Robles	10.00
		Elsa Bianchi Malbec, Argentina	7.00
		Crane Lake Pitite Sirah, Napa	6.00

## Wine By The Glass