



## SIGNATURE DISHES

SERVED WITH CHOICE OF TWO SIDES

<b>Baby Back Ribs</b> Housemade Barbecue Sauce	<b>25</b>	<b>Filet Mignon*</b> (gf) Herb Butter	<b>6 oz. 28</b> <b>8 oz. 34</b>
<b>Beer-Battered Shrimp</b> Cocktail Sauce (tossed in sriracha aioli upon request)	<b>19</b>	<b>Horseradish-Dijon Crusted Sirloin 10 oz.*</b> Creamy Horseradish-Dijon Sauce	<b>23</b>
<b>New York Strip 12 oz.*</b> (gf) Caramelized Onion / Garlic Herb Butter	<b>29</b>	<b>Smothered Chicken</b> (gf) Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella	<b>17</b>
<b>Ribeye 14 oz.*</b> (gf) Herb Butter	<b>34</b>	<b>Pork Chop 10 oz.</b> (gf) Scallion / Apricot-Onion Marmalade	<b>21</b>

## BOULDER CREEK COMBO

SELECT TWO ITEMS / SELECT TWO SIDES 25

<b>1/2 Rack Baby Back Ribs</b>	<b>Blue Crab Cake</b> (add 5)	<b>Barbequed Chicken Breast</b>
<b>Blackened Chicken Breast</b> (gf)	<b>6 oz. Filet Mignon*</b> (gf) (add 9)	<b>Beer-Battered Shrimp</b>
<b>6 oz. Sirloin*</b> (gf)		<b>Salmon*</b> (gf)

## CHEF'S FAVORITES

ADD HOUSE OR CAESAR SALAD TO YOUR ENTRÉE + 5

<b>Applewood Bacon Salmon</b> Scallion Mashed Potatoes / Napa Slaw / Crispy Wonton / Teriyaki Glaze	<b>24</b>	<b>Barbeque Meatloaf</b> Cheddar Mashed Potatoes / Green Beans / Housemade Barbecue Sauce	<b>19</b>
<b>Blue Crab Cake</b> Brussels Sprouts / Creamed Corn / Chorizo / Pickled Onion / Cilantro Aioli	<b>26</b>	<b>Walleye</b> Crab Crusted / Spinach-Parmesan Risotto / Chili-Lemon Beurre Blanc	<b>26</b>
<b>Filet Medallions with Garlic Shrimp*</b> Parmesan Risotto / Garlic Toast	<b>28</b>	<b>Pueblo Chicken</b> Cajun Dirty Rice with Bacon / Mushroom / Sautéed Bell Pepper / Caramelized Onion / Cheddar / Mozzarella	<b>18</b>
<b>Chicken Scallopini</b> Mushroom / Prosciutto / Sherry Cream / Bleu Cheese Mashed Potatoes / Grilled Asparagus	<b>19</b>		

## SIDES

À LA CARTE - 4 EACH

<b>Garlic Mashed Potatoes</b> (gf) (vg)	<b>White Cheddar au Gratin Potatoes</b> (gf) (vg)	<b>Parmesan Risotto</b> (gf) (vg)
<b>Grilled Asparagus</b> (gf) (vg)	<b>Chef's Vegetable</b> (vg)	<b>Fresh Fruit</b> (gf) (vg)
<b>Broccoli with Lemon-Chive Butter</b> (gf) (vg)	<b>Loaded Potato Wedges</b>	<b>French Fries</b> (vg)
		<b>Waffle Fries</b> (vg)

(gf) Denotes gluten-free ingredients prepared in a non gluten-free kitchen | (vg) Vegetarian  
\*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

## APPETIZERS

<b>Soup of the Day</b>	<b>cup 5 / bowl 7</b>
<b>French Onion Soup</b>	<b>cup 5 / bowl 7</b>
<b>Chicken Tortilla Soup</b>	<b>cup 5 / bowl 7</b>
<b>Shrimp Cocktail</b> (gf)	<b>13</b>
Horseradish Cocktail Sauce / Lemon Wedge	
<b>Spinach Artichoke Dip</b> (vg)	<b>12</b>
Tortilla Chip / Grilled Flatbread	
<b>Ahi Tuna*</b>	<b>for one 13 / for two 18</b>
Sesame-Crusted / Napa Slaw / Spicy Sweet Mustard / Horseradish Cream / Pickled Ginger / Wasabi	
<b>Jalapeño Cheesy Waffle Fries</b>	<b>8</b>
Spicy Jalapeño Cheese Sauce	
<b>Hand-Battered Chicken Fingers</b>	<b>10</b>
Housemade Barbecue Sauce / Honey Mustard	
<b>Crispy Calamari</b>	<b>12</b>
Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette	
<b>Chicken-Black Bean Quesadilla</b>	<b>10</b>
Tomato Tortilla / Chicken / Black Bean / Spinach / Tomato / Mozzarella / Cheddar / Cajun Ranch	
<b>Spicy Garlic Shrimp</b>	<b>12</b>
Chili-Garlic Sauce / Scallion / Grilled French Bread	
<b>Pizza Chips</b> (vg)	<b>12</b>
Mozzarella / Parmesan / Gouda / Basil / Marinara / Roasted Garlic Dressing	

## SALADS

<b>House</b> (gf) (vg)	<b>5 with entrée / 7</b>
Mixed Greens / Red Onion / Cheddar / Mozzarella / Bruschetta Tomato / Alfalfa Sprout / Sunflower Seed	
<b>Classic Caesar</b>	<b>5 with entrée / 7</b>
Romaine / Crouton / Parmesan / Caesar Dressing	
<b>Iceberg Wedge</b> (gf)	<b>8</b>
Bleu Cheese / Applewood Smoked Bacon / Cucumber / Bruschetta Tomato / French Vinaigrette	
<b>Field Greens</b> (gf) (vg)	<b>8</b>
Red Onion / Bleu Cheese / Dried Cranberry / Spiced Pecan / Blackberry-Balsamic Vinaigrette	
<b>Santa Fe Chicken</b>	<b>14</b>
Mixed Greens / Blackened Chicken / Corn-Tomato Relish / Cheddar / Mozzarella / Black Bean / Jalapeño / Guacamole / Tortilla Chips (ranch and salsa on the side)	
<b>Applewood Chicken</b> (gf)	<b>14</b>
Spring Greens / Egg / Spiced Pecan / Applewood Smoked Bacon / Dried Cranberry / Bleu Cheese / Cranberry-Poppyseed Dressing	
<b>Grilled Salmon*</b> (blackened upon request)	<b>15</b>
Romaine / Bruschetta Tomato / Red Onion / Caper / Egg / Parmesan / Creamy Parmesan Dressing	
<b>Black &amp; Bleu*</b>	<b>15</b>
Sirloin / Romaine / Roasted Red Pepper / Roasted Asparagus / Bleu Cheese / Creamy Parmesan Dressing	

## PIZZA AND PASTA

<b>Margherita Pizza</b> (vg)	<b>12</b>
Olive Oil / Bruschetta Tomato / Fresh Basil / Garlic / Mozzarella	
<b>Meat Lovers Pizza</b>	<b>13</b>
Pepperoni / Sausage / Ham / Bacon / Tomato Sauce / Mozzarella / Cheddar	
<b>Hoosier Pizza</b>	<b>12</b>
Sausage / Pepperoni / Mushroom / Tomato Sauce / Mozzarella	
<b>Campfire Fettuccine</b>	<b>18</b>
Andouille Sausage / Barbecued Shrimp / Chicken / Mushroom / Spinach / Scallion / Spicy Red Chili Cream Sauce	
<b>Grilled Shrimp &amp; Linguini</b>	<b>19</b>
Roasted Asparagus / Garlic / Bruschetta Tomato / Parmesan	
<b>Tuscan Penne</b>	<b>16</b>
Italian Sausage / Chicken / Mushroom / Scallion / Smoked Gouda Cream	
<b>Parmesan Chicken</b>	<b>18</b>
Garlic-Alfredo Linguini / Red Sauce / Mozzarella / Parmesan	

## SANDWICHES

SERVED WITH CHOICE OF ONE SIDE

<b>Bacon Cheddar Burger*</b>	<b>13</b>
Lettuce / Tomato / Red Onion / Mayo / Brioche Roll	
<b>Patty Melt*</b>	<b>13</b>
1000 Island / Caramelized Onion / American Cheese / Rye	
<b>Spicy Chicago Beef</b>	<b>13</b>
Marinated Italian Beef / Provolone / Giardiniera Pepper Mix / Au Jus / Hoagie Roll	
<b>Breaded Pork Tenderloin</b>	<b>12</b>
Lettuce / Tomato / Red Onion / Dijon Mayo / Brioche Roll	
<b>Barbeque Chicken</b>	<b>12</b>
Dry-Rubbed / Barbeque Aioli / Pickle / Slaw / Brioche Roll	

THANK YOU FOR DINING  
WITH US!

*We look forward to serving you again soon.*

