STEAKS, CHOPS & CHICKEN

We serve USDA Choice Steaks, aged for a minimum of 28 days to ensure rich flavor and tenderness.

Filet Mignon
Topped with herb butter and served
with baked potato and chef's vegetables
8 oz. cut - 24.99 6 oz. cut - 19.99

New York Strip
A choice 12 oz. cut topped with caramelized onions and served with baked potato and chef's vegetables - 20.99

Twin Pork Chops
Coated with seasoned breadcrumb and pan fried, topped with cracked pepper brandy cream, served with roasted potatoes and root vegetable medley - 17.99

12 oz. Ribeye
Served with baked potato, chef's vegetables
and horseradish cream - 22.99

Horseradish Dijon Crusted Sirloin
10 oz. sirloin served with
baked potato and chef's vegetables - 16.99

Steak Toppings
Add to any steak for 2.49

- Danish Bleu Cheese
- Horseradish-Dijon Crust
- Mushroom Demi-glace
- Oscar Style - with sautéed jumbo lump crab, asparagus and béarnaise - 4.99

Chicken Scaloppini
Sautéed with wild mushrooms in prosciutto sherry cream sauce, served over danish bleu cheese mashed potatoes and roasted asparagus - 16.99

Smothered Chicken
Grilled chicken breast topped with bacon, mushrooms, scallions, honey mustard, cheddar and mozzarella. Served with baked potato and chef's vegetables - 13.99

Parmesan Chicken
Lightly breaded and flash fried. Served atop angel hair pasta, rosa red sauce and grilled red onions. Topped with mozzarella and parmesan - 14.99

Mustard Crusted Chicken
Chicken breast pan seared and brushed with dijon mustard, cooked with a medley of asparagus, onions, artichokes and portabello mushrooms in a rosemary cream sauce, finished with gorgonzola and pecans. Served over garlic mashed potatoes - 16.99

Pueblo Chicken
Blackened chicken breast layered with sautéed bell peppers, onions, mushrooms, cheddar and mozzarella. Served atop cajun dirty rice - 13.99

Enjoy a House or Caesar salad with any entree for just $2.99.

BOULDER CREEK FAVORITES

Boulder Creek Combo
Select two items, served with baked potato and chef's vegetables - 19.99

1/3 Rack baby back ribs	8 oz. Barbeque chicken breast	2 Blue crab cakes
8 oz. Blackened chicken breast	3 Beer-battered shrimp	Garlic herb scallops
6 oz. Sirloin	6 oz. Filet add 5.99	Blackened mahi mahi

Beef Tenderloin & Portabello
Filet medallions and marinated portabello mushrooms in a brandy peppercorn cream sauce. Served with garlic mashed potatoes and chef's vegetables - 19.99

Apple Jack Pork Tenderloin
Served with sweet onion-apple sautee, garlic mashed potatoes, apple jack demi-glace and crispy bacon - 17.99

Salmon Florentine
Stuffed with spinach, tomatoes, and parmesan served over cous cous with roasted garlic cream sauce - 17.99

Pan Roasted Tilapia
Topped with spicy crab and shrimp cream sauce, served over cous cous with chef's vegetables - 17.99

Durango Beef Medallions
Filet medallions served atop garlic mashed potatoes with a portabello mushroom cap, tomatoes, applewood smoked bacon, spinach and gorgonzola - 19.99

Baby Back Ribs
Slow roasted in citrus juices and grilled with housemade barbecue sauce. Served with baked potato and chef's vegetables - 20.99

Braised Short Ribs
Tender boneless short rib roast with root vegetable medley and roasted potatoes finished with mushroom demi-glace - 19.99

SEAFOOD SELECTIONS

Applewood Smoked Bacon Wrapped Salmon
Glazed with lime teriyaki and served atop carrot napa slaw and scallion mashed potatoes - 16.99

Boulder Creek Seafood Broil
Mahi Mahi, jumbo shrimp and sea scallops broiled in garlic herb butter & a crab cake drizzled with chipotle aioli, all with chef's vegetables and rosemary cous cous - 19.99

Blue Crab Cakes
Delicate cakes of blue crab, pan fried crisp, served atop cajun dirty rice with roasted corn-tomato salsa and chipotle rèmoulade - 16.99

Blackened Mahi Mahi
Chargrilled and served atop cajun dirty rice, with black bean cucumber salsa, cilantro aioli and avocado - 17.99

Beer Battered Shrimp
Six jumbo shrimp coated in our beer batter and fried to a golden crisp, served with waffle fries, cole slaw and cocktail sauce - 16.99

Orange Roughy
Baked and drizzled with citrus chive butter and placed atop angel hair pasta, mushrooms and spinach. Served with chef's vegetables - 16.99

Consuming raw or undercooked foods may pose a health risk

Appetizers

Chicken Tortilla Soup
Cup - 2.99 Bowl - 4.99

Corn Chowder
Cup - 3.49 Bowl - 5.49

Bistro Steak Bites
Cuts of braised short rib on grilled French bread with mushroom demi-glace - 9.99

Mile High Onion Straws
Sliced extra thin, coated in seasoned flour and fried. Served with spicy dipping sauce - 8.99

Spinach Artichoke Dip
A creamy blend of artichokes and spinach fired with cajun spices, topped with bruschetta tomatoes. Served with warm tortilla chips - 9.99

Crispy Calamari
Fried golden and served over a bed of mixed greens with spicy red chili aioli - 8.99

Shrimp Cocktail
Five chilled jumbo shrimp served with horseradish cocktail sauce and lemon - 9.99

Hand Battered Chicken Fingers
Golden chicken fingers offered with sweet and tangy barbecue sauce and honey mustard for dipping - 9.99

Spicy Garlic Shrimp
Sautéed with scallions and garlic, served with grilled French bread - 9.99

Chicken & Black Bean Quesadillas
A tomato tortilla filled with chicken, black beans, spinach, tomatoes, mozzarella and cheddar. Served with cajun ranch - 9.99

Jalapeño Cheesy Waffle Fries
Crispy waffle fries with our housemade spicy jalapeño cheese dipping sauce - 7.99

Steak Sliders
Three mini steak sandwiches topped with French onion mayo, Swiss cheese and crispy fried onions - 8.99

Salads

Boulder Creek's House Salad
Mixed greens, red onions, cheddar, mozzarella, basil tomatoes, alfalfa sprouts and sunflower seeds - 3.99

Classic Caesar
With housemade croutons and parmesan - 3.99

Iceberg Wedge
Crisp iceberg lettuce with french vinaigrette, danish bleu cheese, applewood smoked bacon, tomatoes and cucumber - 6.99

Seven Field Greens
With dried cranberries, red onion, spiced pecans, gorgonzola and blackberry balsamic vinaigrette - 6.99
Add grilled chicken - 2.99

Grilled Salmon Salad
Served atop romaine, with tomatoes, egg, red onion and capers with creamy parmesan dressing (blackened upon request) - 12.99

Sante Fe Chicken Salad
Blackened chicken, corn tomato relish, cheddar and mozzarella, black beans, jalapeños and avocado. Served with tortilla chips, ranch dressing and salsa - 11.99

Black & Bleu
Marinated sirloin steak on crispy romaine topped with roasted red peppers, grilled asparagus, danish bleu cheese & creamy parmesan dressing - 12.99

Applewood Chicken Salad
Field greens, applewood smoked bacon, egg, dried cranberries, grilled chicken, spiced pecans, danish bleu cheese and cranberry poppyseed dressing - 11.99

Calamari Caesar
Crispy romaine, spicy red chili aioli, parmesan, housemade croutons, and Caesar dressing (May substitute chicken) - 11.99

Big Boulder Salad
Iceberg lettuce, romaine, cheddar, mozzarella, egg, bacon, ham, turkey, chopped tomatoes, cucumbers and croutons - 11.99

Chop Chop Asian Chicken Salad
Mixed greens with honey roasted peanuts, carrots, sweet red peppers and crispy wontons tossed in sesame peanut vinaigrette - 11.99

20% gratuity on all parties of 8 or more.

Pizza and Pasta

Barbecue Chicken Pizza
Topped with housemade barbecue, bacon, red onions, scallions, mozzarella and smoked gouda - 10.99

Meat Lovers Pizza
Italian sausage, bacon, pepperoni, ham and tomato sauce, topped with mozzarella and cheddar - 10.99

Margarita Pizza
With olive oil, bruschetta tomatoes, fresh basil, garlic and mozzarella - 9.99

Hoosier Pizza
Sausage, pepperoni, mushrooms, tomato sauce and mozzarella - 10.99

Taco Pizza
Layered with salsa, tortilla chips, seasoned ground beef, black beans, corn tomato relish, cheddar and mozzarella - 10.99

Campfire Fettuccini
With andouille sausage, chicken, barbecue shrimp, mushrooms, spinach and scallions in our spicy red chili cream sauce - 14.99

Roasted Chicken Linguini
With bacon, mushrooms and scallions, tossed with our creamy five peppercorn parmesan sauce - 12.99

Penne Pomodoro
Italian sausage, chicken, roasted red peppers, mushrooms, and scallions tossed in a rich tomato basil sauce topped with melted mozzarella - 12.99

Grilled Shrimp & Angel Hair
With asparagus, garlic, tomatoes and fresh basil, topped with parmesan - 15.99

Chicken & Sausage Penne
Italian sausage, roasted chicken, mushrooms and scallions, tossed in our smoked gouda cream - 13.99

Scallop and Crab Linguini
With seared scallops, jumbo lump crab, onions, kalamata olives, mushrooms, tomatoes and fresh herbs. Tossed in a light roasted garlic cream sauce - 15.99

Select Sandwiches

Served with seasoned waffle fries, fresh fruit, cottage cheese or cole slaw.
Add jalapeño cheese sauce - 1.49

Substitute a House or Caesar Salad or Cup of Soup - 1.49

Classic Breaded Pork Tenderloin
With lettuce, tomato and dijon mayo - 9.99

Chicken Club
With applewood smoked bacon, colby jack cheese, lettuce, tomato and dijon mayo - 9.99

Smoked Turkey Focaccia
With smoked turkey, bacon, provolone, spinach, tomato and our pesto-mayo on focaccia - 9.49

Beer Battered Cod
With lettuce, tomato and tartar sauce - 9.99

Reuben Sandwich
Corned beef, sauerkraut and provolone, topped with thousand island on rye bread - 9.49

Veggie Sandwich
Portabello mushrooms, asparagus, tomatoes, avocado, sprouts, baby greens and mediterranean vinaigrette on focaccia - 9.99

Spicy Buffalo Chicken Sandwich
Beer battered and tossed in spicy hot sauce. Topped with danish bleu cheese, red onions, lettuce, tomato and mayo - 9.99

Barbecue Bacon Burger
Sweet and tangy barbecue with applewood smoked bacon, crispy fried onions, gouda and mozzarella - 9.99

Black & Bleu Burger
With cajun seasonings, danish bleu cheese, red onions, lettuce, tomato and mayo - 9.99

Bacon Cheeseburger
Applewood smoked bacon, colby jack cheese, lettuce, tomato, red onions and mayo - 9.49

Slow Cooker Steak Sandwich
Braised beef, caramelized onion and provolone cheese served with au jus - 10.99