

SMALL PLATES

Great as a starter, or mix & match to create a whole meal

Fish Taco A soft warm tortilla filled with blackened tilapia and Napa slaw	\$5	Margherita Flatbread Pizza Mozzarella, tomatoes & fresh basil	\$8	Macadamia Stuffed Dates Wrapped in bacon, baked with brown sugar	\$8
Homemade Tater Tots Made with russet potatoes and truffle oil	\$6	Chorizo Flatbread Pizza Chorizo, red pepper pesto & Manchego cheese	\$8	Shrimp Scampi Over pasta with white wine, garlic & lemon juice	\$9
Sweet Potato Fries Served with chipotle ranch	\$6	Cajun Barbecued Flatbread Pizza With grilled chicken and Andouille sausage	\$8	Sweet Corn Tamalé Cakes With avocado, and roasted red pepper sauce	\$7
Homemade Potato Chips Topped with chipotle cream and Parmesan cheese	\$6	Chicken Limone Pasta Grilled chicken tossed with savory lemon mustard cream sauce	\$6	Pick Three ~ Sliders * Mix & match Beef, lamb or smoked salmon	\$7
Boulder Nachos Spicy mayonesa cream, Monterey Jack cheese, tomatoes and green onions	\$6	Chorizo Fries French fries topped with chorizo & melted cheese	\$7	Cannellini Bean Hummus With sun dried tomatoes & olive oil	\$6
Orchard Fields Sweet, savory, fruity, nutty field greens	\$5	Mac & Cheese With crispy Parmesan topping	\$6	Shrimp & Grits Our version of this Low Country classic	\$9
		Baked Potato Soup Topped with bacon, cheese & green onions	\$5	Black Bean Soup With Andouille sausage and cilantro cream	\$5

SANDWICHES

Choice of French Fries, Sweet Potato Fries, Field Green Vinaigrette Salad or Soup

Fish Tacos Two warm tortillas filled with blackened tilapia and Napa slaw *	\$9	Hamburger * All burgers are 8 oz. of fresh premium ground beef, served well garnished	\$8
Turkey Bacon Club With peppered turkey, bacon, lettuce, tomato, cheese & mayo	\$9	Velvet Burger * Velveeta cheese, a cheeseburger connoisseur's delight	\$9
Smoked Salmon & Turkey Club Sandwich * With field greens, lettuce, tomato, onion & mayo	\$9	American Diner Burger * American cheese and grilled onions	\$9
Avocado Turkey Wrap With avocado, ranch, lettuce, tomato & red onions	\$9	Bacon Cheeseburger * Thick cut apple smoked bacon and melted cheese	\$10
Honey Mustard Chicken Wrap With bacon, lettuce, tomatoes, cheese and onions	\$9	Bacon Avocado Burger * Smoky bacon and avocado	\$10
Black & Blue Steak Sandwich * Grilled sirloin with melted blue cheese on ciabatta	\$9	Mushroom Burger * With grilled mushrooms and melted cheese	\$10
Grilled Lamb Kofta * Ground lamb with field greens, onions, tomatoes	\$9	Manchego Burger * Manchego cheese and chorizo sausage	\$10
Grilled Chicken With lettuce, tomato and mayonnaise on ciabatta	\$9	Cajun Burger * Cajun seasoning, Andouille sausage and melted cheese	\$9
Tilapia Sandwich Golden fried tilapia on ciabatta, topped with Napa slaw	\$9	Southwest Burger * With chili ranch sauce and melted cheese	\$9
Manchego Grilled Cheese Manchego cheese and tomato, grilled with gorgonzola butter	\$9	Northwest Burger * With smoked salmon and cream cheese	\$10
		Black & Blue Burger * With blackening seasonings and melted blue cheese	\$9

SALADS

Orchard Fields Field greens tossed with Asian pears, pistachios, honey lemon almonds, red onions, feta cheese and chipotle honey vinaigrette. \$11 <i>Even more delicious with grilled chicken: \$13</i>	
Bistecca Peppata Salad * Grilled sirloin, roasted red pepper sauce, mesclun greens, asparagus, feta cheese and red wine vinaigrette. <i>Served medium rare unless specified.</i> \$13	
Thai Chicken Salad Napa cabbage, field greens, peanuts, onions, bell peppers and carrots tossed with citrus peanut dressing. Served with crispy wontons. \$13	

ENTRÉES

Add a bowl of Soup or Field Green Vinaigrette Salad ~ \$2.50

Shrimp Scampi A savory blend of white wine, garlic and lemon juice served over pasta	\$15	<i>~The following selections are available after 5:00pm and include your choice of French fries, horseradish mashed potatoes, loaded mashers, sweet potato fries or sweet corn tamalé cakes~</i>	
Shrimp & Grits Our version of the Low Country classic	\$15	Blackened Tilapia Iron skillet grilled fillet topped with citrus pesto	\$16
Chicken Limone Pasta Char-grilled chicken served over pasta tossed with savory lemon mustard cream sauce	\$14	Grilled Salmon * Grilled over open flame	\$17
Rojo Sliced Sirloin Steak * Served on sweet corn tamale cakes with roasted red pepper sauce	\$14	Potato Crusted Salmon with Mustard Cream * Lightly crusted with grated potatoes and pan seared	\$18
Fish & Chips Crispy fried tilapia with French fries and Napa slaw	\$12	Chicken Piccata Thinly pounded chicken breast sauteed in a creamy lemon caper sauce	\$17
Macaroni & Cheese Creamy cheese sauce with crispy Parmesan topping	\$11	Filet Mignon * A nine ounce cut from the center of the tenderloin	\$26
Steak Frites A nine ounce Rib Eye with French fries	\$15	Rib Eye Steak * Hand cut twelve ounce premium choice steak	\$23
THE BOULDER GRILL		Steak Toppers \$1.50 each <i>Butter Roasted Whole Garlic Cloves, Gorgonzola Cheese Sauce, Sauteed Mushrooms, Caramelized Onions, Mustard Cream Sauce, Wooster Sauce (a reduction of butter, Worcestershire, wine, herbs and spices)</i>	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

D E S S E R T

Peach Slump old fashioned cobbler made with a white wine batter. Served with ice cream \$5

Carrot Cake traditional carrot cake with walnuts and raisins complimented with goats milk caramel and mascarpone mousse \$5

Chocolate Tart graham cracker and almond crust with dense dark chocolate sweet amaretto ganache \$5

S'Mores melted Belgium chocolate, toasted marshmallows and Belgium graham cookies \$5

Apple Wonton Dumplings miniature fried cinnamon apple dumplings served with mascarpone dipping sauce \$5

S P I R I T

DRAFT BEER

Served in a frosted mug unless otherwise requested.

Killian’s Irish Red	\$4.5
Bud Light	\$3
Dos Equis	\$4
Guinness	\$5
Marshall IPA	\$4.5
Boulevard Wheat	\$4
Boulevard Pale Ale	\$4

BOTTLED BEER

Budweiser	\$3.5	Flying Dog Amber Lager	\$4.5
Bud Light	\$3.5	Sam Adam’s Boston Lager	\$4
Coors Light	\$3.5	Blue Moon Belgian White	\$4.5
Miller Lite	\$3.5	New Castle Brown Ale	\$4
Michelob Ultra	\$3.5	Sapporo	\$4.5
Heineken	\$4.5	Corona Extra	\$4
Amstel Light	\$4.5	O’Doul’s N/A	\$3

BEER COCKTAILS

SHANDY Beer, Sprite & lemon twist	\$5
MICHELIDA Beer & our bloody Mary mix	\$5
BLACK & TAN Guinness & Pale Ale	\$5
BLACK BART Guinness & Coca Cola	\$5

MARTINIS

COSMOPOLITAN MARTINI Absolut Citron and Cointreau with a splash of cranberry juice	\$5.5
DIRTI MARTINI Grey Goose or Bombay Sapphire, olive juice & blue cheese olives	\$7
ZINFUL MARTINI Barefoot White Zinfandel, peach schnapps and a splash of cranberry	\$5.5
GODIVA CHOCOLATE MARTINI Godiva Chocolate Liqueur, Grey Goose Vodka and Cream	\$6.5
CHEESECAKE MARTINI Vanilla Rum, Pineapple Juice, Cranberry Juice with a sugared graham cracker rim and a cherry- dessert in a glass	\$6
LEMON DROP MARTINI Citron Vodka, lemon juice and sweet lemon sour	\$5.5
CARAMELO MARTINI Butterscotch schnapps, Apple Pucker, and Vodka	\$6

SPECIALTY COCKTAILS

LONG ISLAND TEA Gin, Rum & Vodka blended with triple sec, sour and a splash of coke	\$7
RASPBERRY MARGARITA Tequila, cointreau, Chambord & Raspberry puree	\$6
MOJITO Fresh mint and limes muddled to perfection with sugar and rum	\$6.5
WINTERBERRY MOJITO Fresh mint, cranberry juice, lime juice , Spiced Rum and soda	\$7
BLOODY MARY Vodka paired with tomato juice and spices	\$5
SKINNY MARGARITA Partida tequila, fresh lime juice & agave nectar	\$8
TOASTED ALMOND Amaretto, Kahlua, cream	\$6.5

WINE BY THE GLASS

BAREFOOT MERLOT (California)	\$5	BAREFOOT CHARDONNAY (California)	\$5
FETZER VALLEY OAKS MERLOT (California)	\$7	BAREFOOT WHITE ZINFANDEL (California)	\$5
BAREFOOT CABERNET SAUVIGNON (California)	\$5	CLOS DU BOIS CHARDONNAY (Sonoma)	\$8
BLACK OPAL CABERNET SAUVIGNON (Australia)	\$6	ECCO DOMANI PINOT GRIGIO (Italy)	\$7
PENFOLDS SHIRAZ (Australian)	\$8	KIM CRAWFORD SAUVIGNON BLANC (New Zealand)	\$10
ESTANCIA PINOT NOIR (Monterey County)	\$9	CHATEAU STE. MICHELLE RIESLING (Washington)	\$6

WINE BY THE BOTTLE

BAREFOOT MERLOT (California)	\$15	LA CREMA CHARDONNAY (Sonoma)	\$37
FETZER VALLEY OAKS MERLOT (California)	\$22	SANTA MARGARITA PINOT GRIGIO (Italy)	\$39
STERLING MERLOT (Napa Valley)	\$37	BAREFOOT CHARDONNAY (California)	\$15
ESTANCIA PINOT NOIR (Monterey County)	\$32	BAREFOOT WHITE ZINFANDEL (California)	\$15
WILLAMETTE VALLEY "WHOLE CLUSTER" PINOT NOIR (Oregon)	\$39	CLOS DU BOIS CHARDONNAY (Sonoma)	\$24
BAREFOOT CABERNET SAUVIGNON (California)	\$15	ECCO DOMANI PINOT GRIGIO (Italy)	\$24
BLACK OPAL CABERNET SAUVIGNON (Australia)	\$18	ROBERT MONDAVI FUME BLANC (Napa Valley)	\$35
BEAULIEU CABERNET SAUVIGNON “BV” (Napa Valley)	\$39	KIM CRAWFORD SAUVIGNON BLANC (New Zealand)	\$37
PENFOLDS SHIRAZ (Australian)	\$25	CHATEAU STE. MICHELLE RIESLING (Washington)	\$18
RANCHO ZABACO “DANCING BULL” ZINFANDEL (Sonoma)	\$19	CHANDON BRUT CHAMPAGNE (Napa Valley)	\$32
BANFI CHIANTI CLASSICO RISERVA (Montalcino, Italy)	\$36	MARTINI & ROSSI ASTI SPUMANTE - SPLIT (Italy)	\$15



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A 20% gratuity will be applied to groups of six or more.

Please inform your server of any food allergies you may have.
Some menu items are prepared with nuts or with equipment that may have processed nuts.