

ENTREES

BEER & GARLIC BUTTER CHICKEN \$16

GRILLED OVER APPLEWOOD, BASTED WITH BEER AND GARLIC BUTTER, SMOKED PINEAPPLE & BROWN SUGAR BAKED BEANS, CHEF'S CHOICE VEGGIE, CHOICE OF SALAD

*TRI-TIP STEAK \$22

GRILLED OVER APPLEWOOD, WITH HOUSE MAKE CHIMICHURRI, FRESH CUT FRENCH FRIES, CHEF'S CHOICE VEGGIES, CHOICE OF SALAD

ALASKAN SALMON \$28

POACHED IN WHITE WINE, BUERRE BLANC, BROWN BUTTER ALMONDS AND WILD RICE, CHEF'S CHOICE VEGGIES, CHOICE OF SALAD

SALADS

VERY BERRY SPINACH SALAD

BABY SPINACH, CANDIED PECANS, BERRIES, GRUYERE, STRAWBERRY VINAIGRETTE

MIXED GREEN SALAD

CUKES, GRAPE TOMATO, RED ONION, RANCH OR HONEY DIJON VINAIGRETTE

MEDITERRANEAN SALAD

KALAMATA OLIVES, ARTICHOKE HEARTS, FETA & GRAPE TOMATO, BALSAMIC VINAIGRETTE

DESSERTS

DIVINE DECADENCE \$10

FLOURLESS BITTERSWEET CHOCOLATE TORTE
CREME FRAICHE & RASPEBERRY PUREE

APPLE DUMPLING \$12

WHOLE APPLE BAKED IN PIE CRUST, CINNAMON SAUCE & VANILLA BEAN ICE CREAM. PERFECT TO SHARE!

CRÈME BRULEE \$7

THE SILKY CLASSIC FRENCH DESSERT

Please call for reservations 307-537-5400

SERVING 5-8

*MAY BE COOKED TO ORDER. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BOULDER LAKE LODGE SATURDAY NIGHT DINNER MENU