

# Boulder Creek

1551 N Green St Ste D 46112-8162 · +13178588100 · Updated: Jan 14, 2026

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## APPETIZERS 12

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### Soup of the Day

AVAILABLE OPTIONS

\$6.00

\$9.00

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### French Onion Soup

AVAILABLE OPTIONS

\$6.00

\$9.00

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### Chicken Tortilla Soup

AVAILABLE OPTIONS

\$6.00

\$9.00

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### Shrimp Cocktail

**\$16.00**

Lemon Wedge / Horseradish Cocktail Sauce

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### Sesame Ahi Tuna\*

**\$18.00**

Napa Slaw / Spicy Sweet Mustard / Horseradish Cream / Pickled Ginger / Wasabi

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### Chicken Wings

**\$16.00**

Scallion / Sesame Seed / Ponzu Sauce

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### Spinach Artichoke Dip

**\$13.00**

Tortilla Chip / Grilled Flatbread

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### Jalapeño Cheesy Waffle Fries

**\$10.00**

Spicy Jalapeño Cheese Sauce

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### Hand-Battered Chicken Fingers

**\$13.00**

House-made Barbecue Sauce / Honey Mustard

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### Crispy Calamari

**\$15.00**

Mixed Greens / Sriracha Aioli / Blackberry-Balsamic Vinaigrette

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### Chicken-Black Bean Quesadilla

**\$13.00**

Tomato Tortilla / Spinach / Tomato / Mozzarella / Cheddar / Cajun Ranch

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### Spicy Garlic Shrimp

**\$15.00**

Scallion / Chili-Garlic Sauce / Grilled French Bread

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## SALADS 7

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<b>House</b>	<b>AVAILABLE OPTIONS</b>
Iceberg / Romaine / Red Onion / Cheddar / Mozzarella / Bruschetta Tomato / Alfalfa Sprout / Sunflower Seed	\$9.00
	With Entrée: \$6.00
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<b>Classic Caesar</b>	<b>AVAILABLE OPTIONS</b>
Romaine / Crouton / Parmesan / Caesar Dressing	\$9.00
	With Entrée: \$6.00
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<b>Iceberg Wedge</b>	<b>\$12.00</b>
Bleu Cheese Crumble / Cucumber / Applewood Smoked Bacon / Bruschetta Tomato / French Vinaigrette	
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<b>Blackened Chicken Cobb</b>	<b>\$17.00</b>
Romaine / Bleu Cheese / Bruschetta Tomato / Bacon / Corn / Edamame / Egg / Southwest Ranch	
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<b>Applewood Chicken</b>	<b>\$17.00</b>
Mixed Greens / Egg / Spiced Pecan / Applewood Smoked Bacon / Dried Cranberry / Bleu Cheese / Cranberry-Poppyseed Dressing	
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<b>Grilled Salmon*</b>	<b>\$18.00</b>
(blackened upon request) Romaine / Bruschetta Tomato / Red Onion / Caper / Egg / Parmesan / Creamy Parmesan Dressing	
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<b>Black &amp; Bleu*</b>	<b>\$19.00</b>
Sirloin / Romaine / Roasted Red Pepper / Roasted Asparagus / Bleu Cheese / Creamy Parmesan Dressing	

## ENTRÉES 12

<b>Filet Medallions w/ Lobster Risotto*</b>	<b>\$35.00</b>
Asparagus-Lobster Risotto / Parmesan / Tomato Jam	
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<b>Applewood Bacon Salmon</b>	<b>\$30.00</b>
Scallion Mashed Potatoes / Napa Slaw / Crispy Wonton / Teriyaki Glaze	
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<b>Barbecue Meatloaf</b>	<b>\$22.00</b>
Cheddar Mashed Potatoes / Green Beans / House-made Barbecue Sauce	
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<b>Walleye</b>	<b>\$30.00</b>
Crab Crusted / Spinach-Parmesan Risotto / Chili-Lemon Beurre Blanc	
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<b>Blackened Mahi-Mahi</b>	<b>\$26.00</b>
Cajun Dirty Rice With Bacon / Black Bean-Cucumber Salsa / Cilantro Aioli / Guacamole	
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<b>New York Strip*</b>	<b>\$38.00</b>
Caramelized Onion / Garlic-Herb Butter. Served with Choice of Two Sides	
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<b>Ribeye*</b>	<b>\$42.00</b>
Herb Butter. Served with Choice of Two Sides	
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<b>Filet Mignon*</b>	<b>AVAILABLE OPTIONS</b>
Herb Butter. Served with Choice of Two Sides	6 oz.: \$34.00
	8 oz.: \$42.00

## Baby Back Ribs

### AVAILABLE OPTIONS

House-made Barbecue Sauce. Served with Choice of Two Sides

Half: \$24.00

Full: \$32.00

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## Horseradish-Dijon Crusted Sirloin\*

**\$28.00**

Creamy Horseradish-Dijon Sauce. Served with Choice of Two Sides

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## Smothered Chicken

**\$22.00**

Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella. Served with Choice of Two Sides

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## Beer-Battered Shrimp

**\$24.00**

Cocktail Sauce (tossed in sriracha aioli upon request). Served with Choice of Two Sides

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## SEASONAL FEATURES 3

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### Short Rib

**\$32.00**

Garlic Mashed Potato / Carrot / Mushroom / Cipollini Onion / Bacon / Persillade / Red Wine Demi

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### Chilean Seabass

**\$41.00**

Quinoa Pilaf / Broccolini / Tomato-Apple Salsa / Apple Cider Gastrique

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### Diablo Fettuccine\*

**\$25.00**

Baby Shrimp / Crab / Bay Scallop / Bell Pepper / Spinach / Bruschetta Tomato / Spicy Rosa Cream Sauce

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## PASTA 3

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### Campfire Fettuccine

**\$22.00**

Andouille Sausage / Barbecued Shrimp / Chicken / Mushroom / Spinach / Scallion / Spicy Red Chili Cream Sauce

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### Chicken Parmesan

**\$22.00**

Garlic-Alfredo Linguini / Red Sauce / Mozzarella / Parmesan

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### Grilled Shrimp & Linguini

**\$23.00**

Asparagus / Garlic / Bruschetta Tomato / Parmesan

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## SANDWICHES 4

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### White Cheddar Bacon Burger\*

**\$16.00**

Lettuce / Tomato / Red Onion / Mayo / Brioche Roll

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### Spicy Chicago Beef

**\$16.00**

Marinated Italian Beef / Provolone / Giardiniera Pepper Mix / Au Jus / Hoagie Roll

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### Breaded Pork Tenderloin

**\$14.00**

Lettuce / Tomato / Red Onion / Dijon Mayo / Brioche Roll

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### Brisket Melt

**\$18.00**

Pimento Cheese / Pickled Jalapeño & Onion / Peach-Sorghum BBQ / Sourdough Bread

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## SIDES 10

**Garlic Mashed Potatoes**

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**Grilled Asparagus**

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**Broccoli w/ Lemonchive Butter**

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**White Cheddar au Gratin Potatoes**

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**Chef's Vegetable**

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**Loaded Potato Wedges**

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**Parmesan Risotto**

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**French Fries**

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**Waffle Fries**

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**Loaded Baked Potato**

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**PASTAS** 2

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**Grilled Shrimp & Linguini** **\$230.00**

Roasted Asparagus / Garlic / Bruschetta Tomato / Parmesan

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**Campfire Fettuccine** **\$220.00**

Andouille Sausage / Barbecued Shrimp / Chicken / Mushroom / Spinach / Scallion / Spicy Red Chili Cream Sauce

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**DESSERTS** 2

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**Carrot Cake** **\$100.00**

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**Peanut Butter Pie** **\$100.00**

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**SIMMERING SOUP** 3

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**Chicken Tortilla**

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**French Onion**

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**Soup of the Day**

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**SENSATIONAL SALADS** 3

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**Caesar Salad**

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**Iceberg Wedge**

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**House Salad**

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**HALF SANDWICH** 2

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## BLT

Applewood Smoked Bacon / Lettuce / Tomato / Mayo / Brioche Bread

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## Chicken-Black Bean Quesadilla

Tomato Tortilla / Spinach / Tomato / Mozzarella / Cheddar / Cajun Ranch

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## ENTRÉE SELECTIONS 6

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### Applewood Bacon Salmon\*

**\$19.00**

Scallion Mashed Potatoes / Napa Slaw / Crispy Wonton / Teriyaki Glaze

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### Horseradish-Dijon Crusted 6 oz. Sirloin\*

**\$20.00**

Creamy Horseradish-Dijon Sauce / Baked Potato / Chef's Vegetable

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### Fish & Chips

**\$15.00**

Beer-Battered Cod / French Fries / Cole Slaw / Jalapeño Tartar Sauce

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### Chicken Fettuccine

**\$15.00**

Bacon / Spinach / Mushroom / Scallion / Peppercorn-Alfredo Sauce

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### Smothered Chicken

**\$16.00**

Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella / Baked Potato / Chef's Vegetable

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### Beer-Battered Shrimp

**\$17.00**

French Fries / Cocktail Sauce

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## DESSERT PLATTER 3

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### Cranberry Golden Raisin Bread Pudding

Whipped Cream / Whiskey Sauce

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### Carrot Cake

Cream Cheese Icing / Caramel Drizzle

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### Cookies & Brownies

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## COLD APPETIZERS 2

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### Shrimp Cocktail

**\$6.00**

Lemon Wedge / Horseradish Cocktail Sauce

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### Guacamole

**\$3.00**

Tortilla Chips

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## HOT APPETIZERS 4

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### Spinach Artichoke Dip

**\$4.00**

Tortilla Chips

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### Chicken Fingers

**\$5.00**

House-made Barbecue Sauce / Honey Mustard

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<b>Chicken-Black Bean Quesadilla</b>	<b>\$4.00</b>
Tomato Tortilla / Spinach / Tomato / Mozzarella / Cheddar / Cajun Ranch	
<b>Baby Back Ribs</b>	<b>\$6.00</b>
House-made Barbecue Sauce	

## PLATTERS 3

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<b>Vegetable</b>	<b>\$3.00</b>
Seasonal Variety	
<b>Fresh Fruit</b>	<b>\$3.00</b>
Seasonal Variety	
<b>Cheese</b>	<b>\$4.00</b>
Assorted	

## COCKTAIL FEATURE 3

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<b>Phantom Margarita</b>	<b>\$13.00</b>
Branson Phantom VS Cognac, Maestro Dobel Silver Tequila, Cointreau, and House-made Sour Mix	
<b>Branson Luxardo Old Fashioned</b>	<b>\$14.00</b>
Branson VSOP Cognac, Luxardo Cherry Purée and Angostura Orange Bitters	
<b>The Usual</b>	<b>\$12.00</b>
Compoveda Reposado Tequila, Soda and Lime	

## MOCKTAIL FEATURE 3

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<b>Paloma</b>	<b>\$5.00</b>
fresh lime juice, grapefruit juice, agave with a pinch of kosher salt	
<b>Cucumber Gimlet</b>	<b>\$5.00</b>
sparkling water, muddled cucumber, fresh lime juice and simple syrup	
<b>Strawberry Honey</b>	<b>\$6.00</b>
honey syrup, strawberry purée, fresh lime juice, ginger beer	

## COCKTAILS 11

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<b>Blueberry Muffin Martini</b>	<b>\$11.00</b>
Blueberry Vodka / Butterscotch Liqueur / White Chocolate Liqueur / Blueberry Simple / Cinnamon	
<b>Taste of Sunshine</b>	<b>\$12.00</b>
Tito's Handmade Vodka / Pineapple Chipotle Simple / Pineapple Juice / Sour / Chili-Lime Salt	
<b>Strawberry Spritzer</b>	<b>\$13.00</b>
Strawberry-Infused Tito's Handmade Vodka / Rhubarb Bitters / Lemon Juice / Simple / Soda	

<b>Pineapple Jalapeño Margarita</b>	<b>\$12.00</b>
Maestro Dobel Tequila / Chipotle Pineapple / Jalapeño / Lime Juice / Pineapple Juice / Chili Lime Rim	
<b>Woodford Old Fashioned</b>	<b>\$13.00</b>
Woodford Reserve Bourbon / Dirty Cherry / Orange / Angostura Bitters	
<b>Botanist 75</b>	<b>\$14.00</b>
The Botanist Gin / Chambord / Raspberry / Lemon Juice / Champagne Float	
<b>Blueberry Mule</b>	<b>\$12.00</b>
Three Olives Blueberry Vodka / Lemon Juice / Ginger Beer	
<b>Raspberry Lemondrop</b>	<b>\$12.00</b>
Citrus Vodka / Chambord / Lemon Juice / Simple Syrup / Sugar Rim	
<b>Peach Bourbon Sour</b>	<b>\$12.00</b>
Old Forester Bourbon / Peach Syrup / Sour Mix	
<b>Hard Truth Juice</b>	<b>\$12.00</b>
Hard Truth Coconut Rum / Pineapple Juice / Cranberry Juice	
<b>Maker's 46 Manhattan</b>	<b>\$14.00</b>
Maker's Mark 46 Bourbon / Sweet Red Vermouth / Angostura Bitters	

## **DRAUGHT BEER** 4

<b>Bud Light, ABV 4.3% Saint Louis, MO</b>	<b>\$5.50</b>
<b>Samuel Adams Seasonal, Boston, MA</b>	<b>\$8.00</b>
<b>Dogfish Head 60 Minute IPA, ABV 6.0% Milton, DE</b>	<b>\$8.00</b>
<b>Fat Tire Ale, ABV 5.2% Fort Collins, CO</b>	<b>\$8.00</b>

## **BOTTLED BEER** 25

<b>Angry Orchard</b>	<b>\$7.00</b>
<b>Blue Moon</b>	<b>\$7.00</b>
<b>Budweiser</b>	<b>\$5.00</b>
<b>Bud Light</b>	<b>\$5.00</b>
<b>Coors Light</b>	<b>\$5.00</b>
<b>Corona</b>	<b>\$7.00</b>
<b>Corona Light</b>	<b>\$7.00</b>
<b>Daredevil Lift Off IPA</b>	<b>\$8.00</b>
<b>Four Day Ray Blood Orange Blonde</b>	<b>\$6.00</b>

<b>Founders Breakfast Stout</b>	<b>\$10.00</b>
<b>Guinness</b>	<b>\$8.00</b>
<b>Heineken</b>	<b>\$7.00</b>
<b>Heineken 0.0 N/A</b>	<b>\$7.00</b>
<b>KY Bourbon Barrel Ale</b>	<b>\$10.00</b>
<b>Michelob Ultra</b>	<b>\$6.00</b>
<b>Miller Lite</b>	<b>\$5.00</b>
<b>Modelo Especial</b>	<b>\$7.00</b>
<b>O'Douls N/A</b>	<b>\$5.00</b>
<b>Stella Artois</b>	<b>\$7.00</b>
<b>Sun King Osiris Pale Ale</b>	<b>\$8.00</b>
<b>Sun King Sunlight Cream Ale</b>	<b>\$8.00</b>
<b>Sun King WeeMac Scottish-Style Ale</b>	<b>\$8.00</b>
<b>Taxman Exemption Belgian Tripel</b>	<b>\$8.00</b>
<b>Three Floyds Gumballhead Wheat</b>	<b>\$8.00</b>
<b>Yuengling</b>	<b>\$5.00</b>

## **WHISKEY / BOURBON** 36

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<b>Angel's Envy</b>	<b>\$13.00</b>
<b>Angel's Envy Rye</b>	<b>\$22.75</b>
<b>Bardstown Fusion</b>	<b>\$11.00</b>
<b>Basil Hayden</b>	<b>\$12.00</b>
<b>Basil Hayden Dark Rye</b>	<b>\$12.00</b>
<b>Blade and Bow</b>	<b>\$13.00</b>
<b>Booker's</b>	<b>\$20.00</b>
<b>Bulleit</b>	<b>\$12.00</b>
<b>Bulleit Rye</b>	<b>\$12.00</b>
<b>Crown Royal</b>	<b>\$11.00</b>
<b>Crown Royal Regal Apple</b>	<b>\$11.00</b>

<b>Crown Royal Vanilla</b>	<b>\$11.00</b>
<b>Dickel 13yr</b>	<b>\$10.50</b>
<b>Dickel Rye</b>	<b>\$10.50</b>
<b>Elijah Craig Small Batch</b>	<b>\$11.00</b>
<b>Elijah Craig 12yr</b>	<b>\$14.00</b>
<b>Henry McKenna</b>	<b>\$10.00</b>
<b>High West Rendezvous</b>	<b>\$19.00</b>
<b>Jack Daniel's</b>	<b>\$10.00</b>
<b>Jameson</b>	<b>\$10.00</b>
<b>Jim Beam</b>	<b>\$9.00</b>
<b>Jefferson's Very Small Batch</b>	<b>\$11.00</b>
<b>Jefferson's Pritchard Hill</b>	<b>\$13.00</b>
<b>Knob Creek</b>	<b>\$11.00</b>
<b>Knob Creek 15yr</b>	<b>\$18.00</b>
<b>Long Branch</b>	<b>\$10.00</b>
<b>Maker's Mark 101</b>	<b>\$12.00</b>
<b>Maker's Mark 46</b>	<b>\$12.00</b>
<b>Maker's Mark</b>	<b>\$11.00</b>
<b>Old Forester</b>	<b>\$9.00</b>
<b>Rabbit Boxergrail Rye</b>	<b>\$13.00</b>
<b>Russell's Reserve 10yr</b>	<b>\$13.00</b>
<b>Thomas Moore</b>	<b>\$20.00</b>
<b>Whistle Pig Piggyback</b>	<b>\$12.00</b>
<b>Woodford Reserve</b>	<b>\$12.00</b>
<b>Woodford Reserve Double Oaked</b>	<b>\$15.00</b>

## **WHITE 7**

<b>Movendo Moscato, Emilia-Romagna, IT</b>	<b>\$9.00</b>
<b>Banfi Le Rime Pinot Grigio, Montalcino, IT</b>	<b>\$10.00</b>

J. Lohr Riverstone Chardonnay, Monterey County, CA	\$10.00
Benton Lane Chardonnay, Willamette Valley, OR	\$15.00
Chateau St. Michelle Reisling, Columbia Valley, WA	\$10.00
Echo Bay Sauvignon Blanc, Marlborough, NZ	\$10.00
Bella Glos Rosé, Sonoma County, CA	\$12.00

## RED <sup>7</sup>

Seven Deadly Zins Zinfandel, Lodi, CA	\$9.00
Underwood Pinot Noir, Oregon	\$10.00
Belle Gloss "Balade" Pinot Noir, Sonoma County, CA	\$16.00
The Show Malbec, Mendoza, AR	\$10.00
Threadcount by Quilt Red Blend, Napa Valley, CA	\$12.00
Shannon Ridge Cabernet Sauvignon, Lake County, CA	\$11.00
Daou Cabernet Sauvignon, Central Coast, CA	\$14.00

## SPARKLING <sup>3</sup>

Campo Viejo Cava Brut, Rioja, ES	\$10.00
Campo Viejo Sparkling Brut Rosé, Rioja, ES	\$10.00
Ruffino Prosecco, Veneto, IT	\$40.00

## CHARDONNAY <sup>3</sup>

J. Lohr Riverstone, Monterey County, CA	\$39.00
Benton Lane, Willamette Valley, OR	\$59.00
Duckhorn, Napa Valley, CA	\$75.00

## PINOT GRIGIO <sup>2</sup>

Banfi Le Rime, Montalcino, IT	\$39.00
Santa Cristina, Delle Venezie, IT	\$48.00

## SAUVIGNON BLANC <sup>1</sup>

Echo Bay, Marlborough, NZ	\$39.00
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## RIESLING <sup>1</sup>

**Chateau St. Michelle, Columbia Valley, WA** **\$39.00**

**WHITES OF INTEREST** <sup>2</sup>

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**Movendo Moscato, Emilia-Romagna, IT** **\$35.00**

**Bella Glos Rosé, Sonoma County, CA** **\$47.00**

**PINOT NOIR** <sup>3</sup>

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**Underwood, Oregon** **\$39.00**

**Joel Gott, Lodi, CA** **\$51.00**

**Belle Glos "Balade", Sonoma County, CA** **\$63.00**

**MERLOT** <sup>1</sup>

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**Leese Fitch, Central Coast, CA** **\$32.00**

**CABERNET SAUVIGNON** <sup>4</sup>

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**Shannon Ridge, Lake County, CA** **\$43.00**

**Daou, Central Coast, CA** **\$55.00**

**Quilt, Napa Valley, CA** **\$71.00**

**Duckhorn, Napa Valley, CA** **\$99.00**

**MALBEC** <sup>1</sup>

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**The Show, Mendoza, AR** **\$39.00**

**REDS OF INTEREST** <sup>5</sup>

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**Seven Deadly Zins Zinfandel, Lodi, CA** **\$36.00**

**Jacob's Creek Shiraz, Barossa, AU** **\$45.00**

**Threadcount by Quilt Red Blend, Napa Valley, CA** **\$47.00**

**Famille Perrin Cotes du Rhone Reserve, Red Blend, Rhone, FR** **\$39.00**

**Ferrari Carano Siena Red Blend, Sonoma County, CA** **\$63.00**