

ENTREES

BABY BACK RIBS \$22

½ RACK, GRILLED AND GLAZED WITH HONEY BOURBON SAUCE, FRESH CUT FRENCH FRIES, CHEF'S CHOICE VEGGIE, CHOICE OF SALAD

*CHERRY SMOKED PRIME RIB \$28

BUTTER HERB CRUSTED AND PERFECTLY SMOKED PARSLEY POTATOES, CHEF'S CHOICE VEGGIE, CHOICE OF SALAD

FETTUCINE ALFREDO \$22

GRILLED GARLICKY SHRIMP, CREAMY ALFREDO SAUCE OF SALAD CHOICE

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 5PM-8PM

*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 FRIDAY NIGHT DINNER MENU