



Appetizers

Onion Brick

Southern-fried onion straws served with house made jalapeño ketchup...not too spicy. \$9

Buffalo Skins

Marinated buffalo style chicken mixed with a cream cheese base, nested on four potato boats, oven-toasted and topped with bleu cheese crumbles and green onions. Served with side of sour cream. \$10

Hawaiian Ahi Tuna*

Sesame crusted and pan seared, served with wasabi and pickled ginger. \$14

Shrimp Cocktail*

Poached jumbo shrimp, chilled and served with cocktail sauce and lemon. \$13

Crab Cakes

A blend of crab, herbs, spices, peppers and onions pan fried served with remoulade. \$13

Motz Balls

Fresh mozzarella blended with sun-dried tomatoes and house made basil pesto, rolled with Italian bread crumbs and fried golden brown. Served on a light bed of house made marinara and topped with shaved parmesan. \$11



Beef Carpaccio

Thinly sliced, pepper-crusted beef tenderloin with roasted garlic oil, lemon, capers, parmesan cheese, mixed greens and crostini. \$18



Thai Chili Meatballs

House made 100% beef meatballs in a Thai chili sauce. \$10

Calamari

Calamari rings and banana peppers, lightly breaded and fried. Served with our house marinara. \$13

Salads & Soups

Soup Du Jour

Bowl \$7 Cup \$4

Classic Caesar

Crisp romaine with shaved parmesan and croutons tossed in Caesar dressing. Large \$12 Small \$8

Wedge

Butter lettuce, bacon, bleu cheese crumbles, grape tomatoes and red onion with bleu cheese dressing. Large \$13 Small \$9

House Salad

Mixed greens, shredded provolone, carrots, diced red peppers, red onions, radish and croutons with our house vinaigrette. Large \$10 Small \$8

Apple Cranberry Pecan Salad

Mixed greens, fresh apples, candied pecans, and shaved parmesan. Served with our House vinaigrette. Large \$12 Small \$10

Add Anchovies \$4 Chicken \$10 Grilled Shrimp \$12 Salmon \$12 or Steak \$12 to any salad

With the purchase of an entrée, the above salads can be substituted for a \$5 up-charge.

* Gluten Free



Steaks

All of our steaks are *Certified Angus Beef*®.

They have been aged for a minimum of 28 days and char-grilled to perfection.

All entrées and steaks are served with your choice of a baked potato, steak fries or house vegetable, along with a choice of soup du jour or a mixed greens house salad.

Cuts



Peppered Bacon Wrapped Filet*

Filet topped with a red onion bordelaise. 6oz \$43 10oz \$53

12oz Ribeye*

Center cut, juicy and well marbled. \$39

12oz K.C. Strip*

Tender, flavorful cut of beef. \$37

Filet of Beef*

Cut from the tenderloin, most tender cut of beef. 6oz \$38 10oz \$48

Styles

Bleu Bell*

Shallot marmalade, bleu cheese cream sauce, grilled portobello. \$7

Scampi*

Two shrimp in lemon garlic butter. \$7

Muddy Dog Sauce

Sautéed shrimp and crab meat in a Cajun cream. \$7

Surf and Turf*

Whole or half lobster tail, served with drawn butter. Market price.

Scallops*

Lightly seasoned pan seared scallops. \$12

Oscar*

Crab meat, asparagus, and bearnaise. \$15

Steak Add-ons

Maître D' butter* complimentary

House-made steak sauce* \$1

Bleu cheese cream sauce* \$4

Sautéed creminis and onions* \$4

Béarnaise sauce \$3

Premium Sides

Grilled asparagus* \$5

Loaded twice baked potato* \$6

Wild rice* \$4

Sautéed spinach* \$6

Garlic mashed potato* \$3

Cheddar jalapeño grits \$4

Loaded baked potato* \$3

Premium sides can be substituted for the entrée sides (baked potato, fries or house vegetable) for the up-charge shown.

* Gluten Free



Entrées

Blackened Red Snapper *

Wild caught Red Snapper, prepared with our Cajun seasoning and pan seared.
Served with tarter sauce. \$36

Seared Ahi Tuna Dinner *

Sesame encrusted and pan-seared ahi tuna. \$30

Grilled Salmon *

Grilled fresh Atlantic salmon topped with your choice of fresh pineapple salsa or a blackberry Jack Daniels reduction. A tart twist on a delicious fish. \$30

Pecan Crusted Salmon

Fresh Atlantic salmon filet coated in crushed pecans, pan-roasted, and finished with an amaretto cream. \$32

Muddy Dog Catfish *

Blackened with two shrimp, crab meat, Muddy Dog sauce, scallions and grape tomatoes. \$28

Bourbon Glazed Pork Chop *

House smoked with white oak, grilled to perfection, and finished with a bourbon BBQ glaze.
\$30

Lobster Tail *

Cold Water lobster tail served with drawn butter. Market price.

Tomato & Basil Crusted Chicken Breast

Lightly breaded with sun-dried tomato and basil crust, pan seared, topped with spinach, parmesan cream sauce and pancetta. \$28

Pasta and Specialty Entrées

Served with your choice of soup du jour or mixed greens house salad.

New Orleans BBQ Shrimp and Grits *

Shrimp cooked with beer, spices and butter over smoky cheddar jalapeño grits. \$30

Blackened Chicken Alfredo

Fettuccini noodles tossed with our house made parmesan cream sauce or spice it up with our Cajun cream sauce, topped with blackened chicken and garnished with shaved parmesan. \$26

Wild Rice Stir-fry

Wild rice with peppers, onions, mushrooms, asparagus and broccoli
in our house made stir-fry sauce. \$24

Add Chicken \$10, Shrimp \$12, or Beef Tenderloin Tips \$12

Cajun Seafood Pasta

Shrimp and scallops over fettuccini noodles tossed in a Cajun parmesan cream sauce. \$30
Add Lobster- Market price.

* Gluten Free



A La Carte

Wild rice* \$3	Loaded twice baked potato* \$7
Sauteed Spinach \$7	Muddy Dog sauce* \$7
Steak fries \$3	Garlic mashed potato* \$4
House vegetable* \$3	Baked potato* \$3
Grilled asparagus* \$7	Cheddar jalapeño grits \$5

Shared Plate Charge \$10 (comes with soup du jour or house salad & choice of house side.)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Note: On parties of 8 or more we may add an 20% gratuity.

The Muddy Dog Room

The MuddyDog Room is our private event space located on the 2nd floor. A room filled with historical charm and sophistication. The MuddyDog Room provides a warm and inviting ambiance for you and your guests to enjoy.

The MuddyDog Room awaits you to create your next memorable celebration!

WEDDING CEREMONY—REHEARSAL DINNER—ANNIVERSARY—BIRTHDAY—

GRADUATION—SHOWER—PRIVATE DINING—CORPORATE EVENT

....And many more!

Contact us at (217) 222-3100 or Events@boodalu.com

BoodaLu (Frequently Asked Questions)

Why BoodaLu: Named after two dogs the previous owners Michael Bayles and Kathy Goltz-Bayles rescued years ago — Booda and Lulu. They were litter-mates and both Border Collie/Lab mixes.

Building Age / History: Building was completed in 1872; it was primarily a warehouse over the years. It housed a restaurant, “Jorge the Crooks”, before the Bayles purchased it. The building has undergone extensive structural and cosmetic renovations.

Meat Suppliers: All of our steaks are *Certified Angus Beef*® .

How long in business: BoodaLu was opened for business on June 28, 2013.

Goal: Create a “casual yet classy” restaurant that provides an exceptional dining experience by having great service and excellent food within a clean and inviting space.

Contact: Ph. 217-222-3100; **Facebook:** BoodaLu Steakhouse; **Website:** boodalu.com

Please let us know of any dietary restrictions.

* **Gluten Free**