



## *Appetizers*

### **Onion Brick**

Southern-fried onion straws served with house made jalapeño ketchup...not too spicy. \$8

### **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. \$10

### **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

### **Oysters\***

Fresh Oysters on the half shell.  
1/2 Dozen \$19    Dozen \$36

## *Salads & Soups*

### **Soup Du Jour**

Bowl \$7    Cup \$4

### **Classic Caesar**

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

### **Wedge**

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

### **House Salad**

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

### **Apple Cranberry Walnut Salad**

Mixed greens, fresh apples, cranberries, walnuts, and shaved parmesan in a balsamic vinaigrette dressing.  
Large \$13    Small \$8

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 sourced from central Iowa farms and ranches. 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

#### **Filet of Beef\***

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

#### **12oz Ribeye\***

Center cut, juicy and well marbled. \$39

#### **12oz K.C. Strip\***

Center cut, juicy and well marbled. \$36

#### **Peppered Bacon Wrapped Filet\***

Filet topped with a red onion bordelaise. 6oz \$41 10oz \$51

### 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. \$9

### 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\* \$4

Loaded twice baked potato\* \$6

Wild rice\* \$3

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**

### **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

### **Smoked Pork Chop \***

House smoked with white oak, grilled to perfection, and finished with a apple butter glaze and garnished with grilled apples. \$30

### **Muddy Dog Catfish \***

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

### **Pecan Crusted Salmon**

Fresh Atlantic salmon filet coated in crushed pecans, pan-roasted, and finished with an amaretto cream. \$30

### **Grilled Salmon \***

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

### **Seared Ahi Tuna Dinner \***

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

### **Lobster Tail \***

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

## **Pasta and Specialty Entrées**

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

### **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

### **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. \$24

### **New Orleans BBQ Shrimp and Grits \***

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

### **Cajun Seafood Pasta**

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

### **Shrimp Scampi Pasta**

Features (6) sautéed shrimp, asparagus, onions, cremini mushrooms; tossed in a white wine, caper and garlic sauce; served over angel hair noodles. \$28

\* Gluten Free



## *A La Carte*

Baked potato* \$3	Sautéed spinach* \$7
Loaded twice baked potato* \$7	Muddy Dog sauce* \$7
Steak fries \$3	Garlic mashed potato* \$4
House vegetable* \$3	Wild rice* \$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](mailto: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 from central Iowa farms and ranches.

**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](http://boodalu.com)

**Please let us know of any dietary restrictions.**

**\* Gluten Free**