



Appetizers

Cheese Sticks \$12.00

Mozzarella sticks served with marinara sauce

Calamari \$15.00

Served with Sweet Thai chili sauce or marinara

Sesame Ahi Tuna \$16.00

Seared Yellow fin tuna, crusted with sesame, placed on a bed of seaweed salad, topped with ginger teriyaki sauce

Coconut Shrimp \$15.00

Served with Sweet Thai chili sauce

Boathouse Flat Bread \$12.00

Garlic toasted flat bread with ranch, blue cheese, tomato, and parmesan

Salads

Tomato Salad \$8

Tomato, cucumber, and onion salad in a red wine vinegar, and olive oil

House Salad \$7

Fresh romaine, topped with seasonal vegetables and your choice of dressing

House Caesar Salad \$7

Entrees

Grilled 12oz New York Strip \$28.00

Lightly seasoned with choice of two sides

Blackened with crumbled blue cheese, and tomato, Add \$4 add shrimp \$6

Grilled 12oz Ribeye \$32.00

Lightly seasoned with choice of two sides

Blackened with crumbled blue cheese, and tomato, Add \$4 add shrimp \$6

8oz Buttered Filet Mignon \$41.00

Tender grilled Filet Mignon with two sides

Blackened with crumbled blue cheese, and tomato, Add \$4 add shrimp \$6

Captains Choice \$45.00

Catch of the day, grilled, blackened or chef's recommendation, topped with shrimp.

Served with melted butter on the side, with two sides

Shrimp Scampi \$28.00

Sautéed shrimp, served on a bed of angel hair pasta, with one side

Chicken Marsala \$26.00

Lightly breaded chicken breast, pan fried, in a mushroom marsala sauce, with two sides

Pappardelle Pasta Alfredo \$25.00

Pappardelle egg noodles tossed in Alfredo sauce,
with choice of Grilled Chicken or Shrimp, with one side

Surf and Turf \$46.00

Catch of the Day, grilled or blackened, 4oz Filet with 2 sides

Sides

**Grilled Asparagus, Broccoli, Grilled Squash/Zucchini,
Baked Mac & Cheese, Red Bliss Mashed Potatoes with Gravy,
Rice and Black Beans and Fresh Fruit**

Kids Menu (Age 12 or under)

All kids meals include one side

Chicken Plate	grilled or fried	\$10
Mac and Cheese	choice of shrimp, chicken, or plain	\$12
Shrimp Plate	grilled or fried	\$12
Flatbread Pizza		\$10
Grilled Cheese Sandwich		\$10

Non Alcoholic Beverages

Coffee \$3

Soda \$2.50

Pellegrino \$4 Juice \$3

Boathouse Specialty Drinks

Blueberry Mojito

A combination of Tito's vodka, freshly muddled blueberries, lime & mint with a dash of simple syrup topped with club soda

The Frenchie

Bombay gin, lime & simple syrup shaken, strained and finished with prosecco

Jalapeno martini

Tito's vodka, jalapeno juice and dry vermouth shaken and served

Cadillac Margarita

Patron tequila, fresh lime juice, sweet & sour, shaken and topped with a Grand Marnier floater

Ole Fashioned

A muddled cherry, orange, sugar cube and splash of water, topped with Markers Mark & stirred

You call it tini

Vodka or gin, dry or dirty, up or rocks, olives or lemon twist

Wine List

	<u>Glass</u>	<u>Bottle</u>
Red		
Columbia Crest Cabernet Sauvignon	10	34
Ferrari Carano Cabernet Sauvignon		48
Franciscan Cabernet Sauvignon		45
Jordan Cabernet Sauvignon		96
Columbia Crest Merlot	10	34
Clos Du Bois Merlot		42
Erath Pinot Noir	14	52
La Crema Pinot Noir		64
Tamari Malbec	12	40
White		
Columbia Crest Chardonnay	10	34
Kendal Jackson Chardonnay		54
Sonoma Cutrer Chardonnay		62
Cavit Pinot Grigio	10	32
Columbia Crest Riesling	10	34
Brancott Sauvignon Blanc	10	36
Kim Crawford Sauvignon Blanc		48
Sparkling		
Grandial Sparkling		24
Moet & Chandon		90

