

A serene landscape photograph of a calm lake. In the foreground, a wooden boat is docked on a wooden pier. The water is still, reflecting the sky and the surrounding forested hills. The sky is filled with soft, white clouds, and the overall color palette is dominated by blues, greys, and greens.

THE BOATHOUSE  
BAR & GRILL

# BOATHOUSE MENU

## SALADS

Baby Arugula Salad  
*Crumbled Blue Cheese, Toasted Walnuts,  
Aged Balsamic and Honey Vinaigrette* . . . . . \$11.00

Watercress and Roast Beet Salad  
*Caramelized Pear, Cured Serrano Ham* . . . . . \$12.00

The Boathouse Salad  
*Baby Romaine, Sweet Peppers, Tomatoes,  
Cucumbers, Avocado, Red Onions, Olives,  
Chili Crostini, House Made Dressing* . . . . . \$14.00

Romaine Hearts  
*Creamy Caesar Vinaigrette,  
Parmesan Shavings, Toasted Croutons* . . . . . \$12.00

*Add Chicken to any Salad* . . . . . \$5.50  
*Add Salmon to any Salad* . . . . . \$5.00

## STARTERS

Flat Bread  
*Herb Olive Oil, Artichokes,  
Sundried Tomatoes, Oyster Mushrooms,  
Black Olives, Goat Cheese* . . . . . \$13.00

Antipasto  
*Marinated Eggplant, Artichokes, Charred Peppers,  
Grilled Zucchini, Olives, Parma Ham, Pecorino,  
Bocconcini, Spicy Salami, Herb Crostinis* . . . \$16.00

Crab and Charred Corn Chowder  
*Grilled Ciabata* . . . . . \$13.00

Chilled Green Gazpacho Soup  
*Peppered Vodka and Baby Shrimp* . . . . . \$12.00

## SUSHI

California Roll  
*Crab, Avocado, Cucumber, Smelt Roe, Sushi Rice  
topped with Toasted Sesame Seeds (8pc)* . . . \$15.00

Boathouse Roll  
*Tuna, Salmon, Shrimp, Smelt Roe, Cucumber,  
Avocado, Sushi Rice, Nori Seaweed, Tempura Fried  
and Drizzled with an Eel Reduction. (5pc)* . . \$16.00

Assorted Nigiri Platter (11pcs) . . . . . \$24.00

## SANDWICHES

Grilled Marinated Portobello Mushroom  
*Red Onion, Peppers, Eggplant,  
Zucchini and Avocado, Fresh Coriander Spread,  
Garden Sprouts on Multigrain Bread* . . . . . \$13.00

Carved Roast Honey and Mustard Glazed Ham  
*Watercress, Honey and Grain Mustard Mayo,  
Rosemary Focaccia* . . . . . \$14.00

Boathouse Angus Burger  
*Jalapeño Havarti, Lettuce,  
Tomato and Sweet Dill Pickles* . . . . . \$13.00

Fresh Boathouse Sandwich Creation  
*Changed Daily* . . . . . \$12.00

## MAINS

### From the Grill

Lamb Chops . . . . . \$26.00  
Pork Chop . . . . . \$16.00  
Porterhouse Steak . . . . . \$36.00  
Rib Eye Steak . . . . . \$28.00  
Striploin Steak . . . . . \$30.00  
Tenderloin . . . . . \$32.00

*Grilled items come with Season Vegetables,  
and Café de Paris Butter or Peppercorn Sauce,  
and choice of Garlic Mashed Potato,  
Jasmine Rice, French Fries or Sweet Potato Fries.*

*Add on Sides* . . . . . \$2.50 each

*Sautéed Mushrooms  
Sautéed Onions  
Onion Rings  
Broccoli  
Asparagus*

Fish & Chips  
*Pale Ale Batter Fried Halibut,  
Coleslaw, Caper Tartar Sauce,  
Crisp Yukon Fries and Lemon Wedge* . . . . . \$21.00

Marinated Salmon  
*Braised Leeks, Jasmine Rice, Seasonal Vegetables,  
Citrus Soy Butter* . . . . . \$22.00

Pan Fried Fresh Water Perch  
*Rissolé Potatoes, Fennel Slaw,  
Garden Herb Butter* . . . . . \$20.00

Seared Scallops  
*Creamy Mash, Crispy Pancetta, Sauce Verte* . . \$25.00

Charred Tomato and Basil Pesto Linguini  
*Grilled Brochette of Seasonal Vegetable,  
Fresh Parmesan Shavings* . . . . . \$16.00

Daily Pasta Fresca . . . . . \$14.00

Korean Style Ribs  
*BBQ and Hoison Sauce, Steamed Basmati Rice,  
Lettuce Wraps  
Small . . \$16.00 Large . . \$22.00*

Grilled Spatchcock Chicken  
*Creamed Leeks, Roasted Peppers,  
Herb Olive Oil Drizzle* . . . . . \$17.00