

THE BOATHOUSE

by 

Starters

Crab Corn Bisque with Parsley Oil and Grilled Crustini \$8

Heirloom Tomato Salad with Buffalo Mozzarella, Fresh Basil Sprouts, Aged Balsamic and Olive Oil \$10

House Made Crab Cakes with a Grainy Dijon and White Wine Cream Sauce \$10

Caesar Salad, Shaved Parmesan, Garlic Croutons and House Made Dressing \$11

Traditional Greek Salad, Grenville Farms Lettuce, Oregano Vinaigrette \$12

Cobb Salad, Grilled Chicken, Avocado, Tomato, Egg, Sweet Peppers, Bacon, Crumbled Blue Cheese and Buttermilk Ranch Dressing \$12

House Cured and Smoked Salmon Gravlax, Fried Capers and Red Onion, Dill Crème Fraiche, Pumpernickel Crisps \$14

Wild Mushroom Mille Feuille, St Andre Triple Cream Brie, Brandy Cream Sauce \$13

Sharing

Loaded Nachos with Traditional Sides \$15 Add Beef or Chicken \$7

Pulled Duck Spring Rolls with Vietnamese Dipping Sauce \$8

House Made Pickle Chips Ranch Dressing \$6

Artichoke and Spinach Dip with Baked Pumpernickel Triangles \$14

Pull Apart Cheese Bread \$9

House Made Chips \$2.99 Add Dip for a Dollar

Salt and Pepper Pork Dry Ribs, Spicy Bourbon Dip \$12

Crispy Calamari with Lemon Wedge and Spicy Aioli \$12

Crispy Shrimp Tacos - Three Flour Tortillas, Pickled Red Cabbage and Mango Slaw, Black Bean and Roasted Corn Salsa, Lime & Cumin Sour Cream \$17

Sandwiches

Hand Formed Ground Chuck Burger, with Applewood Smoked Bacon, Gruyere Cheese, Lettuce, Tomato, Onion and Dill Pickles, Garlic Mayo on our Classic Burger Bun \$16

Greek Burger, House Patty, Herbed Feta Cheese, Roasted Red Pepper Mayo, Tzatziki, Lettuce, Cucumber, Tomato on our Classic Burger Bun \$18

Tomato and Bocconcini Panini with Arugula, Pesto and Caramelized Onions on Rosemary Focaccia \$14

Vegetable Wrap, Assorted Grilled Vegetables tossed in a Herb and Garlic Olive Oil rolled in a Spinach Tortilla Shell with Lettuce and Hummus \$12

BLT - Applewood Smoked Bacon, Lettuce, Tomatoes, Cheddar, Classic Mayo on Toasted Pumpernickel \$14

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Grilled Cheese Sandwiches: all grilled cheese sandwiches come on Pumpnickel Bread

Smoked Applewood Cheddar, Spinach, with Caramelized Onion Garlic Aioli \$14

Peppered Goats Chevre, Spinach, Tomato, Thinly Sliced Green Apple, Honey Mayo \$15

Entrees

Mushroom Ravioli, Granville Farms Cherry Tomatoes, Arugula and a Leek Cream Sauce \$16

Steamed PEI Mussels in a White Wine and Garlic Cream Sauce \$15

Quinoa, Chickpea and Mushroom Cabbage Roll, Sundried Tomato and Olive Tapenade, Choice of Sides \$16

Fish and Chips, Ale Battered 10 oz Haddock with House Made Tartar Sauce, Crisp Fries and Lemon \$18

Grilled 8 or 10 oz Aberdeen Certified Black Angus Striploin, Frites, Crispy Fried Onion , Red Wine Veal Jus
8 oz \$26 10oz \$30

Pan Seared 6oz Salmon, celeriac Puree, Sea Asparagus, Parmesan Crisp Roasted Beets, Bacon and Citrus Compound Butter, Fried Capers \$26

Braised, Bone in 6oz Pork Belly, Smoked Apple Pure, Drunken Spinach , Confit Rosemary Fingerlings, Cider Reduction \$28

Pan Chicken Breast, Sautéed Shoestring Zucchini with Toasted Hazelnuts, Confit Rosemary Fingerlings, Pan Jus \$24

Pan Roasted Rack of Lamb, Truffled Crushed Fingerlings, Seasonal Vegetables, Caramelized Onion and Thyme Pan Jus \$45

Kids

Chicken Fingers with Fries or Salad and Plum Sauce for dipping \$13

Grilled Cheddar Cheese Sandwich with Fries or Salad and Ketchup for dipping \$12

Spaghetti tossed in Tomato Sauce or Butter with Parmesan Cheese \$11

6 oz Cheeseburger with Fries or Salad \$10

Mac & Cheese with Fries or Salad \$10

Desserts

Banana Split With Chocolate Sauce and Berries

Warm House Made Brownie with Homemade Vanilla Ice Cream

House Made Carrot Cake

Traditional Cheese Cake with Berry Coulis

Chocolate Crème Brule

\$8