

LUNCH & DINNER

APPETIZERS

- FISH TACOS \$7.00

Grilled tilapia, roasted corn, fresh cilantro, diced cabbage, shredded carrots and drizzled with chipotle cream sauce in flour tortillas
- QUESADILLA \$8.00

Pulled barbecued chicken and mozzarella quesadilla with smoked onion dipping sauce
- POPCORN CHICKEN \$7.00

With a chipotle barbecue dipping sauce
- MUSSELS \$9.00

Sauteed with chorizo and tossed in basil wine sauce served with garlic bread
- FRIED CALAMARI \$8.00

With marinara dipping sauce
- CRISPY ONION STRINGS \$5.00
- PARMESAN TRUFFLE FRIES \$6.00

ENTREES

- FISH AND CHIPS \$14.00

Freshly breaded haddock served with homemade coleslaw and french fries
- SAUSAGE AND MASH \$11.00

With onion gravy and crispy onions
- STEAK TIPS \$13.00

With barbecue sauce served with french fries and grilled veggies
- MAC AND CHEESE \$11.00

Macaroni, cheddar, gruyere and nutmeg
- SHEPHERD'S PIE \$12.00

Ground lamb, roasted corn, carrots, peas in a jus gravy topped with mashed potatoes

SANDWICHES AND SALADS

- Sandwiches and salads sandwiches served with house made french fries or salad*
- STEAK SANDWICH \$9.00

Sliced steak, peppers, onions, mushrooms, mayonnaise and provolone on toasted baguette
- BURGER \$8.00

add bacon, crispy onions, cheese or mushrooms +\$1.00
Angus ground beef, lettuce, tomato on toasted brioche
- CHICKEN SANDWICH \$9.00

Panko crusted chicken breast, lettuce, tomato and ranch dressing on toasted brioche
- HOT ITALIAN SAUSAGE \$9.00

Peppers, onions, cheddar, swiss and mayonnaise on toasted baguette
- CUBAN SANDWICH \$9.00

Pork loin, ham, dill pickles, onions, swiss cheese and dijon mustard on toasted baguette
- SALMON BURGER \$10.00

Grilled salmon burger with basil dill mayonnaise, lettuce and tomato on toasted brioche
- VEGGIE BURGER \$9.00

On toasted brioche with lettuce, tomato and chipotle mayonnaise
- HOUSE SALAD \$5.00

add chicken \$3.00
Baby greens with balsamic vinaigrette
- CAESAR SALAD \$7.00

add chicken \$3.00
Heart of romaine lettuce tossed with caesar dressing topped with croutons and parmesan cheese
- BEET SALAD \$10.00

Red beets, grilled apple, toasted walnuts, goat cheese over baby greens with citrus vinaigrette

DESSERT

- CHOCOLATE CHIP BROWNIE \$5.00

Topped with vanilla bean ice cream & chocolate sauce



~ PUB & GRILL ~

The BOATHOUSE

ESTB  2012

BRUNCH

MAINS

- TWO EGGS \$8.00**
Eggs any style, bacon, sausage, toast and corned beef hash
- BREAKFAST BURRITO \$9.00**
Scrambled eggs, sausage, peppers, onions, black beans, avocado, cheddar cheese, mozzarella wrapped in a flour tortilla served with home fries
- TACOS \$8.00**
Scrambled eggs, chorizo sausage, peppers, onions, queso fresco cheese served with sour cream, guacamole, salsa and home fries
- CRAB BENEDICT \$10.00**
Two poached eggs on toasted english muffins and topped with crab cakes, sliced avocado and smoked chipotle hollandaise sauce served with home fries
- BREAKFAST SKILLET \$7.00**
Corned beef hash, home fries and cheddar cheese baked in the oven and topped with two eggs over easy
- BREAKFAST BENNY \$8.00**
Toasted english muffins topped with canadian bacon, tomato and mozzarella baked in the oven and topped with eggs over easy served with home fries
- FISH AND CHIPS \$14.00**
Freshly breaded haddock fillet served with homemade coleslaw and french fries
- BURGER \$8.00**
add bacon, crispy onions, cheese or mushrooms +\$1.00
Angus ground beef, lettuce, tomato on toasted brioche served with fries
- CUBAN SANDWICH \$9.00**
Pork loin, ham, dill pickles, onions, swiss cheese and dijon mustard on toasted baguette
- VEGGIE BURGER \$9.00**
On toasted brioche with lettuce, tomato and chipotle mayonnaise served with fries
- FISH SANDWICH \$9.00**
Freshly breaded haddock fillet, lettuce, tomato and pickle onion tartar spread on toasted brioche served with fries
- SALMON BURGER \$9.00**
Grilled salmon burger with basil dill mayonnaise, lettuce tomato on toasted brioche
- CAESAR SALAD \$7.00 add chicken \$3.00**
Heart of romaine lettuce tossed with caesar dressing topped with croutons and parmesan cheese
- BEET SALAD \$10.00**
Red beets, grilled apple, toasted walnuts, goat cheese over baby greens with citrus vinaigrette

BRUNCH COCKTAILS

- BLOODY MARY \$7.00**
Vodka and house made Bloody Mary Mix
- MIMOSA \$6.00**
Sparkling Wine and Fresh Orange Juice
- POINSETTIA \$6.00**
Sparkling Wine, Cranberry and Apple Liqueur
- SCREWDRIVER \$6.00**
Vodka and fresh orange juice
- BOATHOUSE COFFEE \$8.00**
Coffee with Bailey's Irish Cream and Jameson Irish Whiskey topped with Whipped Cream and grated chocolate



~ PUB & GRILL ~

The BOATHOUSE



DRINKS

DRAFT BEER

- SHIPYARD PUMPKIN \$5.50
- FULL SAIL IPA \$5.50
- LONG TRAIL ALE \$5.50
- FISHERMAN'S BREW \$5.50
- PAULANER \$5.50
- MILK STOUT \$6.00
- 64oz PITCHERS \$20.00

BOTTLED BEER

- RISING TIDE COPPER ALE (22oz) \$12.00
- RISING TIDE APA (22oz) \$12.00
- BBC LOST SAILOR IPA (22oz) \$10.00
- ABITA PURPLE HAZE \$5.00
- ALLAGASH BELGIAN WHITE \$6.00
- BROOKLYN LAGER (16oz CAN) \$5.00
- LA FIN DU MONDE \$8.00
- LONG TRAIL PALE ALE \$5.00
- ROGUE DEAD GUY ALE \$6.00
- HARP LAGER \$5.00
- STELLA ARTOIS (14.9oz CAN) \$5.00
- BROOKLYN PILSNER \$5.00
- CRISPIN CIDER (16oz CAN) \$6.00
- PBR (16oz CAN) \$4.00
- BUD LIGHT \$4.00
- LAGUNITAS IPA \$5.50

RUM

- CAPTAIN BLACK \$8.00
- SAILOR JERRY \$7.00
- ZAYA 12YR \$9.00
- MOUNT GAY \$7.00
- HURRICANE \$8.00
- ROB ABUELO \$8.00
- RON ZACCAPA 23 YR \$9.00
- PUSSER'S \$7.00
- GOSLINGS \$7.00
- GOSLINGS OLD \$10.00
- FLOR DE CANA \$8.00
- BURGAL LIGHT RUM \$7.00
- BANKS LIGHT RUM \$8.00
- MOUNT GAY EXTRA OLD \$10.00
- MOUNT GAY 1703 OLD CASK \$16.00

WHITE WINES

- BROADBENT VINHO VERDE (PORTUGAL)
GLASS \$6.00 / BOTTLE \$20.00
- BORGIO M PINOT GRIGIO (ITALY)
GLASS \$8.00 / BOTTLE \$28.00
- MAKARA SAUVIGNON BLANC (NEW ZEALAND)
GLASS \$8.00 / BOTTLE \$28.00
- ANGELINE CHARDONNAY 'RESERVE' (CALIFORNIA)
GLASS \$8.00 / BOTTLE \$28.00
- SANTA RITA 'RESERVE' SAUVIGNON BLANC (CHILE)
BOTTLE \$27.00
- BADENHORST CHENIN BLANC (SOUTH AFRICA)
BOTTLE \$28.00
- VON BUHL 'JAZZ LABEL' RIESLING (GERMANY)
BOTTLE \$30.00
- MARTIN RAY CHARDONNAY (CALIFORNIA)
BOTTLE \$30.00

RED WINES

- ALIAS CABERNET SAUVIGNON (CALIFORNIA)
GLASS \$6.00 / BOTTLE \$20.00
- CYCLES GLADIATOR PETITE SIRAH (CALIFORNIA)
GLASS \$7.00 / BOTTLE \$22.00
- GARNET PINOT NOIR (CALIFORNIA)
GLASS \$8.00 / BOTTLE \$28.00
- MOUNTAIN DOOR MALBEC (ARGENTINA)
GLASS \$8.00 / BOTTLE \$28.00
- J LOHR 'FALCONS PERCH' PINOT NOIR (CALIFORNIA)
BOTTLE \$28.00
- LA POSTA MALBEC (ARGENTINA)
BOTTLE \$33.00
- EDUCATED GUESS CABERNET SAUVIGNON (CALIFORNIA)
BOTTLE \$40.00
- IF YOU SEE KAY CABERNET BLEND (ITALY)
BOTTLE \$40.00

SPARKLING WINE

- VEUVE DU VERNAY (FRANCE)
GLASS \$8.00 / BOTTLE \$30.00

HOUSE COCKTAILS

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| LIGHT AND STORMY \$8.00
10 Cane Rum and Ginger Beer | THE WONKATANIA \$9.00
Godiva Liqueur, Stoli Vanilla, Bailey's Irish Cream served up |
| THE PILAR \$9.00
Makers Mark, Sugar, Cherry, Aromatic Bitters and Orange Slice served on the rocks | HOT CIDER \$9.00
Oakheart Spiced Rum and Hot Apple Cider |
| THE OLD SEA DOG \$9.00
Bulleit Bourbon, Sweet Vermouth and Aromatic Bitters served on the rocks | BOATHOUSE COFFEE \$8.00
Coffee with Bailey's Irish Cream and Jameson Irish Whiskey topped with Whipped Cream and grated chocolate |

