THE BOATHOUSE RESTAURANT

The Dinner Menu

STARTERS!

JUMBO CHICKEN WINGS \$12

YOUR CHOICE OF HOUSEMADE BUFFALO, BBQ, GARLIC SOY OR GARLIC PARM. WHEN WAS THE LAST TIME YOU GOT YOUR HANDS DIRTY?

SESAME TUNA NACHOS \$16

WONTON CHIPS, DICED ONION, CUCUMBER & BELL PEPPERS WITH EEL SAUCE AND SPICY MAYO... AND THE CROWD GOES WILD.

QUESADILLA \$12

SAUTEED ONIONS & PEPPERS, CHEDDAR, PEPPERJACK CHEESE. NEXT MOVE IS YOURS, CHICKEN OR BEEF?

SHRIMP COCKTAIL BY THE PIECE \$3

SERVED WITH LEMON WEDGE & COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL \$MP

POP QUIZ SERVER ... WHAT'S THE OYSTER OF THE DAY? SERVED WITH MIGNONETTE, LEMON & COCKTAIL SAUCE

FRIED CALAMARI \$12

SERVED WITH HOUSEMADE REMOULADE & CHERRY PEPPERS

FRIED WHOLE BELLY CLAMS SMP

A PEOPLE'S FAVORITE! WHOLE CLAMS FRIED W/ REMOULADE TO DIP.

SALADSI

HOUSE SALAD S10

FRESH MIXED GREENS, TOMATO, CARROT, RED ONION - YOUR CHOICE OF BERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, BLUE CHEESE OR RANCH

STEAK FRITES SALAD \$20

FRESH & CRISP CAESAR SALAD TOPPED W/ GET THIS - SLICED NEW YORK STRIP & FRESH CUT FRIES DRESSED IN GARLIC BUTTER & PARMESAN. SO SO GOODII! (AND JUST REMEMBER, THIS SALAD ALL STARTED HERE)

GOAT CHEESE SALAD \$14

FRESH ARUGULA DRESSED IN BERRY VINAIGRETTE - YOUR CHOICE OF PANKO FRIED OR ALMOND BAKED GOAT CHEESE

CAESAR SALAD \$11

ADD CHICKEN +5 ADD STEAK +8 ADD SHRIMP +10 ADD LOBSTER +15

CHOPPED BLT SALAD \$12

ROMAINE, EGG, AVOCADO, BACON, TOMATO, BLUE CHEESE DRESSING

BEET N' BLUE SALAD \$12

HOUSEMADE PICKLED BEETS, CRUMBLED BLUE CHEESE, RED ONION & MIXED GREENS IN BALSAMIC VINAIGRETTE

MAIN DISH! THE

SHRIMP & SCALLOP RISOTTO \$32

SAUTEED SHIMP & SCALLOPS WITH SWEET PEAS & CREAMY RISOTTO

BBQ BABY BACK RIBS \$18/23

HALF RACK OR FULL RACK WITH YOUR CHOICE OF SIDE UPGRADE TO A COMBO! - 1/2 RACK RIBS, 1/4 BBQ CHICKEN & 3 GRILLED SHRIMP \$26

PALE ALE FISH N CHIPS \$25

PALE ALE BEER BATTERED COD. FRIED UNTIL GOLDEN & CRISPY SERVED WITH FRESH CUT FRIES & SLAW. LEGAL TO EAT & DRIVE.

NEW YORK STRIP \$32
THE JUICIEST 14 OUNCE STEAK EVER. SERVED YOUR CHOICE OF SIDE & SAUTEED VEGETABLE. MAKE IT AU POIVRE FOR +\$3 (IT'S SO WORTH IT)

NEW ENGLAND LOBSTER ROLL \$24

FRESH HAND PICKED LOBSTAH MADE TO ORDER. EITHER COLD (WITH MAYO) OR WARM (POACHED IN BUTTAH). SERVED WITH HOUSEMADE POTATO CHIPS.

RAVIOLI CARBONARA \$20

4 CHEESE RAVIOLI TOSSED WITH PROSCIUTTO & PEAS IN A PARMESAN CREAM SAUCE. *INSERT CHEF'S KISS*

GRILLED FILET MIGNON \$36/42

7 OR 14 OUNCE FILET SERVED WITH YOUR CHOICE OF SIDE & DEMI GLACE

MEDITERRANEAN WALLEYE \$28

PAN SEARED FRESHWATER FISH WITH TOMATOES, CAPERS, RED ONION & ARTICHOKE HEARTS OVER FRESH SPINACH & MASH.

BLACKENED SWORDFISH \$25

CAJUN SPICED SWORDFISH TOPPED WITH PICO DE GALLO & SERVED WITH YOUR CHOICE OF SIDE & VEGETABLE.

LOBSTER FRA DIAVOLO \$26

FRESH PICKED LOBSTER MEAT IN ZESTY TOMATO SAUCE OVER LINGUINI.

HALF CRISPY DUCK \$25

GLAZED WITH A CITRUS SOY SAUCE SERVED WITH YOUR CHOICE OF SIDE. YES, ITS ALL IT'S QUACKED UP TO BE.

CHICKEN PARMESAN \$24

TRADITIONAL PAN FRIED CHICKEN WITH MELTED MOZZARELLA, HOUSEMADE MARINARA SAUCE OVER LINGUINI PASTA.

HORSERADISH & PANKO SALMON \$27

A BOATHOUSE CLASSIC. YOUR CHOICE OF SIDE & SAUTEED VEGETABLE

CURRIED QUINOA PROTEIN BOWL \$20

CHICKPEAS, CARROTS & EDADAME WITH SEASONAL VEGETABLE OVER SPINACH & QUINOA +\$5 CHIX, +\$8 STEAK, +\$10 SHRIMP!

BH CREW BURGER \$16

8 OUNCE PRIME ANGUS GROUND BEEF, BACON, CHEDDAR, LTO SERVED WITH FRESH CUT FRIES. ADD SAUTEED ONIONS OR MUSHROOMS AND LIVE A LITTLE (+\$2)

LINGUINI BOLOGNESE \$20

TRADITIONAL, HEARTY MEAT SAUCE SERVED OVER LINGUINI PASTA