

Refreshments

| FRESH LEMONADE | 4 |
|---|-------------|
| ARNOLD PALMER | 4 |
| BERRY SPRITZberry compote, lemon and so | |
| JUICE | eapple 3 |
| GINGERBEER | |
| ROOTBEERcoke, diet coke, sprite, ginger tonic, club | |



THE CUTTER 13

FIGENZA FIG VODKA ST. GERMAINE HONEY SIMPLE SYRUP BASIL AND LEMON JUICE

THE SCHOONER 13

WESTERN SON PRICKLY PEAR GINGER JALAPENO SYRUP FRESH LIME JUICE

THE KETCH 13

EMPRESS PURPLE GIN HONEY SIMPLE SYRUP FRESH LEMON JUICE LAVENDER

BOATHOUSE LEMONADE 10

FRESH BERRY COMPOTE EFFEN VODKA (RASPEBERRY, YUZU, GREEN APPLE, BLOOD ORANGE FRESH LEMONADE

IT'S LUNCH TIME!

DAYS A WEEK **THE BOATHOUSE** 11AM - 4PP

SALADS

BEET N' BLUE \$14

mesclun greens, pickled beets, walnuts & red onion with blue cheese crumble, balsamic vinaigrette

CHOPPED BLT \$14

iceburg lettuce, bacon, avocado, chopped hard boiled egg, red onion, tomato, blue cheese dressing

CAESAR \$12

romaine, shaved parmesan, spicy croutons

SOUTHWESTERN \$14

chopped romaine hearts + cabbage, sunflower seeds, cranberries tortilla chips & sriracha ranch

STRIP STEAK +\$10 CHICKEN +\$6 SALMON +\$10 SHRIMP +\$3.5/EA



Quiz your server on what we have in today!

STARTERS

JUMBO CHICKEN WINGS \$16

buffalo, barbecue or garlic soy. get those hands dirty.

QUESADILLA \$12

sauteed onions, peppers, cheddar & pepper jack cheese. your move next ... chicken or beef?

FRIED CALAMARI \$15

fried till goldern and served with remoulade sauce and garnished with cherry peppers

GRILLED FLATBREAD \$13

bbq chicken, basil pesto and fresh mozzarella

SESAME TUNA NACHOS \$16

wontons chips, diced red onion, cucumber and bell pepper drizzled with spicy mayo and eel sauce

HANDHELDS

All served with housemade chips, cole slaw and pickle

TRIPLE DECKER CLUB \$12

oven roasted turkey breast, crisp bacon, LTO, and cranberry mayo on toasty white bread

SPICY CRISPY CHICKEN \$14

deep fried marinated thigh with LTO, sliced pickle spears and sambal aioli

THE CREW BURGER \$16

thoughtfully sourced usda grade a beef, sharp yellow cheddar, crispy bacon, & LTO

PASTRAMI RUEBEN \$12

buttered & toasted rye with pastrami, swiss, sauer kraut and russian dressing. Not into pastrami? Choose turkey instead or try our Cuban Rueben (ham, turkey, mustard, and pressed)!

SHRIMP SALAD SAMMIE \$14

fresh shrimp tossed in mayo, celery, onion & dill served on grilled sourdough.

N.E. LOBSTER ROLL \$MP

fresh hand picked lobster done your way : mayo based with celery and onion, or just poached in buttah. either way you choose, you cant go wrong.

BOWLS

PESTO RAVIOLI \$14

four cheese ravioli tossed with pesto and a touch of cream

ALLA VODKA \$18

penne pasta tossed with vodka, tomato and cream sauce add chicken + \$4

SOBA NOODLE \$16

edamame, shaved carrot, and daily seasonal vegetables with buckwheat noodles in a ginger miso dressing

POKE BOWL \$22

your choice of Grade A sushi tuna or salmon served over white sticky rice with assorted daily vegetable



Uline wine wine!

HOUSE WINE \$10/\$40 Ryder Estate, California

PINOT GRIGIO \$11/\$44 "torre di luna" 2018 trentino, italy

SAUVIGNON BLANC \$12/\$48 "shannon ridge" 2018 lake county, cali

CHARDONNAY \$11/\$44 "r collection" raymond vin. 2018 cali

REISLING \$11/\$44 "relax" 2019 mosel germany

PINOT NOIR \$12/\$48 "irony" 2018 monteray, california

MERLOT \$12/\$48 "High Heaven" 2017 columbia, WA

CABERNET \$15/\$60 "Nobel Vines 337" 2018 Lodi, CA

PETIT SIRAH BLEND \$14/\$56 "Sebastiani" bourbon barrel aged 2017 Cali

MALBEC \$13/\$52 "Antigal uno" 2017 mendoza, argentina

Bottles & Cans

DOMESTICS \$5 Bud, Bud Light, Miller Light, Mich Ultra

IMPORTED \$5.5 Amstel Light, Corona, Heineken

ANGRY ORCHARD (CAN) \$5.5

GUINESS (CAN) \$8

ATHLETIC NON ALC. (CAN) \$5.5

SLOOP BREWERY 1207 CAN \$8 Super Soft IPA, Disco Blastoff NEIPA, Pilsner, Confliction American Sour

SIERRA NEVADA 1907 CAN \$12 Hazy Little thing, NEIPA

SIERRA NEVADA 120Z CAN \$17

QUIZ YOUR SERVER ON OUR DRAFT COLLECTION!