



MOTHER'S DAY

BRUNCH

MENU

Scrambled eggs

Sausage

Bacon

Grand Marnier French toast bake

Sausage gravy and biscuits

Mini Chicken and waffles

Cheesy potatoes casserole

Lobster Bisque

Carved applewood ham

Mini beef on Weck

Chicken piccata

Chicken salad croissants

Alfredo pasta

Caesar salad

Fruit salad

Desert Bar



Brunch

served 10am-
2pm

Dinner

served 4pm-
9pm

Breakfast Buffet Pricing

Adults-\$35

Kids 12 and
under-\$17

Children 3
and under-

Free

For Reservations please call 716-751-6060





MOTHER'S DAY

DINNER

MENU



Grilled Romaine Salad- Grilled Romaine, Crumbly Bleu Cheese, Grape Tomatoes, Fried Chickpeas, with Citrus Vinaigrette. Add Steak Shrimp or Chicken

Caesar Salad- Romaine, Caesar, Parmesan, Garlic Croutons

Arancini- Two Arborio Rice Balls, Stuffed, Breaded, and Fried, With Prosciutto and Peas.

Calamari- Rings and Tentacles, Spicy Tomato Oil, Arugula, Roasted Garlic Aioli

Stuffed Portobello- Two Portobello Mushrooms Stuffed with Spinach, Bacon, Mozzarella, and Tomatoes. Topped with Balsamic Glaze

Lobster Bisque- Creamy Lobster Bisque with Fresh Lobster and Tarragon Oil

Show Me Your Mussels- 1 lb of Our Mussels tossed in a Seafood Cream Sauce, Chicken Sausage, White Wine, Garlic Butter, Green Onion, Garlic Toast Points

Chicken Parm

6oz cutlet breaded and topped with mozzarella and grated parm on top of bowtie pasta tossed in our red sauce.

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MOTHER'S DAY

DINNER

MENU



Surf and Turf- 8oz Strip Steak, 5 oz Lobster Tail, Charred Leek Butter, Yukon Gold Mash, Grilled Asparagus

Boathouse Bolognese- Classic Red Wine Meat Sauce of Beef and Pork on Top of Pappardelle Pasta, Fresh Parmesan, Fresh Basil, Garlic Toast Points

Boathouse Filet- 8oz filet, Demi Glace, Yukon Gold Mash, Grilled Asparagus

Tuna Grain Bowl – Fresh Ahi Tuna, Cucumber, Pickled Red Onion, Red Pepper Aioli, and Avocado over Quinoa

Crab Stuffed Haddock- Broiled Haddock Topped with Crab Stuffing, Hollandaise, Grilled Asparagus, Choice of Side, Coleslaw and Tartar

Teriyaki Salmon- Teriyaki Glazed 6 oz Salmon, Mango Salsa, Fried Rice, Red Pepper Aioli, Grilled Asparagus

Osso Bucco- 14oz slow braised Veal Shank, Yukon Gold Mash, Grilled Asparagus, Veal Demi, Crispy Onion Nest

Bikini Bottom

Seafood medley of lobster, crab, and shrimp tossed in our Gouda cheese sauce with bow tie pasta

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