

# BRUNCH BUFFET

ADULTS \$40 | 14 & UNDER \$17 | 3 & UNDER FREE

SCRAMBLED EGGS

BACON

SAUSAGE

CHICKEN PICATTA

BEET SALAD

POTATOES O' BRIEN

CHICKEN SALAD CROISSANTS

CARVED APPLEWOOD HAM

SAUSAGE GRAVY BISCUITS

BEEF ON WECK SLIDERS

BACON GOUDA MAC AND CHEESE

CHICKEN AND WAFFLE

FRUIT SALAD

CHEESE TRAY

MINI CHOCOLATE ÉCLAIR

TRIPLE BERRY TART

BLUEBERRY MUFFINS

CHERRY CHEESE DANISH

CINNAMON ALMOND BEARCLAWS

MINI CHEESECAKE



# DINNER



## SALADS

### BEET SALAD \$16

Mixed Greens, Roasted Red Beets, Butternut Squash, Pickled Red Onion, Smoked Feta, Blood Orange Vinaigrette

### LOBSTER COBB SALAD \$26

Romaine, Lobster Salad, Crumbly Bleu, Tomato, Bacon, Hard Boiled Egg, Avocado, Roasted Corn, Red Balsamic Vinaigrette

### CAESAR SALAD \$12    SIDE \$7

Romaine, Caesar, Parmesan, Garlic Croutons

ADD STEAK \$10

ADD CHICKEN \$6

ADD SHRIMP \$8

ADD CRAB CAKE \$12

## APPETIZERS

### LOBSTER BISQUE \$12

Creamy Lobster Bisque with Fresh Lobster

### O.G. CRAB CAKES \$16

Two Jumbo Crab Cakes, Red Pepper Aioli

### CALAMARI \$16

Rings and Tentacles, Spicy Tomato Oil

### NOT YOUR MAMA'S SCALLOPS \$16

Scallops, Crispy Bacon, Roasted Corn Puree, Pickled Red Onions, Avocado Crema

## ENTREES

### BRAISED SHORT RIB \$32

Tender Braised Short Rib, Sweet Potato Mash, Rainbow Carrots, Crispy Tobacco Onions

### BOATHOUSE BOLOGNESE \$24

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

### MUSSELS \$18

White Wine, Butter, Shallot, Garlic, Tomato, Cilantro, Garlic Toast

### BOATHOUSE FILET \$52

8oz filet, Veal Demi Glace, Yukon Gold Mash, Grilled Asparagus

### TUSCAN SCALLOP GNOCCHI \$34

Scallops, Sun Dried Tomatoes, Spinach, Parmesan Cream Sauce, Asiago Stuffed Gnocchi

### TERIYAKI SALMON \$32

Teriyaki Glazed 8oz Salmon, Kimchi Fried Rice, Red Pepper Aioli, Baby Bok Choy

### STEAK SANDWICH \$26

Tenderloin Tips, Arugula, Sun Dried Tomatoes, Fire Roasted Guacamole, Provolone, Crispy Tobacco Onions, Served with Fries

## DESSERT

### DULCE DE LECHE \$9

Vanilla Cake, Dulce de Leche Mousse, Caramel Chocolate Glaze