

~ PUB & GRILL ~

The BOATHOUSE

ESTB  2012

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



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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



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DRINKS

DRAFT BEER

BBC STEEL RAIL PALE ALE \$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

LIGHT AND STORMY \$8.00
10 Cane Rum and Ginger Beer
THE PILAR \$9.00
Makers Mark, Sugar, Cherry,
Aromatic Bitters and Orange
Slice served on the rocks
THE OLD SEA DOG \$9.00
Bulleit Bourbon, Sweet
Vermouth and Aromatic
Bitters served on the rocks

THE WONKATANIA \$9.00
Godiva Liqueur, Stoli Vanilla,
Bailey's Irish Cream served up
HOT CIDER \$9.00
Oakheart Spiced Rum and
Hot Apple Cider
BOATHOUSE COFFEE \$8.00
Coffee with Bailey's Irish Cream
and Jameson Irish Whiskey
topped with Whipped Cream
and grated chocolate

