

STARTERS

CRAB ASIAGO \$16

Sweet Maryland crab with Asiago cheese, garlic and herbs baked and served with crostini bread.

CHICKEN WINGS \$12

Wings served mild, medium, hot, "Mikey V" hot, or PB&J with blue cheese and celery.

THREE CHEESE GARLIC BREAD \$9

Italian bread served golden brown, smothered with three cheeses, garlic and herbs.

SHRIMP COCKTAIL \$15

Fresh chilled jumbo shrimp served with our homemade cocktail sauce.

DUTCH PRETZEL STICKS \$9

Served with cheddar ale sauce and coarse grain mustard.

GUN POWDER SHRIMP \$15

Broiled jumbo shrimp served with a spicy cream sauce.

JONAH CRAB CLAWS \$16

Served with chilled lemon wedge and spicy cocktail sauce.

CAPRESE BITES \$9

Grape tomatoes with mozzarella balls, served over a bed of greens, with a balsamic drizzle.

ESCARGOT \$12

Served in a creamy garlic sauce in a sourdough bread bowl.

CLASSIC FRENCH ONION SOUP \$10

SOUP OF THE DAY CUP \$6 BOWL \$8

COUNTRY SALAD \$10

A generous portion of mixed salad greens topped with Gorgonzola cheese, dried cranberries and walnuts.

GRILLED SALMON SALAD \$18

Atlantic salmon filet served over mixed field greens topped with cucumber wasabi dressing.

WEDGE SALAD \$10

Baby iceberg lettuce heads served with bacon, cherry tomatoes, balsamic glaze and a blue cheese dressing.

PEAR SALAD \$12

Sweet ripe pear with tangy Gorgonzola, served over a bed of mixed greens.

CALIFORNIA SALAD \$12

Mixed greens with black olives, cucumbers, tomatoes, and cheddar jack cheese served with sliced avocado.

Add Grilled Chicken \$4 Add Shrimp \$6

LIFE FARE

Served with French Fries.

BOATHOUSE CHICKEN SANDWICH \$15

A lakeside classic! A grilled chicken breast topped with ham, Swiss cheese and raspberry mayonnaise.

THE PILOT KNOB \$15

Grilled breast of chicken topped with bacon, cheddar and BBQ sauce.

THE BLACK MOUNTAIN \$15

A char-grilled 8 oz. Angus burger topped with bacon and cheddar cheese on a hard roll.

BOATHOUSE STEAK JUNIOR \$21

An 8oz. sirloin steak grilled to perfection and served on buttered toast, with french fries.

NEW ENGLAND LOBSTER ROLL \$22

Tender Maine lobster meat specially seasoned in a light lemon dressing.

Served daily from 5:00 p.m. to close. Entrees are served with side salad, warmed home-made dinner rolls, fresh vegetables and your choice of potato or rice.

Side Order Add-ons: sauteed mushrooms and onions, or Gorgonzola crumbles for \$4.

FILET MIGNON \$43

Your mouth will water with just one bite of our delicious, tender, aged filet.

NEW YORK STRIP STEAK 10 OZ \$24 14 OZ \$35

Tender aged sirloin steak, charbroiled to your own special taste.

KANSAS CITY STRIP STEAK \$38

1 lb prime cut bone in steak, grilled to perfection and served with fresh vegetables and choice of potato.

TOURNEDOES BEARNAISE \$43

Twin petite filets topped with bearnaise and red wine bordelaise.

GRILLED SALMON \$28

Fresh Atlantic Salmon served grilled or Cajun topped with a béarnaise sauce.

BAKED STUFFED FILET OF SOLE \$26

Seafood stuffed sole topped with a lobster sauce.

SCARLET RED SNAPPER \$25

Classic Cajun scarlet red snapper pan seared and served with a cucumber dill salsa.

BAKED STUFFED SHRIMP \$26

Gulf shrimp stuffed with sweet crab meat topped with sherry lobster sauce.

CHICKEN PARMIGIANA \$26

Freshly breaded chicken breast, melted mozzarella cheese and marinara sauce are served with a side of pasta.

CAPRESE CHICKEN \$25

Char-grilled chicken breast topped with sliced tomatoes, smoked mozzarella, with balsamic glaze and pesto.

SAUTÉED CHICKEN BREAST \$22

Sautéed chicken with mushrooms and a red wine demi glaze served with seasonal vegetable.

ENTREES

SOUPS & SALADS