




ON DECK

FRENCH ONION SOUP
sherry + aged swiss 6

Enhance your Salad
Shrimp 6 + Sirloin 7 + Chicken 6 + Salmon 5

BOAT HOUSE SALAD 
hydroponic greens + dried cranberries + candied walnuts
+ gorgonzola + vanilla bean balsamic vinaigrette 9

ICE BERG WEDGE SALAD
red onion + cherry tomatoes + gorgonzola +
candied bacon + dill ranch dressing 9

CAESAR SALAD
shaved parmesan + house crouton 9



APPETIZERS

SWEET PEPPER MARINARA AND ITALIAN MEATBALL
veal + pork + beef 10

BURRATA AND TOMATO
balsamic vinegar + kumato tomato + basil + crispy italian bread 13

SPINACH ARTICHOKE DIP
pita chips 12

FRIED CALAMARI 
remoulade + peppadews 13

LUMP CRAB CAKE
lemon remoulade 13

LOADED SIDEWINDER POTATOES
smoked cheddar + candied bacon +
scallion + chipotle ranch dressing 10



HANDHELD FARE

All sandwiches served on a brioche bun with lettuce, tomato, red onion and seasoned fries. Gluten free bun available.

BOAT HOUSE BURGER* two 4oz patties + cheddar cheese + b.b.q sauce + bacon pepper relish + onion straws 15

GRILLED CHICKEN SANDWICH pepper jack + crispy shallot straws + A1 mayo 14

HANDFUL FRIED COD SANDWICH cabbage slaw + house tartar sauce 14

CHICKEN FLAT BREAD b.b.q chicken + red onion + pepper jack cheese + cilantro 14

VEGETABLE FLAT BREAD roasted carrots + tomatoes + broccoli + scallions + sweet pepper marinara 13

CRAB RANGOON FLAT BREAD crab + cream cheese + scallions + sweet chili sauce + fried wonton 15



SEA DWELLING

FRESH CATCH chef's freshest fish find 23

PAN SEARED SCALLOPS truffle risotto + roasted asparagus 25

PAN SEARED NORWEGIAN SALMON*  smoked soy + sautéed vegetables 25

SEAFOOD PLATTER*  fried cod + sautéed shrimp + lump crab cake + cabbage slaw + marble potato + remoulade 28



LAND LOVERS

Our steaks are Angus Reserve Prime. 100% U.S. Midwestern Grain Fed Beef. Hand-cut, aged at least 30 days and chargrilled at 1000 degrees. Steaks are served with Candied Bacon and Bean Relish and Marble Potatoes.

FILET MIGNON* 8oz 30

RIBEYE* 10oz 32

GUINNESS GRILLED SIRLOIN*  7oz USDA prime top sirloin 25

TASSO CHICKEN marble potato + tasso ham + asparagus + creole cream sauce 24

ENHANCEMENTS
Shrimp Scampi 8 + Demi-glace 6 + Béarnaise 5 + Blackened 3



PASTAS AND VEGGIES

SHRIMP SCAMPI roasted garlic + shallots + sundried tomato + red pepper flakes + fresh herbs + white wine + lemon butter sauce 20

PARMESAN CRUSTED CHICKEN  sweet pepper marinara + provolone cheese + linguine 21

ROASTED WHOLE CARROT AND CARROT COULIS ricotta cheese + roasted pistachio 21



SIDES

3 CHEESE MAC N CHEESE 5 **HONEY SRIRACHA CRISPY BRUSSELS SPROUTS** 5 **GARLIC MARBLE POTATO** 5

SIDE GARDEN SALAD 5 **ROASTED ASPARAGUS** 5

General Manager *Edward Reynoso*

Executive Chef *Shane Mueller*

 Signature Menu Items

LOCAL FAVORITES

PIRATE'S PUNCH Bacardi Coconut, Captain's Morgan, Chambord, Lemonade, Cranberry, Ginger Ale 10

APPLE PIE MULE New Amsterdam Vodka, Apple Cider, Ginger Beer 11

BUCKEYE MARTINI Buckeye Vodka, Chocolate Liqueur, Crème De Cacao, Peanut Butter Syrup 11

SPICED PEAR Bulleit Bourbon, Pear Purée, Allspice Dram, Domaine de Canton 13

OLD FLAMES

SMOKE AND HONEY Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

LEMON DROP MARTINI Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

LEMON & BASIL G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

MARGARITAS

DAVE'S Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

PRICKLY PEAR PALOMA Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

MARGARITA FRESCA Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

PINEAPPLE EXPRESS New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

SEASONAL MULE Tito's Handmade Vodka, Muddled Seasonal Fruit, Lime, Ginger Beer 11

WILD BERRY MOJITO Bacardi, Agave, Mint, Seasonal Berries 11

1944 MAI TAI Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

SUNSET COOLER Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

SANGRIA ROJA OR BLANCA Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

SPARKLING SANGRIA FLORA Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10



CRAFT BOTTLES

Orval Trappist Ale 12

Columbus Brewing Company IPA 6

Goose Island 312 7

Great Lakes

Dortmunder Gold 7

DOMESTIC

Blue Moon 5.50

Budweiser 4.50

Bud Light 4.50

Coors Light 4.50

Fat Tire 5.50

Michelob Ultra 4.50

Miller Lite 4.50

Pabst Blue Ribbon 4.50

Sam Adams 4.50

Yuengling Lager 4.50

NON-ALCOHOLIC

 O'Doul's 4

 Kaliber 5

IMPORT

Corona 5.50

Dos Equis 5.50

Guinness 5.50

Heineken 5.50

Stella Artois 5.50

ASK YOUR SERVER
ABOUT OUR LOCAL AND
SEASONAL SELECTIONS

SPARKLING

	<i>glass</i>	<i>bottle</i>
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California		46

SAUVIGNON BLANC

Canyon Road, California	9	34
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46

CHARDONNAY

William Hill Winery, Central Coast, California	8.50	32
Canyon Road, California	9	34
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California		46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Canyon Road, Moscato, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California		46

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46

MERLOT

Canyon Road, California	9	34
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	9	34
Louis Martini, California	10	38
Arrowood, Sonoma		50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino	11	42
Gascon Malbec, Mendoza, Argentina		34
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, Australia		46