



THE

BOATHOUSE

EST. 2022

v.2025-05-13

STARTERS

Bruschetta	11
roma tomatoes, onions, basil, topped with parmesan cheese and balsamic glaze	
Cheese Curds	12
served with ranch	
❖ Boneless or Bone-In Wings	16
plain, bbq, hot, sweet chili, or korean bbq	
❖ Fried Sushi – 5pc	12
surimi rolls + avocado and crab meat, tempura breading	
❖ Calamari	16
served with cajun aioli	
GF❖ Mussels	15
One pound whole shell blue mussels sautéed in garlic butter	
GF❖ Shrimp Cocktail	15
six tiger shrimp, served with cocktail sauce	
❖ Steak Poutine	20
serves 2-3 people; sliced steak, fries, cheese curds, caramelized peppers & onions, fancy sauce ~ add: egg \$2; feta cheese \$2	
GF❖ Tuna Tartare	18
3 marinated ahi tuna, sesame seeds, avocado, served on lettuce	
GF Veggie Spring Rolls	12
cucumber, carrots, avocado, sushi rice, side sriracha mayo and soy sauce	
GF❖ Shrimp Spring Rolls	16
cucumber, carrots, avocado, sushi rice, side sriracha mayo and soy sauce	

SOUP

French Onion	6
a classic, topped with melted provolone cheese	
Soup of The Day	5

SALAD OR WRAP

❖ add: chicken \$6, shrimp \$8, salmon \$12, ahi tuna \$12	
GF Fresh Berry Salad	15
fresh greens, strawberries, blueberries, candied pecans, feta cheese, homemade vinaigrette	
GF Cobb Salad	17
blue cheese, hard boiled eggs, bacon, cherry tomatoes, red onions, cucumbers, choice of dressing	
Caesar Salad	13
romaine, parmesan, home made croutons	
GF Greek Salad	17
cherry tomato, cucumber, red onion, banana pepper, green pepper, kalamata olive, topped with feta cheese and greek dressing	

MAINS

add: house salad or soup \$3	
❖ add: chicken \$6, shrimp \$8, salmon \$12, ahi tuna \$12	
GF❖ Pan Seared Walleye	29
cucumber aioli, parmesan mushroom risotto, asparagus	
GF❖ Salmon Fillet	31
lemon caper butter sauce, asparagus, parmesan mushroom risotto	
GF❖ Blackened Mahi Mahi – 8 OZ	27
asparagus and parmesan mushroom risotto	
GF❖ Rainbow Trout	31
Pan-seared rainbow trout with caper-herb butter, served with asparagus and parmesan mushroom risotto	
GF Mushroom Risotto	20
parmesan, asparagus, sun-dried tomatoes	
Fettuccine Alfredo	18
linguine, asparagus, mushrooms, sun-dried tomatoes	
❖ Cajun Shrimp Alfredo	28
linguine, asparagus, mushrooms, sun-dried tomatoes	
❖ Poke Bowl	29
marinated ahi tune, sushi rice, avocado, asian slaw, cucumber, edamame, carrots, pickled radishes, fried onions, topped with sriracha mayo	

HANDHELDS

add: soup or house salad \$3	
add: side cheese sauce \$1	
❖ Chicken Sandwich	18
grilled or fried chicken, coleslaw, pickles and korean bbq sauce on a brioche, served with The Boathouse fries	
❖ Boathouse Cheese Steak	20
shaved steak, peppers & onions, provolone cheese, french bread roll served with signature fries	
❖ The VUE Cheeseburger	15
lettuce, tomatoes, onions, pickles, fancy sauce, american cheese, served with signature fries ~ add: bacon \$3; make it a double \$3	
❖ Mahi Po-Boy Sandwich	21
blackened mahi, tomato, coleslaw, cucumber aioli, french bread roll served with signature fries	
❖ Fish Tacos	20
beer battered fried cod, feta cheese, asian slaw, pickled radish, avocado, sriracha mayo on flour tortillas served with signature fries	

STEAKS

add: blue cheese crust or one tiger shrimp \$4	
add: sautéed onions or mushrooms \$3	
add: soup or house salad \$3	
❖ Sirloin – 8oz	30
garlic mashed potatoes, asparagus, demi glaze	
GF❖ Ribeye – 12oz	39
garlic mashed potatoes, asparagus	

A 2.5% service fee will be applied to all credit/debit card transactions. This fee will not be charged for cash transactions.
A gratuity of 18% will be added to any party of 8 or more. All menu items are subject to change at any time without notice.
❖ Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.