



**THE BOATHOUSE**  
EST. 2022

# ASK STAFF ABOUT DAILY DRINK SPECIALS

## SHAKES

### S'mores Shake

Toasted Marshmallow Syrup, Chocolate, Marshmallow, Gram Crackers

### Candy Shake

Cotton Candy Syrup, Candy on Top

### Mint Chocolate Shake

Mint Syrup, Chocolate Chip

### Oreo Shake

Chocolate, Oreo

### Chocolate Covered Strawberries Shake

Strawberries, Chocolate Chip

## DIRTY SODA

one or two flavors of syrups, soda, and topped with cream  
~ blue raspberry, green apple, cotton candy, strawberry ~

## DIRTY ENERGY

one or two flavors of syrup, red bull, and topped with cream  
~ blue raspberry, green apple, cotton candy, strawberry ~



# STARBUCKS®

## ESPRESSO

Enjoy Hot or Iced . . . . .	grande	venti
Caffe Latte . . . . .	5.95	6.49
Cappuccino . . . . .	5.95	6.45
Vanilla Latte . . . . .	6.45	6.95
Caffe Mocha . . . . .	6.45	6.95
Caramel Macchiato . . . . .	6.75	7.25
White Chocolate Mocha . . . . .	6.95	7.25
Caffe Americano . . . . .	5.25	5.45
Iced Brown Sugar Oatmilk Shaker Espresso . . . . .	7.25	7.45
Lavender Oatmilk Latte . . . . .	7.25	7.45
Chocolate Covered Strawberry Latte . . . . .	6.95	7.25

## COFFEE & TEA

Freshly Brewed Coffee . . . . .	4.45	4.95
Teavana Chai Latte . . . . .	6.45	6.85
Teavana Matcha Green Tea Latte . . . . .	6.45	6.85
Teavana Hot Brewed Tea . . . . .	4.75	5.05
Iced Lavender Cream Oatmilk Matcha . . . . .	7.25	7.45

## STARBUCKS REFRESHERS ICED BEVERAGES (CONTAINS CAFFEINE)

Strawberry Acai . . . . .	5.95	6.45
Mango Dragon Fruit . . . . .	5.95	6.45
Pink Drink . . . . .	6.45	6.95
Dragon Drink . . . . .	6.45	6.95

## FRAPPUCCINO BLENDED BEVERAGES

Caramel . . . . .	6.75	7.25
Mocha . . . . .	6.75	7.25
Java Chip . . . . .	6.75	7.25
White Chocolate Mocha . . . . .	6.75	7.25
Crème (coffee-free)		
Matcha Green Tea . . . . .	6.75	7.25
Vanilla Bean . . . . .	6.45	6.75
Strawberries & Crème . . . . .	6.95	7.45
Double Chocolate Chip . . . . .	6.75	7.25
Lavender Crème Frappuccino . . . . .	6.95	7.45

Add Flavored Syrup \$0.80

Add Espresso Shot \$1.50

Add Soy, Almond, Coconut or Oat Milk \$1.00



Breakfast from 7:30 am to 11:30 am

# RISE AND DINE CREATIONS

- Eggs Benedict . . . . . 14  
english muffin, two poached eggs with hollandaise, served with hash browns or breakfast potatoes
- Sunrise Platter . . . . . 13  
two eggs cooked to your liking, hash browns or breakfast potatoes, canadian bacon, texas smoked bacon or sausage links and choice of toast
- Avocado Toast . . . . . 14  
2 slices of toasted wheat bread topped with avocado spread, two poached eggs, cherry tomato, feta cheese, and lightly balsamic glazed on top.
- Overboard . . . . . 14  
biscuits, hash brown, eggs, cheddar cheese topping with sausage gravy  
~ egg whites available for \$2 extra
- Build Your Own Omelet . . . . . 15  
omelet includes choice of hash browns or breakfast potatoes and toast; comes with one cheese and one additional ingredient  
~ egg whites available for \$2 extra
- Omelet Ingredients  
Diced Ham · Sausage · Bacon · Spinach · Onion · Mushrooms · Green Peppers · American Cheese · Cheddar Cheese ·  
Pepper Jack Cheese · Feta Cheese · Tomato  
~ \$1 for each additional ingredient

# DOUGHY DELIGHTS

- Classic Plain Bagel Or Everything Bagel . . . . . 5  
with cream cheese
- The Boathouse Smoked Salmon Bagel . . . . . 10  
everything bagel topped with creamy garlic and herb cream cheese, smoked salmon, fresh greens, tomato slices, cucumbers
- Beignets  
5 beignets with powder sugar, drizzled with chocolate, caramel, and raspberry sauce; topped with whip cream

# PANCAKE HAVEN

- Boathouse Classic . . . . . 8  
fluffy pancakes, sprinkled powdered sugar
- Chocolate Heaven . . . . . 15  
fluffy chocolate chip pancakes, vanilla ice cream, crushed Oreos, topped with chocolate drizzle
- S'more Stacked . . . . . 15  
fluffy chocolate chip pancakes with chocolate drizzle topped toasted marshmallow sprinkled with crumbles graham crackers and whipped topping
- Strawberry Cheesecake . . . . . 15  
fluffy pancakes with chunks of cheesecake topped with strawberry and whipped topping

# SIDES

- Toast (2 slices) - Whole Wheat, White or Sour Dough . . . . . 1.50
- Texas Smoked Bacon - 2 slices . . . . . 3
- Two Sausage Links . . . . . 2.50
- Seasonal Fruit Cup . . . . . 4
- Hash Browns or American Fries . . . . . 2.50
- Biscuit . . . . . 2

# KIDS MENU

- Pancakes . . . . . 7
- Kids Biscuit & Gravy . . . . . 7
- Egg with Bacon or Sausage & Toast . . . . . 7

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.



## WHITE WINE

### Chloe Pinot Grigio 10/38

Flavors of juicy peach, melon, crisp apple and floral honeysuckle with a subtle undertone of Meyer lemon

### Seven Daughter Moscato 10/38

perfectly balanced with flavors of almond, fresh white peaches, orange zest and lemon meringue, and boasts robust floral and citrus aromas with strong notes of peach and honeysuckle

### Shine Riesling 10/38

Slightly sweet, with bright, crisp flavors of green apple pear and peach.

### Stoneleigh Sauvignon Blanc 10/38

Displays vibrant and punchy aromatics of grapefruit, white peach and passionfruit with a scattering of tropical stone fruits.

### Kendal Jackson Chardonnay 10/38

Pineapple, mango and papaya with creamy, lush rich palate. Notes of cinnamon, candied lime and vanilla crème brulee

## BOTTLED BEER

Domestic Beer....Coors Light - Miller Lite - Bud Light - Budweiser - High Life - PBR - Busch Light - Michelob Ultra

Craft Beer....Bell's Two Hearted IPA - 3Floyds Zombie Dust - Lakefront Hazy Rabbit IPA - Blue Moon - Ciderboys - Stone Arch Vanilla Stout - Great Lakes Edmund Fitzgerald Porter

Imported Beer....Heineken - Stella Artois - Corona - Modelo

Non-Alcoholic.... Lakefront Extended Play IPA - Heineken 00

## TAP BEER

Vintage Mclovin - Hillsboro Snappy IPA -

New Glarus Spotted Cow - Potosi Cave Ale -

Leinenkugel Summer Shandy - Yuengling Lager

## RED WINE

### Joel Gott Zinfandel 10/38

Aromas of brambleberries, red currants and plum with notes of maple sugar and vanilla

### Robert Mondavi Merlot Rum Barrel 10/38

Rich aromas of molasses, maple, black plum and jammy, but well balanced flavors of plum and blueberry

### Erath Resplendent Pinot Noir 10/38

Aromas of red cherries, raspberries, and a hint of floral notes.

### Trapiche Broquel Malbec 10/38

Aromas of fresh red and black fruits, floral notes, and earthy minerals, with an elegant touch of smoke.

### Robert Mondavi Bourbon Barrel Cabernet 10/38

A palate of blueberry pie, praline, sweet vanilla custard, caramel and mocha is framed by soft, chewy tannins and a hint of toasted oak on the lingering finish

### Silk Route Red Blend 10/38

Aromas of red fruit, white chocolate and vanilla

### Cardinale Sweet Red 10/38

delightful aromas of ripe berries and a rich grape flavor

## BUBBLES

### Verdi - Pink Verdi 5/15

### Prosecco 10/35

### Chardon Brut - Rose 10

## HARD DRINKS

Carbliss....Ask About Available Favorites

High Noon....Ask About Available Favorites



## STARTERS

<b>Loaded Nachos</b> . . . . .	12
nacho cheese, smoked bacon, diced tomatoes, onion and jalapenos	
❖ <b>Tuna Nacho</b> . . . . .	24
marinated ahi tuna, wasabi peas, seaweed salad, topped with sriracha mayo and sushi sauce	
<b>Shrimp Cocktail</b> . . . . .	15
six tiger shrimp, served with cocktail sauce	
<b>Cheese Curds</b> . . . . .	12
served with ranch	
<b>Bacon Wrapped Jalapenos</b> . . . . .	15
filled with garlic herb cream cheese drizzle with sweet chili	
<b>Boneless or Bone-In Wings</b> . . . . .	16
plain, bbq, hot, sweet chili, or garlic parmesan	
❖ <b>Smoked Salmon Crostini</b> . . . . .	18
toasted baguette slices, garlic spread, and thin ribbons of smoked salmon garnished with dill	
<b>Calamari</b> . . . . .	16
served with cajun aioli	
<b>Mussels</b> . . . . .	15
one pound whole shell blue mussels sautéed in tomato garlic butter	
<b>Walleye Bites</b> . . . . .	16
hand breaded and served with tarter sauce and lemon	
<b>Feta Fries</b> . . . . .	10
crispy shoestring french fries topped with feta cheese	

## SOUP

<b>French Onion</b> . . . . .	6
a classic, topped with melted provolone cheese	
<b>Soup of the Day</b> . . . . .	5

## SALAD

add: chicken \$6, shrimp \$8, salmon \$12

Choice of Dressing: Ranch \* Homemade Vinaigrette \* Caesar \* Blue Cheese \* French \* Italian \* Greek

<b>Greek Salad</b> . . . . .	17
cherry tomatoes, cucumbers, red onions, banana pepper, green pepper, kalamata olive, topped with feta cheese and greek dressing	
<b>Maple Apple &amp; Pecan</b> . . . . .	15
spring mix, green apples, candied pecans, cranberries, feta cheese, maple syrup	
<b>Caesar</b> . . . . .	13
romaine, shaved parmesan, house croutons, caesar dressing	
<b>Cobb Salad</b> . . . . .	17
spring mix, cherry tomatoes, red onions, cucumbers, hard boiled eggs, smoked bacon, bleu cheese crumbles	

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## HANDHELDS

Served with French Fries or Garlic Parmesan Tater Tots

Upgrade: Sweet Potato, Onion Ring, Roasted Street Corn with Chips, Mix Veggies, House Salad, Soup: \$3

- ❖ **Crispy Chicken Sandwich** 16  
hand-bread chicken tenders, coleslaw, cajun aioli
- ❖ **Chicken Club** 18  
blackened chicken breast, applewood smoked bacon, lettuce, tomatoes, avocado mayo on wheat bread
- Turkey Bacon Club** 18  
sliced turkey, provolone and delicious applewood smoked bacon, lettuce, tomato, avocado mayo, on cranberry rye
- Loaded Grilled Cheese** 16  
pimento cheese, provolone, applewood smoked bacon, cheese curd and fresh tomatoes grilled between buttery toasted bread
- ❖ **Buffalo Chicken Wrap** 16  
hand-bread chicken tenders tossed buffalo, lettuce, tomato, shredded cheddar-jack, ranch
- ❖ **Chicken Caesar Wrap** 16  
grilled chicken, romaine, parmesan cheese, caesar dressing
- ❖ **Fish Tacos** 16  
walleye cheeks, coleslaw, feta, avocado mayo drizzle

## MAINS

add house salad or soup: \$3

- ❖ **Grilled Salmon** 28  
served over our signature mushroom risotto
- The Vue Mushroom Risotto** 20  
creamy arborio rice, roasted wild mushrooms, asparagus, parm  
~ add: chicken \$6, shrimp \$8.  
add the spice: cajun \$1
- Fettuccine Alfredo** 18  
linguine, asparagus, mushrooms  
~ add: chicken \$6, shrimp \$8, salmon \$12  
add the spice: cajun \$1
- ❖ **Chicken Tenders** 16  
1 lb. of hand-battered chicken tenders served with french fries or garlic parmesan tater tots
- ❖ **Everyday Fish Fry** 20  
beer-battered cod, served with house-made coleslaw, tartar sauce and lemon wedge served with french fries or garlic parmesan tater tots
- ❖ **Herb Crusted Broiled Cod** 21  
served with house-made coleslaw, tartar sauce, lemon wedge served with french fries or garlic parmesan tater tots
- ❖ **Poke Bowl** 24  
marinated ahi tuna, sushi rice, avocado, cucumber, wasabi peas, carrots, seaweed salad, fried onions, topped with sriracha mayo

## BURGERS

Served with French Fries or Garlic Parmesan Tater Tots

Upgrade: Sweet Potato, Onion Ring, Roasted Street Corn with Chips, Mix Veggies, House Salad, Soup: \$3

Add Cheese Bombs to Burger \$3

- The VUE Cheeseburger** 15  
lettuce, tomatoes, onions, pickles, fancy sauce, american cheese
- Hawaiian Heat** 16  
pepper jack, grilled pineapple, fresh jalapenos, sriracha mayo
- Hangover** 14  
american cheese, applewood smoked bacon, sunny side up egg, siracha mayo
- Rodeo** 17  
cheddar cheese, applewood smoked bacon, pulled pork, onion rings, bbq sauce
- Brandy Old Fashioned Burger** 17  
provolone, brandy caramelized onions, fried onion straws, cherry bacon jam
- Wisconsin Curd Melt** 18  
cheddar cheese, applewood smoked bacon, cheese curds, lettuce, tomatoes, ranch
- Black Bean Burger - Vegan** 15  
black bean-quinoa patty, lettuce, tomatoes, avocado smash

## FLATBREADS

- Margarita Flatbread** 15  
tomato, basil, fresh mozzarella and balsamic glaze
- ❖ **Chicken Bacon Ranch Flatbread** 15  
pinsa crust, chicken, bacon, ranch, mozzarella cheese, cheddar cheese, garlic butter  
~ make it buffalo or bbq \$1
- Mexican Street Corn Flatbread** 15  
pinsa crust, mexican street corn, fresh jalapenos, cheddar cheese

## ❖ STEAKS

add: blue cheese crust or one tiger shrimp \$4  
add: house salad or soup \$3

- ❖ **Ribeye - 12oz** 39  
asparagus served with french fries or garlic parmesan tater tots

## KIDS

served with choice of fries or tots or apple sauce

- ❖ **Cheeseburger** 9
- ❖ **Chicken Fingers** 9  
½ lb. of hand-battered chicken tenders
- Kids Pasta** 9  
choice of tomato sauce, alfredo, or butter
- Mac & Cheese** 9

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**Pizza and Dessert on the Back**

## BUILD YOUR OWN PIZZA

Pizza Base: Homemade Pizza Sauce, Alfredo, BBQ Sauce, Garlic Butter, Buffalo Sauce

- 12" CHEESE PIZZA . . . . . 15
- 10" GLUTEN FREE CRUST CHEESE PIZZA . . . . . 14
- ADDITIONAL TOPPINGS . . . . . 2.75

Italian sausage, pepperoni, bacon, Canadian bacon, chicken, mushrooms, onions, tomatoes, green peppers, spinach, green olives, black olives, banana pepper, jalapenos, garlic, cheddar cheese, extra cheese

## DESSERTS

- STRAWBERRY CHEESECAKE BEIGNET NACHOS . . . . . 14  
beignet bites layered with strawberry topping, cheesecake bites, whip cream, powdered sugar and chocolate drizzle.
- DULCE DE LECHE CAKE . . . . . 8
- DUBAI CHOCOLATE PISTACHIO CAKE . . . . . 9
- CRÈME BRÛLÉE CHEESECAKE . . . . . 8
- DEATH BY CHOCOLATE CAKE . . . . . 9

A 2.5% SERVICE FEE WILL BE APPLIED TO ALL CREDIT/DEBIT CARD 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.

# THE VUE BOUTIQUE HOTEL & BOATHOUSE RESTAURANT

WHEN THE HOTEL FIRST OPENED IN 1920'S WAS NAMED THE HOTEL BLACKHAWK. IN THE EARLY 1950'S THE HOTEL WAS RENAMED THE RIVER INN RESORT AND SUPPER CLUB. THE ORIGINAL BUILDING BURNT DOWN IN A FIRE IN 1984 AND WAS REBUILT IN 1985. IN 2020 THE HOTEL WAS RENAMED THE VUE BOUTIQUE HOTEL & BOATHOUSE.

