



ASK STAFF ABOUT DAILY DRINK SPECIALS

SHAKES

S'mores Shake

Toasted Marshmallow Syrup, Chocolate, Marshmallow, Gram Crackers

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, peach, strawberry, dragon fruit ~

DIRTY ENERGY

one or two flavors of syrup, red bull, and topped with cream
~ blue raspberry, peach, strawberry, dragon fruit ~



THE BOATHOUSE
EST. 2022

v.2026-05-13

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

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 Saturday and Sunday 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	
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	
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, crushed Oreos, topped with chocolate drizzle and whip topping	
S'more Stacked	15
fluffy chocolate chip pancakes with chocolate drizzle topped mini marshmallow sprinkled with crumbles graham crackers and whipped topping	
Strawberry Dream	15
fluffy pancakes 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	Egg with Bacon or Sausage & Toast	7
Kids Biscuit & Gravy	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

HARD DRINKS

Carbliss....Ask About Available Favorites

High Noon....Ask About Available Favorites

RED WINE

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 10/38

Barrel Cabernet

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 - Raspberry Verdi 5/15

Prosecco 10/35

TAP BEER

Vintage Mclovin -

New Glarus Spotted Cow -

Potosi Cave Ale -

Hillsboro Snappy IPA -

Miller Lite -

Yuengling Lager



THE

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v.2026-08-18

SIGNATURE COCKTAILS

Blue Moscato Margarita

Moscato, Tequila, Blue Curacao, Triple Sec, Lime Juice

Door County Mule

Door County Cherry Vodka, Ginger Beer, Lime Juice

Absolute Heaven

Absolut Mandarin, Pineapple & Cranberry Juice

Dragon Punch

Tequila, Grapefruit & Lime Juice, Dragon Fruit Syrup

Cherry Ale

Red Stag Black Cherry Bourbon, Ginger Ale & Bitters

Flavored Mojito

Lime, Strawberry, Raspberry, Dragon, or Mango

Aperol Spritz

Prosecco, Aperol, Club Soda

Lavender Lemonade Spritz

Prosecco, Lavender, Lemonade, Club Soda

MARTINIS

Lemon Drop

Espresso Martini

Lavender Martini

Almond Joy

Chocolate Martini

Pineapple Upside Down Martini

Caramel Apple Martini

Toasted Marshmallow Martini

FROZEN DRINKS

YOUR CHOICE OF STRAWBERRY, RASPBERRY, OR MANGO

Margarita

Pina Colada

Daiquiri

Non Alcoholic

Frozen Lemonade - Fruit Freezy

OLD FASHIONED & MANHATTAN

The VUE Old-Fashioned

Korbel, Filthy Black Cherry and Orange muddled with Homemade Old-Fashioned Mix. Sweet, Sour or Press

Apple Old-Fashioned

Crown Apple, Filthy Black Cherry and Orange muddled with Homemade Old-Fashioned Mix. Topped with Sour and garnished with Filthy Black Cherries

Dockside Old Fashioned

Dockside Bourbon, Filthy Black Cherry and Orange muddled with Homemade Old-Fashioned Mix. Sweet, Sour or Press

The VUE Manhattan

Bulleit Bourbon, Sweet Vermouth & Bitters, garnished with Filthy Black Cherries

Rye Manhattan

Rye Bulleit Bourbon, Sweet Vermouth & Bitters, garnished with Filthy Black Cherries

MOCKTAILS

Mocktail Mule

Lime or Cherry Lime

Mocktail Heaven

Orange, Pineapple and Cranberry Juice

Mocktail Punch

Grapefruit, Lime Juice and Dragon Fruit Syrup

Mocktail Mojito

Lime, Strawberry, Raspberry, Dragon, or Mango

N/A BEVERAGES

Pepsi, Pepsi Zero, Starry, Starry Zero,

Mt. Dew, Dr. Pepper, Lemonade, &

Pink Lemonade

Free Refills

Root Beer, Ginger Ale, Orange Juice,

Milk, Pineapple Juice, Cranberry Juice,

Grapefruit Juice, Kiddie Cocktail,

Cherry Pepsi, & Red Bull

No Refills



THE

BOATHOUSE

EST. 2022

v.2026-08-05

STARTERS

Loaded Nachos	12
nacho cheese, smoked bacon, diced tomatoes, onion and jalapenos	
Shrimp Cocktail	15
six tiger shrimp, served with cocktail sauce	
Cheese Curds	12
served with ranch	
Boneless or Bone-In Wings	16
plain, bbq, hot, sweet chili, or honey garlic	
Calamari	16
served with cajun aioli	
Walleye Bites	16
hand breaded and served with tarter sauce and lemon	
Feta Fries	10
crispy shoestring french fries topped with feta cheese	

SOUP

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

SALAD

add: chicken \$6, shrimp \$8, salmon \$12	
Choice of Dressing: Ranch * Homemade Vinaigrette * Caesar * Blue Cheese * French * Greek * Avocado Ranch	
Maple Pecan Salad	15
spring mix, candied pecans, cranberries, feta cheese, maple syrup on the side	
Caesar Salad	13
romaine, shaved parmesan, house croutons, caesar dressing	
Cobb Salad	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 Fries, Onion Ring, Mix Veggies,
House Salad, Soup: \$3

❖ **Crispy Chicken Sandwich** 16
hand-bread chicken tenders, coleslaw, cajun aioli

Loaded Grilled Cheese 16
pimento cheese, provolone, applewood smoked bacon,
cheese curd and fresh tomatoes grilled between buttery
toasted bread

❖ **Chicken Caesar Wrap** 16
grilled chicken, romaine, parmesan cheese, caesar
dressing

❖ **Fish Tacos** 16
walleye cheeks, coleslaw, feta, avocado ranch 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

HALF POUND BURGERS

Served with French Fries or Garlic Parmesan Tater Tots

Upgrade: Sweet Potato Fries, Onion Ring, Mix Veggies,
House Salad, Soup: \$3

Add Side of Cheese Sauce \$1.50

The VUE Cheeseburger 15
lettuce, tomatoes, onions, pickles, fancy sauce,
american cheese

Hangover 14
american cheese, applewood smoked bacon, sunny
side up egg, siracha mayo

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

❖ 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.	
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.

