



# BOATHOUSE

SARANAC LAKE PUB

## Locally Sourced

Donahue's Livestock Farms

Meier's Artisan Cheese



18% Gratuity will be added for groups of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Gluten free options are available upon request.

Menu subject to change at any time based on market availability

## Brunch

10am - 3pm

Giant Cinnamon Roll	10	Chicken & Waffles	19
		Buttermilk Fried Chicken, Belgian Style Waffle, Hot Honey Drizzle	
Breakfast Poutine	17	Smoked Salmon Bagel	17
Bacon, Eggs, Cheese, Hollandaise, Steak Fries		Everything Bagel, Herbed Cream Cheese, Sliced Tomatoes, Arugula, Shaved Red Onion	
Apple Cinnamon Stuffed French Toast	20	Steak & Eggs	42
Texas Toast, Mascarpone Cheese, Roasted Apples, Whipped Cream		Two Eggs Any Style, Seasoned Potatoes, 10oz. NY Stip, Toast	
Smoked Salmon Benedict	21	Shrimp & Grits (GF)	26
Two Poached Eggs, English Muffin, North Atlantic Smoked Salmon, Hollandaise, Seasoned Potatoes, Smoked Paprika		Cheese Grits, Blackened Shrimp, Andouille Sausage, Bacon, Peppers, Onions	
Hummus Trio (V)	17	French Onion	12
Trio of Roasted Red Pepper Black Bean & Classic Hummus, Grilled Naan Bread, Housemade Chips, Carrot Sticks		Caramelized Onions, Fresh Herbs, Garlic Croutons, Swiss Cheese	

### Soup of the Day 10

Please Ask Your Server About the Daily Offering of House Made Soup

Farmer Salad (GF/ V)	17	Grilled Chicken Cobb Salad (GF)	18
Mixed Greens, Shredded Carrots, Roasted Corn, Cherry Tomatoes, Crumbled Feta Cheese, Sliced Radish, Slivered Almonds, Red Grapes, Champagne Vinaigrette		Romaine, Diced Tomatoes, Hard Boiled Eggs, Grilled Chicken, Blue Cheese Crumbles, Avocado, Choice of Dressing	



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<b>Classic Patty Melt</b>	22	<b>Sam I Am Burger</b>	22
8 oz Donahue Burger, Swiss Cheese, Caramelized Onions, House Sauce, Marbled Rye, Housemade Chips		8 oz Donahue Burger, Grilled Ham, Over Easy Eggs, Basil Pesto Sauce, Brioche Buns, Housemade Chips	
<b>Mushroom Swiss Burger</b>	22	<b>The Dagwood</b>	22
8 oz Donahue Burger, Truffle Aioli, Roasted Mushrooms, Swiss Cheese, Brioche Bun, Housemade Chips		Ham, Bacon, Turkey, Lettuce, Tomato, Red Onion, Swiss, Provolone, Mayonnaise, Dijon, Multigrain Bread, Housemade Chips	
<b>Boathouse Grilled Cheese</b>		20	
Gouda, Havarti, Gruyere, White Cheddar, Arugula, Heirloom Tomatoes, Prosciutto, Housemade Chips			

## BEVERAGES

<b>Villa Sandi Il Fresco Prosecco</b>	14	<b>Harney &amp; Sons Tea Selections</b>	4
<b>Mimosa</b>	12	<b>Saranac Shirley Temple</b>	4
<b>Bloody Mary</b>		<b>Lemonade</b>	4
House made Bloody Mary Mix and Choice of Vodka	12	<b>House made Iced Tea</b>	4
<b>Bellini</b>	12	<b>Coffee</b>	4
<b>Sparkling or Still</b>	8	<b>Espresso (Single/Double)</b>	4/5
<b>Fountain Soda</b>	4	<b>Juice</b>	5
<b>Saranac Root Beer</b>	4	Orange, Cranberry, Apple or Grapefruit	