



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

(V) Vegetarian

(GF) Gluten Free

Dinner

FIRST

Fried Brussels Sprouts (V) 15
Almonds, Bourbon Butter, Cranberries

Steamers (GF) 18
12 Steamed Clams, Butter Garlic Sauce

Spinach Artichoke Dip (V) 14
4 Cheese Blend, Spinach, Artichokes,
Pita Bread

Soup of the Day 10
Please Ask Your Server About the Daily
Offering of House Made Soup

Mixed Greens Salad (GF/V) 14
Cucumbers, Grape Tomatoes,
Red Onions, Choice of Dressing

Caesar Salad 15
Chopped Romaine, Garlic Croutons,
Anchovies, House Made
Caesar Dressing

Fried Calamari 17
Choice of Marinara or Lemon Herb Aioli

House Made Meatballs 15
Beef and Pork Meatballs,
House Made Marinara, Shaved Parmesan

Fried Chicken Wings 16
Choice of BBQ, Hot, Medium,
Celery, Carrots, Blue Cheese Dressing

French Onion 12
Caramelized Onions, Sherry Jus, Herbs
Sliced Gruyere, Garlic Croutons

Boathouse Salad (GF/V) 16
Chopped Romaine, Blue cheese Crumbles,
Sliced Apples, Balsamic Vinaigrette,
Red Onion, Candied Walnuts

Caprese Salad (GF/V) 16
Fresh Mozzarella, Heirloom Tomatoes,
Fresh Basil, Balsamic Reduction

+ Grilled Chicken 8, + Grilled Shrimp 10,
+ Grilled Salmon 12

BEVERAGES

Fountain Soda 4

Saranac Shirley Temple 4

Saranac Root Beer 4

Juice 5
Orange and Grapefruit

Coffee 3

Harney & Son's Tea Selections 3

Lemonade 4

House Made Tea 4

Saratoga Sparkling or Still 7

Macchiato 4

Americano 4

Cappuccino / Latte 4

Espresso- Single/ Double 3/4



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SECOND

Handhelds

All Sandwiches Served with Pickles and Pub Chips

Grilled Chicken Sandwich	19	Donahue Farms Burger	19
Roasted Peppers, Basil Aioli, Tomatoes, Fresh Mozzarella, Grilled Ciabatta		Locally Raised Black Angus Beef, Brioche Bun, Grilled Onion, Lettuce, Tomato, SWL Sauce	
		Enjoy Over Salad	\$2 Upcharge
Steak Sandwich	25	Margherita Flatbread (V)	16
Shaved Ribeye, Sautéed Peppers, Onions, Mushrooms, Fontina Cheese, Horseradish Sauce, Grilled Sourdough		Olive Oil, Garlic, Spices, Fresh Mozzarella, Roasted Tomatoes, Fresh Basil, Balsamic Reduction	

Entrees

Shrimp Scampi	29	Chicken Parmesan	27
Garlic, White Wine Sauce, Capellini		Marinara, Mozzarella, Linguine, Shaved Parmesan	
Grand Marnier Trout	28	Steak Frites	33
Panko Encrusted Trout, Vegetable Risotto, Grand Marnier Sauce		Ny Sirloin, Boursin Butter, Truffle Parmesan French Fries	
Linguine & Clams	26	Mediterranean Chicken	27
Little Neck Clams, Linguine, Olive Oil, White Wine, Garlic, Scallions		Chicken Breast, Spinach, Kalamata Olives, Tomatoes, Capers, Olive Oil, Garlic, Feta, Risotto	
Grain Bowl (V)	17	Grilled Salmon (GF)	27
Farro, Quinoa, Baby Kale, Chickpeas, Garlic Roasted Tomatoes, Olive Oil		Mushroom Risotto, Pesto Oil	
Salmon Poke	21	Fish & Chips	18
Marinated Salmon, Soy Sauce, Sesame Oil, Cucumber, Seaweed Salad, Edamame, Pickled Ginger, Sesame Seeds, Steamed Rice		Beer Battered Haddock, French Fries, Coleslaw, Tartar Sauce	

SIDES

Garden Salad	5	Sautéed Vegetables	6
French Fries	3	House Made Chips	2.5
Mac & Cheese	6		