



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

Lunch

FIRST

Fried Calamari	17	Crab Cakes	18
Choice of Marinara or Lemon Herb Aioli		2 Crab Cakes, Arugula, Lemon, Creole Remoulade	
Steamers (GF)	18	Fried Brussels Sprouts (V)	15
12 Steamed Clams, Butter Garlic sauce		Almonds, Bourbon Butter, Cranberries	
French Onion Soup	12	Spinach & Artichoke Dip (V)	14
Caramelized Onions, Sherry Jus, Herbs Sliced Gruyere, Garlic Croutons		4 Cheese Blend, Spinach, Artichokes, Pita Bread	

Soup Of The Day 10

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

Caesar Salad	15	Caprese Salad (GF/ V)	16
Chopped Romaine, Garlic Croutons, Anchovies, House Made Caesar Dressing		Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Reduction	
Southwest Chicken Salad (GF)	22	Cajun Shrimp Salad (GF)	24
Mixed Greens, Tomatoes, Onions, Black Beans, Corn, Grilled Chicken, Chipotle Dressing		Chopped Romaine, Peppers, Onions, Tomatoes, Blacked Shrimp, Creole Dressing	

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

BEVERAGES

Laurent-Perrier Brut NV.	24	Espresso Single/Double	3/4
House made Iced Tea	4	Harney & Son's Tea Selections	3
Saratoga Sparkling or Still	7	Cappuccino, Latte	5
Fountain Soda	4	Coffee	3
Saranac Root Beer	4	Lemonade	4
Saranac Shirley Temple	4	Juice	5
		Fresh Orange or Grapefruit	



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SECOND

All Sandwiches Served with Pickles and Pub Chips

Reuben	17	Turkey Club	18
Sliced Corned Beef, Sauerkraut, SWL Sauce, Swiss Cheese, Marbled Rye		Turkey, Lettuce, Tomato, Bacon, Swiss Cheese, Aioli, Sourdough	
Chicken Salad Sandwich	16	Steak Sandwich	25
Chicken, Celery, Cranberry Aioli, Tomato, Lettuce, Ciabatta		Shaved Ribeye, Sautéed Peppers, Onions, Mushrooms, Fontina Cheese, Horseradish Sauce, Grilled Sourdough	
Over Garden Salad	\$2 Upcharge		
Pulled Pork Cuban	17	Grilled Chicken Sandwich	19
Whole Grain Mustard, Sliced Pickles, Fontina Cheese, Swiss Cheese, Baguette		Roasted Peppers, Basil Aioli, Tomatoes, Fresh Mozzarella, Grilled Ciabatta	
Donahue Farms Burger	19		
Locally Raised Black Angus Beef, Brioche Bun, Grilled Onion, Lettuce, Tomato, SWL Sauce			
Enjoy Over Salad	\$2 Upcharge		
Salmon Poke Bowl	21	Margherita Flatbread (V)	16
Marinated Salmon, Soy Sauce, Sesame Oil, Cucumber, Seaweed Salad, Edamame, Pickled Ginger, Sesame Seeds, Steamed Rice		Olive Oil, Garlic, Spices, Fresh Mozzarella, Roasted Tomato, Fresh Basil, Balsamic Reduction	

SIDES

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