



BOATHOUSE

SARANAC LAKE PUB

Locally Sourced

Donahue's Livestock Farms

Meier's Artisan Cheese

Ruff Acres Farms

Juniper Hill

All From the Woods



SUSTAINABLY SOURCED

Sun Shrimp

Freshly Harvested Daily, Preservative Free,
Chemical Free, 100% American Farmed and Raised

Executive Chef Ramiz Jasic

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

Fried Calamari	17	Hummus (V)	15
Italian Cherry Peppers, Herbs, Lemon Herb Aioli		Chickpea Red Pepper Hummus, Garlic, Tahini, Pita Bread	
Sun Shrimp Cocktail	4.50 ea.	French Onion Soup	14
Homemade Cocktail Sauce, Charred Lemon, Horseradish Cream		Caramelized Onions, Sherry, Fresh Herbs, House Spices, Gruyere Cheese, Garlic Croutons	
Fried Brussels Sprouts (GF-V)	17	Clam Chowder	12
Almonds, Whiskey Maple Glaze, Vermont Blue Cheese, Cranberries		Chopped Clams, Celery, Onions, Thyme	
		Oysters on Half Shell	\$3.75 ea
		Homemade Cocktail Sauce, Mignonette	
Charred Caesar Salad	19	Blackened Chicken Salad (GF)	20
Romaine, Garlic Croutons, Anchovies, Pickled Shallots, Smokey		Arugula, Gorgonzola, Candied Pecans, Honey Lemon Vinaigrette	
House made Caesar Dressing, Charred Lemon			
		+ Grilled Chicken 10, + Grilled Shrimp 12, + Grilled Wild Salmon 16	
Grilled Filet Mignon (GF)	47	Wild Smoked Salmon Omelet (GF)	18
Donahue Farms Angus Beef 8oz, Whipped Yukon Gold Potatoes, Whole Grain Mustard Aioli, Broccolini, Red Wine Demi Glace		Asparagus, Fromage Blanc	
Chicken & Waffle	24	Boathouse Club Sandwich	16
Deep Fried Organic Chicken Thigh with Paprika Honey Butter		Oven Roasted Turkey, Cranberry Mayo, Mixed Greens, Tomato, Applewood Bacon, Swiss Cheese, Artisanal White Toast	
French Dip Sandwich	18	Grilled Wild Salmon	39
Roast Beef, Swiss Cheese, Horseradish Aioli, Beef Au Jus, Toasted Baguette		Chickpea Purée, Spinach, Tomatoes, Feta Cheese, Yellow Curry, Pita Bread, Herb Rice	
Reuben	18	Donohue Farms Burger	22
Rye Bread, Swiss Cheese, SWL Classic Sauce, Pineapple Coleslaw, Homemade Braised Corned Beef		Locally Raised Black Angus Beef, Brioche Bun, Lettuce, Tomato, Bread and Butter Pickles, SWL Classic Sauce, Vermont Cheddar Cheese or Swiss Cheese	
Chicken Pesto Sandwich	18	Vegetarian Flatbread (V)	17
Grilled Chicken, Pesto, Sliced Tomato, Arugula, Pickled Shallots, Focaccia Bread		Herbed Ricotta, Arugula, Heirloom Tomato, Balsamic Reduction	
Grilled Bratwurst Sausage	18	Tortellini Carbonara	24
Sub Roll, Pickled Onions, Kimchi, Cilantro Crema		Guanciale, Pecorino Romano	
BEVERAGES			
Laurent-Perrier Brut NV.	24	Nespresso Single/Double	3/4
House made Iced Tea	3	Harney & Son's Tea Selections	4
Saratoga Sparkling or Still	8	Cappuccino, Latte	5
Fountain Soda	3	Coffee	3
Saranac Root Beer	4	Juice	5
Saranac Shirley Temple	4	Freshly Squeezed Orange or Grapefruit	