



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

Brunch

7am - 4pm

Avocado Toast (V) 16
Multigrain Bread, Sliced Avocado, Arugula, Sliced Tomatoes, Red Onions, Two Poached Eggs, Seasoned Potatoes

Açai Bowl (GF/V) 15
Almond Milk Acai Smoothie, Seasonal Berries, Granola, Bananas, Chia Seeds, Honey Drizzle

Traditional Benedict 17
English Muffin, Canadian Bacon, Two Poached Eggs, Hollandaise Sauce, Smoked Paprika, Seasoned Potatoes

Crab Cake Benedict 22
English Muffin, Arugula, Lump Crab Cake, Hollandaise, Smoked Paprika, Two Poached Eggs, Seasoned Potatoes

Peaches & Cream French Toast 20
Three Slices, Roasted Peaches, Whipped Cream, Powdered Sugar, Whipped Butter, Maple Syrup

All American Breakfast 18
Two Eggs any way, Choice of Bacon, Ham, Sausage, Seasoned Potatoes, Toast

Oatmeal (GF/V) 11
Seasonal Mixed Berries, Brown Sugar

Chicken & Waffles 19
Buttermilk Battered Fried Chicken Thighs, Buttermilk Waffle, Roasted Peaches, Hot Honey, Whipped Butter, Maple Syrup

Florentine Benedict 19
English Muffin, Spinach, Heirloom Tomatoes, Two Poached Eggs, Hollandaise Sauce, Smoked Paprika, Seasoned Potatoes

Denver Omelet 18
Peppers, Onions, Ham, Cheddar Cheese, Seasoned Potatoes, Toast

BEVERAGES

Blackberry Bellini 12

Sangria (Red or White) 16
White- Cider, Hennessey, Ginger Beer
Red- Blackberry, Hennessey, Ginger Beer

Maple Bourbon Lemonade 16

Villa Sandi II Fresco Prosecco 14

Bloody Mary 12
Housemade Bloody Mary Mix and Choice of Vodka

Mimosa 12



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Chef Salad (GF) 18	Kale Caesar Salad 16
Chopped Romaine, Cucumbers, Tomatoes, Avocado, Hard Boiled Eggs, Turkey, White Cheddar, Choice of Dressing	Chopped Romaine, Shredded Kale, Garlic Croutons, Parmesan Crisp, Caesar Dressing

+ Grilled Chicken 8, + Grilled Shrimp 10, + Grilled Salmon 12, + Steak 18

All Sandwiches Served with Housemade Chips and a Pickle Spear
Upgrade to French Fries \$2

Club Sandwich 18	Lobster Roll 22
Sliced Roasted Turkey, Texas Toast, Mayonnaise, Sliced Tomatoes, Leaf Lettuce, Bacon, Swiss	Brioche Roll, Lobster Salad, Lemon Wedge

Bacon Bleu Burger 22	Donahue Burger 20
8 oz Donahue Burger, Bacon, Bleu Cheese Crumbles, Leaf Lettuce, Sliced Tomatoes, Red Onion, Sesame Bun	8 oz Donahue Burger, Leaf Lettuce, Sliced Tomatoes, Red Onion, Sesame Bun Add Cheese or Bacon \$2 ea.

Grilled Chicken Caesar Wrap 16	Blackberry Peach Grilled Cheese 20
Flour Tortilla, Chopped Romaine, Red Kale, Grated Parmesan, Caesar Dressing	Sourdough Bread, Goat Cheese, Fontina Cheese, Fresh Blackberries, Fresh Peaches

SIDES

Turkey or Pork Bacon (GF) 4	Sliced Avocado (GF/V) 5
Chicken or Pork Sausage (GF) 4	Seasonal Fresh Berries (GF/V) 8
Seasoned Potatoes 5	Muffin 6
Farm Country Egg (GF) 4	Toast (Multigrain, Rye, Gluten Free or Texas Toast) 5