



# 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

Buttermilk Pancakes	16	French Toast	16
Bananas, Pecans		Challah Bread, Strawberry Cream Cheese Filling	
Pub Omelette	8/14	Bison Chili	15
Smoked Maple Ham, Cheddar, Fresh Herbs, Rosemary Potatoes, Toast		Kidney Beans, Tomatoes, Green Chilis	
Boathouse Burger	24	Soup of the Day	12
Locally Raised Black Angus Beef, Brioche Bun, Habanero Barbeque Pulled Pork, Fried Egg, Chipotle Aioli, French Fries		Crab Cake Benedict	22
Vegetarian Tofu Scrambled	12	Two Poached Eggs, House made Crab Cakes, Hollandaise, English Muffin	
Portobello Mushrooms, Scallions, Grape Tomatoes, Fresh Garlic, Rosemary Potatoes		Smoked Salmon Benedict	17
Charred Caesar Salad	19	Two Poached Eggs, English Muffin, Hollandaise	
Romaine, Garlic Croutons, Anchovies, Pickled Shallots, Smokey House Made Caesar Dressing		Blue Fin Tuna	25
		Sesame Seed Crust, Fried Shishito Peppers, Ginger, Cilantro Glaze	
		Linguini Carbonara	23
		Guancialé, Pecorino Romano	

## SIDES

Turkey or Pork Bacon	4	Sliced Avocado	4
Chicken or Pork Sausage	4	Seasonal Fresh Berries	6
Smoked Salmon	5	Plain Greek Yogurt	6
Rosemary Roasted Potatoes	4	Fries	4
Farm Country Egg	4	Toast (Multigrain, Rye, Gluten Free or Sourdough)	3

## BEVERAGES

Laurent-Perrier Brut NV	24	Harney & Sons Tea Selections	3
Mimosa	12	Saranac Shirley Temple	4
Bloody Mary	12	Lemonade	3
House made Bloody Mary Mix and Choice of Vodka		House made Iced Tea	3
Bellini	12	Coffee	3
Saratoga Sparkling or Still	7	Nespresso (Single/Double)	3/4
Fountain Soda	2	Juice	5
Saranac Root Beer	4	Freshly Squeezed Orange or Grapefruit	