



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 (GF/V) 17 Fried Calamari 17

Toasted Almonds, Pickled Grapes, Bleu Cheese, Maple Whiskey Butter

Italian Cherry Peppers, Herbs, Lemon Herb Aioli

Colossal Shrimp Cocktail (GF) 5.00 ea.

Homemade Cocktail Sauce, Charred Lemon, Horseradish Cream

Spinach Artichoke Dip 16

Artichoke Hearts, Feta, Grilled Pita

Oysters on Half Shell (GF) 3.75 ea

Served with Mignonette, Charred Lemons, Cocktail Sauce

Jamaican Jerk Chicken Flatbread 18

Jamaican Spiced Pulled Chicken, Caramelized Onions, Mango Aioli, Chefs' Signature BBQ Sauce, Goat Cheese

Veggie Lover Flatbread 19

Whipped Ricotta, Shaved Parmesan, Ruff Farm Tomatoes, Basil

Soup of the Day 12

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

French Onion 14

Caramelized Onions, Sherry Jus, Sliced Gruyere, Garlic Croutons

Charred Caesar Salad 19

Romaine, Garlic Croutons, Anchovies, Pickled Shallots, Charred Lemon, Smokey Homemade Caesar Dressing

Beet Salad (V) 14

Marinated Beets, Arugula, Apple, Pickled Fennel, Maple Sherry Vinaigrette, Goat Cheese, Candied Pecans

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



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SECOND

Linguini Fra Diavolo Shrimp, Rustic Arrabbiata, Basil	28	Roasted Cauliflower Steak (GF/V) Shawarma Spiced Cauliflower, Yellow Curry, Raisin Tapenade, Feta Cheese	26
Pappardelle Bolognese Veal and Beef Ragu and Meatball, Mascarpone	28	Shepherd's Pie (GF) Ground Lamb, Peas, Carrots, Onions, Yukon Mashed Potatoes	24
Pollo Asada Sofrito Marinated Chicken, Black Bean Purée, Mexican Street Corn, Rice, Grilled Flour Tortillas	28	Grilled Swordfish Farro, Olive Vinaigrette, Confit Garlic Purée, Pancetta, Caramelized Peppers and Onions	39
Grilled NY Sirloin (GF) Black Angus Beef 12oz, Broccoli Rabe, Gorgonzola Butter, Shaved Truffle Mashed Potatoes, Bordelaise	39	Fish & Chips Beer Battered Haddock, House Cut Fries, Charred Lemon, Lemon Herb Tartar Sauce	18
Fossil Farms Bison Frites Peppercorn Encrusted Elk Sirloin, Truffle Parmesan Yukon Gold Potato French Fries, Au Poivre Sauce	42	Donohue Farms Burger Locally Raised Black Angus Beef, Brioche Bun, Lettuce, Tomato, Bread and Butter Pickles, SWL Classic Sauce, Vermont Cheddar Cheese or Swiss Cheese	19
		Boathouse Burger Donahue Beef, Pulled Pork, Applewood Bacon, Vermont Cheddar Cheese, Pickled Peppers, Pretzel Bun, 3 Cheese Béchamel Sauce,	24

BEVERAGES

Fountain Soda	3	Lemonade	3
Saranac Shirley Temple	5	Iced Tea	3
Saranac Root Beer	5	Bottled Sparkling or Still	7
Juice	5	Macchiato	3
Freshly Squeezed Orange and Grapefruit	5	Americano	3
Coffee	3	Cappuccino / Latte	4
Hot Tea	3	Espresso- Single/ Double	3/4