



On the shores of beautiful Winona Lake, the Boathouse Restaurant continues a long love affair with water. In the 1870's, three brothers by the name of Beyer purchased most of the land surrounding Eagle (later to become Winona) Lake. They were interested in using the springs in the area to provide natural refrigeration for their dairy and egg products. By the late 1880's, the

Beyer's recognized the natural beauty of the area and began turning it into a lakeside resort complex. In 1895, the Beyer brothers partnered with the Indiana Synod of the Presbyterian Church to organize a religious summer resort modeled after Chautauqua, New York. The new organization, The Winona



Assembly and Summer School Association, quickly began platting lots, erecting buildings, and creating beautiful public spaces. One of the early buildings constructed by the Assembly was the Boathouse. The original Boathouse was used to store the nearly three hundred watercraft the Assembly had available for rent. Located on the northern intersection of the canal and the lake, it was a center of activity for the hundreds of thousands who came to Winona. In the 1940's, the Boathouse was removed and a new cafeteria was built in its place. The cafeteria served the revived Winona Lake Bible Conference until the 1960's when it was converted to a roller skating rink. The new Boathouse Restaurant is built on the same foundation as the old cafeteria and is designed as an architectural reminder of the original Boathouse.

# boathouse restaurant

## Salads

### Salmon Salad \$12 <sup>gf</sup>

Broiled salmon fillet served with spinach, tomatoes, chopped egg, cucumbers, and red onions. Served with Balsamic vinaigrette

### Toasted Sesame Shrimp Salad \$12 <sup>gf</sup>

Grilled shrimp atop spinach with water chestnuts, mandarin oranges, scallions, red peppers, and almonds  
Served with toasted sesame seed dressing

### Crispy Chicken Salad \$10 <sup>gf</sup>

Fried chicken tenders atop romaine with bacon bits, chopped egg, scallions, tomatoes, cucumbers, mushrooms, monterey and cheddar  
Served with our honey-dijon ranch dressing

### Caesar Salad \$10 <sup>gf</sup>

Romaine with grilled chicken and shaved parmesan and croutons  
Grilled Shrimp / Broiled Salmon \$11

### Steak and Bleu Salad \$12 <sup>gf</sup>

NY Strip atop romaine and chopped egg, tomatoes, cucumber, red onions, and bleu cheese crumbles  
Served with balsamic vinaigrette

### Oriental Chicken Salad \$10 <sup>gf</sup>

Grilled chicken with romaine, scallions, red peppers, cucumbers, and almonds. Served with peanut sesame seed dressing and topped with tortilla straws

### Baja Chicken Salad \$10 <sup>gf</sup>

Grilled chicken with romaine, fresh salsa, black olives, monterey and cheddar  
Served with ranch dressing and topped with tortilla straws

### Spinach Salad \$8.5 <sup>gf</sup>

Trimmed spinach topped with chopped egg, bacon bits, red onions, mushrooms, mandarin oranges, and tomatoes  
Served with our hot bacon and pecan dressing

## Starters

### Crab Cakes \$9.5

Classic crab cakes served with a roasted red pepper cream sauce

### Shrimp Cocktail \$9 <sup>gf</sup>

10 shrimp served with lemon and cocktail sauce

### Spinach Con Queso \$8 <sup>v</sup>

A blend of spinach and cheese served hot with tortilla chips

### Bruschetta \$7 <sup>v</sup>

Toasted Euro bread with mozzarella, topped with marinated cherry tomatoes, garlic, and basil

### Quesadillas \$9 <sup>v</sup>

Monterey and cheddar, melted in a tortilla, served with fresh salsa and sour cream  
Your choice of Grilled Chicken or Portabella with Red Pepper

### Ravioli Espanol \$9 <sup>v</sup>

Filled with mozzarella, parmesan, and ricotta cheeses, over a scallion cream sauce

### Fried Calamari \$9.5

Served with homemade marinara

### Nachos Platter \$11 <sup>gf</sup>

Served with cheese, jalapeños, fresh salsa, sour cream, and your choice of seasoned ground beef and beans, or cajun chicken

### Battered Veggie Platter \$8 <sup>v</sup>

Mushrooms, zucchini, and cauliflower served with ranch

### Sesame Crusted Ahi Tuna \$12 <sup>gf</sup>

Sesame seed encrusted Ahi tuna  
Served with an asian cucumber salad & wasabi dipping sauce

### House Salad \$5

### Bowl of Soup \$5

## Chicken

### Champagne Chicken \$16

Grilled chicken breast prepared with a champagne cream sauce and sautéed button mushrooms. Garnished with seasonal vegetables, and served with angel hair pasta

### Santa Fe Chicken \$15

Chargrilled chicken breast topped with fresh salsa, monterey and tortilla straws  
Your choice of two signature sides

### Garlic & Herb Chicken \$15

Grilled chicken breast topped with garlic and herb-seasoned butter. Garnished with seasonal vegetables, and served with angel hair pasta

### Hawaiian Chicken \$15

Chargrilled chicken breast basted with teriyaki and topped with grilled pineapple  
Your choice of two signature sides

### Chicken Kabob \$17 <sup>gf</sup>

Marinated chicken breast, peppers, yellow squash, zucchini, tomatoes and onions  
Served atop a bed of rice  
Garnished with seasonal vegetables

### Asian Cashew Chicken

\$15 <sup>gf</sup>

Grilled diced chicken, scallions, red peppers, and cashew nuts sautéed and served atop a bed of white rice

### Apple Almond & Brie Cheese Stuffed Chicken \$17

Brie cheese stuffed chicken served on a bed of white rice. Garnished with caramelized apples, almonds and apple butter cream sauce  
Served with a side of grilled asparagus

### Chicken Tenders Platter \$13

Lightly battered and perfectly fried tenders  
Served with french fries and cole slaw



# Steaks

## Filet Mignon \$28 <sup>gf</sup>

Center-Cut of the finest and most tender of all steaks - 8oz  
Your choice of two signature sides

## New York Strip \$20 / \$24 <sup>gf</sup>

Center-Cut 8oz / 12oz  
Your choice of two signature sides

## Smoked Pork Chops \$15 / \$19

Topped with an apple cream sauce  
Recommended with caramelized apples, and sweet baked potato  
One Chop 8oz / Two Chops 16oz

## Char-Grilled Prime Rib of Beef

\$20 / \$24 <sup>gf</sup>

Specially seasoned for a juicy tenderness.  
(Traditional preparation available upon request)  
10oz / 14oz  
Your choice of two signature sides

## Boathouse Baby Back Ribs \$16 / \$20

Slow cooked and served with our special recipe barbecue sauce  
Served with french fries and cole slaw  
Half Slab / Full Slab

## Pork Osso Buco \$18

Tender pork shank smothered in an italian vegetable sauce and served atop pesto mashed potatoes. Served with garlic green beans

## Top Sirloin Steak \$20 <sup>gf</sup>

Our center cut house favorite perfectly seasoned and broiled to perfection - 10oz  
Your choice of two signature sides

### Enhancements

3 Crispy Fried Shrimp \$5

3 Shrimp Scampi \$5

Horseradish Crust \$1.5

Cajun & Bleu Cheese Crust \$2.5

# Seafood

All Include Two Signature Sides

## Salmon Fillet \$20 <sup>gf</sup>

Broiled salmon prepared with either a lobster cream sauce or blackened and bleu cheese crusted

## Pretzel Crusted Walleye \$20

Oven baked walleye crusted with crushed pretzels  
Garnished with a mustard caper cream sauce

## Mahi-Mahi \$20 <sup>gf</sup>

Special herb-seasoned and broiled Mahi-Mahi with lemon butter

## Potato Crusted Cod \$17

Cod baked with a cheddar and chive seasoned potato crust

## Jumbo Shrimp \$17

Your choice of  
Scampi / Fried Coconut / Regular Fried Fan-Tailed Shrimp

# Pasta

## Pasta Diablo \$16

Shrimp, scallops, clams and linguine tossed in a spicy cajun marinara sauce

## Bruschetta Pasta \$15

Angel hair pasta with grilled chicken or shrimp, sautéed in olive oil with tomatoes, kalamata olives, fresh mozzarella, basil, onion, garlic, and balsamic glaze

## Roasted Red

## Pepper & Parmesan Pasta \$15

Linguine noodles, mushrooms, and either grilled chicken or shrimp sautéed with a roasted red pepper and garlic parmesan cheese cream sauce

## Sage & Garlic Chicken Pasta \$15

Grilled chicken breast served with spinach & regular fettuccine pasta tossed in a creamy sage and gorgonzola cheese sauce  
Includes grilled asparagus

## Pasta Rustica \$15

Penne pasta tossed with chicken, shrimp, and smoked ham in a cream parmesan alfredo sauce

## Signature Sides

Cole Slaw  
French Fries  
Seasonal Vegetables  
Rice  
Smashed Potatoes  
New Potatoes  
Baked Potato  
Black Beans with Rice

## Premium Sides

Twice Baked Loaded Potato  
Sweet Potato Fries  
Baked Sweet Potato  
Onion Rings  
Angel Hair Pasta  
Asparagus  
Garlic Green Beans  
Fried Green Beans

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# Sandwiches

All Include One Signature Side

## California Turkey Sandwich \$9.5

Grilled sourdough with monterey, lettuce, tomato, bacon, avocado, and herb mayonnaise

## Bruschetta Chicken Sandwich \$9.5

Char-grilled chicken breast topped with marinated grape tomatoes and melted monterey cheese  
Served on a multi-grain ciabatta with basil pesto

## Fish Tacos \$11

Fried or Grilled grouper wrapped in corn tortillas with lettuce, red cabbage, onion and chipotle cream sauce  
Served with salsa, lime, and black beans with rice

## Chipotle Chicken Sandwich \$9.5

Grilled sourdough with bacon, poblano peppers, onion, tomato, melted monterey, and a signature chipotle mayonnaise

## Fried Green Tomato BLT \$9.5

Club toast piled with smoked bacon, fresh mozzarella, lettuce, spicy pesto mayonnaise and fried green tomatoes

## Char-Grilled Prime Rib Sandwich \$14

Served on club toast

## Salmon Sandwich \$11.5

Our grilled salmon fillet topped with monterey cheese, cilantro, mayonnaise, watercress and avocado  
Served on artisan ciabatta bread

# Wraps

## Chicken & Bacon Wrap \$9.5

Grilled tortilla with monterey and cheddar, grilled chicken, bacon, red onion, lettuce and tomato  
Served with honey-dijon ranch

## Veggie Wrap \$9

Grilled tortilla with monterey and cheddar, broccoli, onions, mushrooms, spinach, red peppers, lettuce and tomatoes  
Served with a chipotle ranch

## Oriental Lettuce Wraps \$10

Chicken, water chestnuts, mushrooms, green onions, garlic and ginger  
Served atop crispy rice noodles and garnished with almonds  
Served with fresh lettuce wraps and a sweet and spicy sauce  
(no signature side)

## Cajun Wrap \$9.5

Grilled Cajun Chicken in a tortilla with monterey and cheddar, rice, red onion, lettuce, and tomato  
Served with ranch

## Crispy Chicken Wrap \$9.5

Grilled tortilla with monterey and cheddar, chicken tenders, ham, red onions, lettuce, and tomato  
Served with honey-dijon ranch

# Burgers

## Black & Bleu Burger \$9.5

Cajun seasoned and bleu cheese crusted

## Boston Burger \$10

Topped with horseradish sauce, melted cheddar, fried onions on multi-grain ciabatta

## Cheddar Burger \$9

With Bacon \$9.5

Loaded with melted Wisconsin cheddar

All burgers are served with lettuce, tomato, red onion, and pickle on a toasted Kaiser bun

All hamburgers are half-pound USDA Choice Beef

# Drinks

100% Columbian Fresh

Ground Coffee

Hot Chocolate

Rabb/Kinetico Filtered Water

Raspberry Iced Tea

Fresh Brewed Iced Tea

Hot Tea

Soda

Lemonade

Milk

## Gift Cards

Now that you've enjoyed the Boathouse experience, think how pleased your family, friends and employees will be to enjoy a similar experience. They make the perfect gift, incentive, or thank you.

## Private Room Reservations

We offer private rooms for groups up to 60 and semi-private rooms for groups up to 90

## Take-Out Orders

In addition to individual take-out orders, we offer choices aimed at removing the hassle of family parties or office parties.

## Meeting Services

We offer an inviting, comfortable, and quiet meeting room on the second floor, overlooking Winona Lake. The meeting room can accommodate groups up to 50.

 Gluten Free Preparation  
Available Upon Request

Menu Design By:  
MASON GEIGER  
PHOTOGRAPHY & FILM

 Vegetarian Option  
Available Upon Request