

boathouse restaurant

Salads

Greek Salad \$11

Grilled chicken breast atop romaine with cucumbers, kalamata olives, tomatoes, onions, feta and pepperoncinis
Tossed in our traditional greek dressing

Salmon Salad \$13 ^{gf}

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

Crispy Salad \$11 ^{gf}

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

Caesar Salad \$11 ^{gf}

Romaine with grilled chicken and shaved parmesan and croutons
Grilled Shrimp / Broiled Salmon \$13

Bleu Salad \$13 ^{gf}

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

Oriental Salad \$11 ^{gf}

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

Baja Salad \$11 ^{gf}

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

Spinach Salad \$9.5 ^{gf}

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

Starters

Boom Boom Shrimp \$10

Battered shrimp tossed in creamy sriracha, atop iceberg and scallions

Shrimp Cocktail \$9 ^{gf}

10 shrimp served with lemon and cocktail sauce

Spinach Con Queso \$8 ^{gf} ✓

A blend of spinach and cheese served hot with tortilla chips

Bruschetta \$7 ✓

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

Quesadillas \$9.5 ✓

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 ✓

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

Fried Calamari \$9.5

Served with homemade marinara

Nachos Platter \$12 ^{gf}

Seasoned ground beef and beans, or cajun chicken
Served with cheese, jalapeños, fresh salsa and sour cream

Battered Veggie Platter \$8 ✓

Mushrooms, zucchini, and cauliflower served with ranch

Sesame Crusted Ahi Tuna \$13 ^{gf}

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

House Salad \$5

Bowl of Soup \$5

Chicken

Champagne Chicken \$17

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

Santa Fe Chicken \$16 ^{gf}

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

Garlic & Herb Chicken \$16

Grilled chicken breast topped with garlic and herb-seasoned butter
Garnished with seasonal vegetables
Tossed in angel hair pasta

Hawaiian Chicken \$16 ^{gf}

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

Makhani Chicken \$18

A traditional Indian dish featuring chicken breast in a rich butter cream sauce flavored with chili peppers, tomatoes, lemon and ginger
Served atop rice and a side of curry cabbage and naan bread.

Asian Cashew Chicken \$16 ^{gf}

Grilled diced chicken, scallions, red peppers and cashew nuts sautéed and served atop a bed of white rice
(No Signature Side)

Apple Almond & Brie Cheese Stuffed Chicken \$18

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 \$14

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



^{gf} Gluten Free Preparation
Available Upon Request

www.boathouseatwinona.com

✓ Vegetarian Option
Available Upon Request

Steaks

Filet Mignon \$30 ^{gf}

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

New York Strip \$22 / \$26 ^{gf}

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

Smoked Pork Chops \$15 / \$19 ^{gf}

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

Char-Grilled Prime Rib of Beef \$22 / \$26

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

Boathouse Baby Back Ribs \$17 / \$21 ^{gf}

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

Greek Lamb Chops (8oz) \$22

Tender lamb chops prepared in a lemon-oregano greek marinade
Served with naan bread and choice of two signature sides

Top Sirloin Steak \$22 ^{gf}

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

Enhancements

3 Crispy Fried Shrimp \$5

Horseradish Crust \$1.5

Cajun & Bleu Cheese Crust \$2.5

Seafood

All Include Two Signature Sides

Salmon Fillet \$21 ^{gf}

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

Pretzel Crusted Walleye \$21

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

Mahi-Mahi \$21 ^{gf}

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 \$17 ^v

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

Bruschetta Pasta \$16 ^v

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 \$16 ^v

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

Spicy Chipotle Chicken Pasta \$16 ^v

Penne pasta in a creamy chipotle parmesan cheese sauce with grilled
chicken, asparagus, red and yellow peppers, garlic and onions

Pasta Rustica \$16 ^v

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

Signature Sides

Cole Slaw ^{gf}

French Fries

Seasonal Vegetables ^{gf}

Rice ^{gf}

Smashed Potatoes ^{gf}

New Potatoes ^{gf}

Baked Potato ^{gf}

Black Beans with Rice ^{gf}

Loaded Baked Potato + \$1 ^{gf}

Sweet Potato Fries + 50¢ ^{gf}

Baked Sweet Potato + 50¢ ^{gf}

Onion Rings + 50¢

Angel Hair Pasta + 50¢

Asparagus + 50¢ ^{gf}

Garlic Green Beans + 50¢ ^{gf}

Fried Green Beans + 50¢

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Tacos/Bowls

Burrito Bowl \$13 ^{gf}

Cilantro lime rice with grilled chicken or steak
Topped with black beans, corn, fresh pico de gallo,
chopped romaine and fresh avocado. Served with sour cream

Tacos \$13 ^{gf}

Corn tortillas with cilantro, lettuce, red cabbage,
onion and chipotle cream sauce
Served with salsa, lime, and black beans with rice

Tacos Come With Your Choice Of
Grilled Grouper, Fried Grouper,
Blackened Shrimp, Grilled Chicken or
Prime Rib + \$1

Wraps

All Include One Signature Side

Chicken & Bacon Wrap \$10

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

Veggie Wrap \$9.5 ^v

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

Oriental Lettuce Wraps \$11 ^{gf}

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 \$10

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

Crispy Chicken Wrap \$10

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

Drinks

100% Colombian Coffee

Hot Chocolate

Hot Tea

Rabb/Kinetico Filtered Water

Raspberry Iced Tea

Fresh Brewed Iced Tea

Coke Products

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.

Sandwiches

All Include One Signature Side

Chipotle Chicken Sandwich \$10

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

California Turkey Sandwich \$10

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

Char-Grilled Prime Rib Sandwich \$14

Served on club toast

Salmon Sandwich \$12

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

Burgers

All Include One Signature Side

Served with lettuce, tomato, red onion and pickle
on a toasted Kaiser bun

All American Olive Burger \$10.5

Topped with monterey cheese and green olive and diced
tomato mayo spread

Black & Bleu Burger \$10

Cajun seasoned and bleu cheese crusted

Boston Burger \$10.5

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

Cheddar Burger \$9.5

Loaded with melted Wisconsin cheddar
Add Bacon +50¢