boathouse restaurant



Greek Salad \$16

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

Salmon Salad \$17



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

Crispy Salad \$16



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 \$16 🏻 🍿



Romaine with grilled chicken and shaved parmesan and croutons Grilled Shrimp / Broiled Salmon \$18

Bleu Salad \$17



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

Oriental Salad \$16



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

Baja Salad \$16



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 \$14.50 🐠



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

Boom Boom Shrimp \$13

Battered shrimp tossed in creamy sriracha, atop iceberg and scallions

Shrimp Cocktail \$11 🐠



10 shrimp served with lemon and cocktail sauce

Spinach Con Queso \$12 fiv

A blend of spinach and cheese served hot with tortilla chips

Bruschetta \$10\7

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

Quesadillas \$14 💜

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 \$13 🗸

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

Fried Calamari \$13

Served with homemade marinara

Nachos Platter \$15



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

Battered Veggie Platter \$107

Mushrooms, zucchini, and cauliflower served with ranch

Sesame Crusted Ahi Tuna \$17



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

House Salad \$6

Bowl of Soup \$6

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Champaane Chicken \$24

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 \$229

Char-grilled chicken breast topped with fresh salsa, Monterey and torfilla straws Your choice of two signature sides

Garlic & Herb Chicken \$23

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

Gluten Free Preparation Available Upon Request

Hawaiian Chicken \$22 🐠 Char-grilled chicken breast basted with

teriyaki and topped with grilled pineapple Your choice of two signature sides

Chicken with Mushroom Cream Sauce \$24

Grilled chicken breast topped topped with a creamy mushroom sauce and served over linguine pasta. Served with a side of garlic green beans.

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Asian Cashew Chicken \$23 🐽

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 \$25

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 \$19

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



Filet Mignon \$41 🀠

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

New York Strip \$29/\$35

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

Smoked Pork Chops \$21/\$25

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 \$29/\$35

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

All Include Two Signature Sides

Salmon Fillet \$28

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

Pretzel Crusted Walleye \$28

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

Mahi-Mahi \$28

Broiled Mahi-Mahi with lemon butter Potato Crusted Cod \$24

Cod baked with a cheddar and chive seasoned potato crust

Jumbo Shrimp \$24

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

Boathouse Baby Back Ribs \$24/\$28

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

Greek Lamb Chops (12oz) \$29

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

Top Sirloin Steak \$29



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

Enhancements

3 Crispy Fried Shrimp \$6 Horseradish Crust \$2.5 Cajun & Bleu Cheese Crust \$3.5

Pasta Diablo \$23√

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

Bruschetta Pasta \$227

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 \$227

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 \$227

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

Pasta Rustica \$23√

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

Signature Sides

Cole Slaw 1

French Fries

Seasonal Vegetables

Rice on

Smashed Potatoes

New Potatoes

Baked Potato

Black Beans with Rice

Loaded Baked Potato + \$166

Sweet Potato Fries + 50¢

Baked Sweet Potato + 50¢

Onion Rings + 50¢

Angel Hair Pasta + 50¢

Asparagus + 50¢ 育

Garlic Green Beans + 50¢

Fried Green Beans + 50¢

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Burrito Bowl \$16



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 \$16



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

Sraps

Chicken & Bacon Wrap \$15

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

Veggie Wrap \$14

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

Oriental Lettuce Wraps \$16



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 \$15

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

Crispy Chicken Wrap \$15

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

Chipotle Chicken Sandwich \$15

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

California Turkey Sandwich \$15

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

Char-Grilled Prime Rib Sandwich \$18 Served on club toast

Salmon Sandwich \$17

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

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

All American Olive Burger \$15.50 Topped with monterey cheese and green olive and diced tomato mayo spread

> Black & Bleu Burger \$15.50 Cajun seasoned and bleu cheese crusted

Boston Burger \$15.50

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

Cheddar Burger \$14.50 Loaded with melted Wisconsin cheddar Add Bacon +50¢

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.

Take-Out Orders

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

Private Room Reservations

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

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.