

Father's Day

BREAKFAST ENTREES

(Please, no substitutions)

Eggs Benedict 16

toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce, served with grilled home fried potatoes

Denver Scramble 14

country ham, onions and green bell pepper, scrambled with fresh eggs and mixed cheese, served with grilled home fried potatoes

Mushroom & Spinach Scramble 13

three eggs, mushrooms and spinach sautéed with green onions, diced red bell peppers and mixed cheese, served with grilled home fried potatoes

Veggie Benedict 15

two poached eggs served over sautéed spinach, tomatoes with hollandaise sauce on English muffins, served with grilled home fried potatoes

Salmon Hollandaise 20

fresh charbroiled salmon crowned with hollandaise sauce, served with home fried potatoes

French Toast 12

thick cut "Texas Toast" with fresh fruit, powdered sugar, served with whipped butter and syrup

SOUPS & SALADS

Side Salad 6

Side Caesar Salad 7

New England Clam Chowder Cup 7 Bowl 9

Asian Chicken Salad 19

mixed greens, oranges, scallions, cucumbers wonton crisps, Asian vinaigrette dressing

Seared Ahi & Soba Noodle Salad 22

rare blackened ahi tuna, cabbage, bell peppers Asian vinaigrette dressing, soba noddles

APPETIZERS

Seafood Trio 18.95

fried calamari, ahi poke, ceviche

Calamari 12.95

tartar sauce, cocktail sauce

Boathouse Prawn Cocktail 15.95

prawns, tomato sauce, red onion, cilantro, cucumber & avocado, tortilla chips

Crispy Artichoke Hearts 9.95

golden fried, marinara, chipotle aioli

Coconut Prawns 12.95

coconut breaded, golden fried, asian slaw

Ceviche 11.95

whitefish & shrimp, traditional lime marinade, tortilla chips

LUNCH ENTREES

All following entrées served after 11am.

Classic Roast Prime Rib 15.95

12oz thick slow roasted prime rib roasted garlic mashed potatoes, seasonal vegetables

Pan Seared Salmon 22

pan seared salmon, soy glaze, cucumber & onion salad, seasonal vegetables, roasted garlic mashed potatoes

1/2 Pound Angus Burger 15

wheat bun, spring mix, tomato, onion, swiss cheese, garlic aioli, seasoned fries
add bacon \$2 add avocado \$3

Seafood Melt 15

sourdough, shrimp & crab meat salad, jack cheese, seasoned fries

Fish & Chips 18

breaded wild Alaskan cod, seasoned fries, asian slaw, tartar sauce

Regular Sunday Brunch specials do not apply on holidays.

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Please make staff aware of any food allergies. | Gratuity may no be included.

All items subject to availability. | Split plate charge \$4

\$1.50 PER PERSON DESSERT SERVICE FEE WILL BE ASSESSED TO ANY DESSERT BROUGHT BY GUESTS.

BRUNCH FAVORITES

Glass of Champagne or Mimosa

Enjoy a glass of our house champagne, or add OJ and make it a mimosa

Boathouse Spicy Bloody Mary

Spicy Vodka mixed with our tasty bloody mary mix and garnished with all the goodies

SPECIALTY MARTINIS

Watermelon Lime Drop

Watermelon flavored vodka, fresh squeezed lime and sugar, triple sec, and a splash of sweet & sour, served in a sugar rimmed glass

Strawberry Ginger Bellini

Stoli vodka, Ginger liqueur & strawberry puree in a sugar rimmed martini glass and topped with champagne

Pomegranatini

Grey Goose L'Orange Vodka, triple sec, and real pomegranate juice

Passion Fruit Lemon Drop

Passion fruit vodka, fresh lemons, sugar, a splash of triple sec, and sweet & sour, served up in a sugar rimmed glass

\$3 DOUBLES
ALL DAY LONG
ask your server for details

SIGNATURE COCKTAILS

Boathouse Billionaire Margarita

Patron Silver tequila, Cointreau, fresh limes, splash of sweet & sour with a float of Grand Marnier

Sangria | Glass or Pitcher **(great for sharing)**

traditional sangria made with red wine, peach schnapps, raspberry liqueur, fresh fruit, orange juice and a splash of 7-up

Boathouse Mule

vodka, ginger beer, lime, bitters served cold over ice

Mojito de Cuba

Fresh mint, light rum, sugar, and fresh lime muddled together and topped with a splash of soda

Watermelon Lemonade

Watermelon flavored vodka, fresh lemon juice, triple sec and a splash of sweet & sour and 7-up

Malibu Planters Punch

Tropical Malibu rum, pineapple juice, orange juice, lime juice, topped with a float of dark rum

Blueberry Mojito

Fresh mint, light rum, blueberries, sugar and fresh lime muddled together and topped with a splash of soda

Hawaiian Iced Tea

A twist on a traditional favorite. Made with vodka, gin, rum, triple sec, sweet & sour and pineapple juice

WHITE WINE

g / b

Cakebread Chardonnay , Napa Valley	75
La Crema Chardonnay , Sonoma Coast	12 / 48
Kendall Jackson Chardonnay , California	10 / 40
Hess Select Chardonnay , Monterey	9 / 36
Pacific Bay Chardonnay , California	8 / 30
Kim Crawford Sauv Blanc , Marlborough, NZ	10 / 40
Joel Gott Sauvignon Blanc , Napa Valley	9 / 36
Mezzacorona Pinot Grigio , Italy	8 / 32
Woodbridge White Zinfandel , California	8 / 32

RED WINE

Justin Cabernet Sauvignon , Paso Robles	14 / 56
Rodney Strong Cabernet Sauvignon , Sonoma	11 / 44
J Lohr Cabernet Sauvignon Paso Robles	9 / 36
Frontera Cabernet Sauvignon , Chile	8 / 30
Pacific Bay Merlot , California	8 / 30
J Lohr Pinot Noir , California	10 / 40
Angeline Pinot Noir , California	8 / 32
Llama 'Old Vine' Malbec , Argentina	8 / 32

750ml corkage fee \$15 | Three bottle maximum

BEER MENU

LOCAL Karl Strauss Tower 10 IPA 7.0%, San Diego, CA
LOCAL Karl Strauss Red Trolley Ale 5.8%, San Diego, CA
LOCAL Stone Ripper Pale Ale 5.6%, San Diego, CA
LOCAL Mother Earth Cali Creamin Vanilla Cream Ale 5.2%, Vista, CA
Stella Artois 5.0%, Belgium
Maui Brewing Company Coconut Porter 6.0%, Maui, HI
Maui Brewing Company Big Swell IPA 6.8%, Maui, HI
Kona Longboard Lager 4.6%, Kona, HI
Guinness 4.2%, Ireland
Corona Extra 4.6%, Mexico
Pacífico 4.5%, Mexico
Bud Light 4.2%, St. Louis, MO
Coors Light 4.2%, Colorado
Odoul's Amber NA, St. Louis, MO