

FATHER'S DAY Brunch

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

GF Denver Scramble

14
country ham, onions and green bell pepper, scrambled with fresh eggs and mixed cheese, served with grilled home fried potatoes

GF 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

GF Side Salad

6

Side Caesar Salad

7

New England Clam Chowder

Cup 7 Bowl 9

GF 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 noodles



In accordance with state regulations and in efforts to conserve water, we will only serve upon request. Please let your server know who at your table would like water so it's not wasted. Thank you.

APPETIZERS

Seafood Trio

18.95
fried calamari, ahi poke, ceviche

Calamari

12.95
tartar sauce, cocktail sauce

GF 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

GF 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

GF 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 Mahi Mahi, 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.

GF = Already is or can be made gluten free.

Please make staff aware of any food allergies.

18% Gratuity may be added for groups of 10 or more.

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

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| 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

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| 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

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| LOCAL Karl Strauss Aurora Hopyalis 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 |
| Corona Extra 4.6% | Mexico |
| Pacifico 4.5% | Mexico |
| Bud Light 4.2% | St. Louis, MO |
| Coors Light 4.2% | Colorado |
| Odoul's Amber NA | St. Louis, MO |