

# Mother's Day



## BREAKFAST ENTREES (Please, no substitutions)

<b>Eggs Benedict</b>	16
toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce, served with grilled home fried potatoes	
<b>GF Denver Scramble</b>	14
country ham, onions and green bell pepper, scrambled with fresh eggs and mixed cheese, served with grilled home fried potatoes	
<b>GF Mushroom &amp; Spinach Scramble</b>	13
three eggs, mushrooms and spinach sautéed with green onions, diced red bell peppers and mixed cheese, served with grilled home fried potatoes	
<b>Veggie Benedict</b>	15
two poached eggs served over sautéed spinach, tomatoes with hollandaise sauce on English muffins, served with grilled home fried potatoes	
<b>Salmon Hollandaise</b>	20
fresh charbroiled salmon crowned with hollandaise sauce, served with home fried potatoes	
<b>French Toast</b>	12
thick cut "Texas Toast" with fresh fruit, powdered sugar, served with whipped butter and syrup	
<b>SOUPS &amp; SALADS</b>	
<b>GF Side Salad</b>	6
<b>Side Caesar Salad</b>	7
<b>New England Clam Chowder</b>	Cup 7 Bowl 9
<b>GF Asian Chicken Salad</b>	19
mixed greens, oranges, scallions, cucumbers wonton crisps, Asian vinaigrette dressing	
<b>Seared Ahi &amp; Soba Noodle Salad</b>	22
rare blackened ahi tuna, cabbage, bell peppers Asian vinaigrette dressing, soba noddles	



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

<b>Seafood Trio</b>	18.95
fried calamari, ahi poke, ceviche	
<b>Calamari</b>	12.95
tartar sauce, cocktail sauce	
<b>GF Boathouse Prawn Cocktail</b>	15.95
prawns, tomato sauce, red onion, cilantro, cucumber & avocado, tortilla chips	
<b>Crispy Artichoke Hearts</b>	9.95
golden fried, marinara, chipotle aioli	
<b>Coconut Prawns</b>	12.95
coconut breaded, golden fried, asian slaw	
<b>GF Ceviche</b>	11.95
whitefish & shrimp, traditional lime marinade, tortilla chips	

## LUNCH ENTREES

All following entrées served after 11am.

<b>Classic Roast Prime Rib</b>	23
12oz thick slow roasted prime rib roasted garlic mashed potatoes, seasonal vegetables	
<b>GF Pan Seared Salmon</b>	22
pan seared salmon, soy glaze, cucumber & onion salad, seasonal vegetables, roasted garlic mashed potatoes	
<b>1/2 Pound Angus Burger</b>	15
wheat bun, spring mix, tomato, onion, swiss cheese, garlic aioli, seasoned fries add bacon \$2 add avocado \$3	
<b>Seafood Melt</b>	15
sourdough, shrimp & crab meat salad, jack cheese, seasoned fries	
<b>Fish &amp; Chips</b>	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.

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.**

## EASTER 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

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

## RED WINE

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

750ml corkage fee \$15 | Three bottle maximum

## BEER MENU

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