



GLUTEN-FREE MENU

The Boathouse is pleased to offer a variety of gluten free options on our menu. **We are not a gluten-free restaurant** and cannot ensure that cross contamination will never occur. Please consider your individual requirements and needs before ordering.

****Please be sure to tell your server that you are ordering from the Gluten-Free Menu****

APPETIZERS

MAPLE BACON BRUSSELS SPROUTS walnuts, dried cranberries, goat cheese, applewood smoked bacon 10

ROASTED BEET HUMMUS served with feta cheese, fresh vegetables, basil pesto, corn tortillas 11

WINGS
with your choice of sauce: buffalo | BBQ | smoky mustard BBQ | thai chili | parmesan peppercorn | cajun dry rub 12

MUSSELS steamed in white wine and garlic 10

SOUP OF THE DAY changes daily, please ask for today's selection in order to determine if it is gluten-free

SALADS

BOATHOUSE strawberries, mandarin oranges, toasted pecans, crumbled blue cheese, mesclun greens, raspberry vinaigrette 12

ROASTED BEET goat cheese, grape tomatoes, mesclun greens, balsamic vinaigrette 11

QUINOA baby spinach, tri-colored quinoa, english cucumbers, grape tomatoes, crumbled feta, lemon garlic vinaigrette 11

CAESAR crisp romaine, shaved parmesan, housemade caesar dressing 10

GARDEN mesclun greens, english cucumbers, carrots, red onion, grape tomatoes, your choice of dressing 9

SALAD ADDITIONS

Chicken (6) Shrimp (6) Salmon(8) Beyond Meat™ (8)

BUNLESS BURGERS

CHOOSE YOUR PATTY:

Certified Angus Beef® *Not all beef is created equal! Our beef burgers meet the highest standards of quality*

Beyond Meat™ *Plant-based burger, 100% vegan, gluten-free and soy-free, non-GMO*

Chicken Spinach *Our popular housemade chicken burger ground with applewood smoked bacon and spinach*

CHOOSE YOUR TOPPINGS:

Classic – lettuce, tomato, onion 12

Boathouse Big Mac – caramelized onions, bacon, thousand island dressing, cheddar cheese 14

Black & Blue – cajun rub and gorgonzola crumbles 14

Philly – roasted red peppers, caramelized onions, sautéed mushrooms, swiss cheese 14

Mojito – cheddar cheese, mango pico de gallo, mojito lime rub 13

Caprese – fresh mozzarella, tomatoes, basil pesto, balsamic reduction 14

ENTRÉES

SALMON citrus-rubbed salmon over warm quinoa salad with roasted red peppers, baby spinach, and scallion butter 23

HANGER STEAK 10oz *Certified Angus Beef®* grilled and sliced, with caramelized onions and a gorgonzola truffle risotto 25

BAKED COD herb-roasted fingerling potatoes, sautéed broccoli, citrus beurre blanc 18

BBQ BRISKET roasted garlic mashed potatoes, homemade barbeque sauce, scallions 24

Please be sure to tell your server that you are ordering from the Gluten-Free Menu

Please inform your server of any allergies BEFORE placing your order.

A 20% service charge may be added to parties of 8 or more.

No more than 4 separate checks per table, please.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
