



LAKE PLACID CLUB BOAT HOUSE

Lobster Chowder

Corn, lobster, sweet potato and fresh tarragon in a rich lobster bisque \$7

Thai Shrimp

Thai grilled coconut shrimp, green mango salad and coconut chips \$11

Smoked Salmon Quesadilla

Smoked salmon, arugula, dill havarti cheese, fire roasted red pepper aioli and house mango-black bean salsa \$11

Chilled Jumbo Shrimp Cocktail Served with mango and Grand Marnier cocktail sauce \$10

Caesar Salad

Crisp romaine, shaved parmesan, tempura Spanish white anchovy dressing and house croutons \$7

Garden Salad

Field greens, fresh tomatoes, cucumber, carrot and Bermuda onions, served with choice of dressing \$6

Guide Boat

4 oz petit filet mignon with Gorgonzola cheese, caramelized pearl onions, port wine reduction and jumbo lump crab cake with roasted red pepper aioli \$29

Trout

Potato crusted brook trout, wilted arugula-artichoke ragoût and red wine \$19

Crab Cakes

Jumbo lump crab cakes, sweet corn pancake, mango-sweet soy vinaigrette and roasted red pepper aioli \$23

Cod & Chowder

Roasted Chatham cod with lobster chowder and jasmine rice \$23

Sea Scallops

Diver sea scallops, prosciutto ham, sautéed artichokes, roasted tomato and kalamata olive served with jasmine rice \$23

Shrimp à la Crème

Sautéed jumbo shrimp finished in a white wine garlic cream sauce with fresh parsley over capellini pasta \$21

Tuna Niçoise

Seared tuna filet, kalamata olives, tomato, egg, garden vegetables, caper berries, balsamic glaze \$25

Salmon

Asian char-grilled salmon, green mango-sweet soy salad and jasmine rice \$22

Pot Stickers

Asian pork pot stickers, sweet soy vinaigrette and seaweed salad \$7

Calamari

7-spiced beer battered crispy calamari and crème fraîche lime peanut sauce \$9

Mussels

Prince Edward Island mussels steamed in a Thai curry coconut sake broth with shallots and fresh coriander \$11

Boat House Salad

Farm greens, Mandarin oranges, Adirondack maple glazed walnuts, Maytag blue cheese and port wine vinaigrette \$9

Saltimbocca Pork

12 oz frenched char-grilled pork chop, prosciutto ham, fresh sage and parmesan cheese, with wild mushroom demi-glace and potato rösti \$23

Wiener Schnitzel

Sautéed lightly breaded veal medallions, lingonberry demi-glace and potato rösti \$23

Filet

Char-grilled filet mignon with caramelized pearl onions, Maytag blue cheese, Adirondack maple glazed walnuts, port wine sauce and potato rösti \$29

Steak au Poivre

12 oz peppered NY strip steak, garlic cream cognac demi-glace, pommes frites and garden vegetables \$26

Capellini

Sautéed shiitake mushrooms, garden fresh tomatoes, garlic and extra virgin olive oil over capellini pasta \$16

Chicken

Grilled marinated chicken breast with wild mushrooms, tomato and scallions over capellini pasta \$18

Ribs & Wings

BBQ ribs and crispy buffalo wings served with hand-cut French fries \$19

Penne Carbonara

Penne, sweet peas, tomato, prosciutto ham, garlic cream and shaved parmesan cheese \$19

Chef Rob Borden

CHILDREN'S MENU

For our 12 and under guests

Boat House Burger & Fries...\$7.00 • New York Strip & Fries...\$13.00 • Crab Cake & Fries...\$13.00
Chicken Tenders & Fries...\$7.00 • Angel Hair Marinara...\$7.00