

# Father's Day Brunch Menu

## 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** 18  
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 noddles

## APPETIZERS

- Seafood Trio (great for sharing)** 18.95  
tender fried calamari, whitefish & shrimp ceviche in a traditional lime marinade, sashimi grade raw ahi tuna poke with macadamia nuts, scallions & ponzu
- 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 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.*

**GF** = Already is or can be made gluten free. Please make staff aware of any food allergies. | Gratuity not 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.**



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.

# 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

## 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

**\$2 DOUBLES  
ALL DAY LONG**  
ask your server for details

## 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>Ferari-Carano Fume Blanc</b> , Sonoma	10 / 40
<b>Joel Gott Sauvignon Blanc</b> , Napa Valley	9 / 36
<b>Mezzacorona Pinot Grigio</b> , Italy	8 / 32
<b>Kendall Jackson Riesling</b> , Monterey	8 / 32
<b>Beringer 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>Sterling Cabernet Sauvignon</b> , Central Coast	10 / 40
<b>Chalone Cabernet Sauvignon</b> , Monterey	9 / 36
<b>Pacific Bay Cabernet Sauvignon</b> , California	8 / 30
<b>Rutherford Ranch Merlot</b> , Alexander Valley	9 / 36
<b>Pacific Bay Merlot</b> , California	8 / 30
<b>Folie A Deux Pinot Noir</b> , California	10 / 40
<b>Angeline Pinot Noir</b> , California	8 / 32
<b>Llama 'Old Vine' Malbec</b> , Argentina	8 / 32
<b>Kendall Jackson Zinfandel</b> , Mendocino	10 / 40

750ml corkage fee \$15 | Three bottle maximum

## BEER MENU

<b>LOCAL</b> <b>Karl Strauss Aurora Hopyalis IPA</b> 7.0%, San Diego, CA
<b>LOCAL</b> <b>Karl Strauss Red Trolley Ale</b> 5.8%, San Diego, CA
<b>LOCAL</b> <b>Stone Ripper Pale Ale</b> 5.6%, San Diego, CA
<b>LOCAL</b> <b>Alesmith Lil Devil Belgian Pale Ale</b> 6.0%, San Diego, CA
<b>LOCAL</b> <b>Mother Earth Cali Creamin Vanilla Cream Ale</b> 5.2%, Vista, CA
<b>Allagash White</b> 5.0%, Portland, ME
<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>LOCAL</b> <b>Alpine Beer Company Duet</b> 7.0%, Alpine, CA
<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