

The Boat Club Gluten Free Menu

Appetizers

Elk Meatballs
Huckleberry BBQ, Puffed Wild Rice
\$13

Heirloom Tomato Sampler
Maldon Sea Salt, Balsamic Glaze
\$12

Wedge Salad
Butter Leaf, Bacon, Tomato, Crispy Leaks
Blue Cheese Dressing
\$6

Salads and Soup

Garden Salad
Mixed Greens, Tomato, Cucumber, Carrot
with Choice of Dressing
\$5

Wisconsin Ave Caesar Salad
Romaine, Lemon, Garlic, Parmesan (ask for no croutons)
\$6

Lounge Options

Half Rack Ribs
Slow cooked, Chipolte BBQ Sauce
\$15

Steak Frites
7 oz New York Grilled
Substitute Mashed Potatoes or Vegetable (no fries)
\$22

Burgers
Served with Lettuce, Tomato, ask for no bun and no fries substitute a salad, vegetable or mashed potatoes.

Boat Club Burger \$12
Jalapeno & Pepperjack \$13

Mushroom Swiss \$13
Cheddar, Onion, BBQ \$14

Bacon Cheddar
\$14

Entrées

Pan Roasted Chicken Breast
Fingerling Potatoes, Bacon, Kale, Spaghetti Squash, Sundried Tomato Jus
\$24

Seared Atlantic Salmon
Tasso Ham-Potato Hash, Baby Carrots, Asparagus, Lemon Beurre Blanc
\$26

Seared Alaskan Halibut
Braised Baby Fennel, Broccolini, Bouillabaisse Butter
\$33

Steamed Clams
Artichoke Hearts, Broccolini, Red Peppers, Saffron Broth, Garlic Crouton (ask for no crouton)
\$25

Grilled Steaks

Berkshire Pork Chop
Ancho Chili Polenta, Cotija Cheese
Corn, Jicama Slaw
\$26

Grilled Bison Striploin
Wild Mushroom Risotto, Smoked Kohlrabi,
Sauteed Greens, Sauce Chasseur

Grilled Bone-In Ribeye
Mashed Potatoes, Asparagus, Baby Carrots
Sauce Au Poivre
\$45

Filet Mignon
Carmelized Onion Mashed Potatoes, Chard
Roasted Tomato, Sauce Choron
\$36

Slow Roasted Prime Rib
(Available Friday And Saturday Nights)
Mashed Potatoes, Asparagus, Baby Carrots, Horseradish Cream
8 oz \$28 12 oz \$36