

Boathouse

AT FOREST PARK



APPETIZERS

SHRIMP COCKTAIL	\$14.00
8 shrimp served on white balsamic greens with cocktail sauce.	
BONELESS WINGS	\$15.00
served with BBQ-ranch & spicy buffalo sauce.	
GARLIC HUMMUS	\$12.00
served with assorted vegetables & garlic naan.	
SEARED AHI TUNA	\$15.00
served with sesame ginger greens, wasabi & wonton strips	

BRISKET TOASTED RAVIOLI	\$9.00
served with Sweet St. Louis BBQ sauce	
TEMPURA BRUSSEL SPROUTS	\$8.00
tempura coated brussel sprouts with honey mustard sauce.	
SPICY FRIED BUFFALO CAULIFLOWER	\$9.00
served with ranch.	
SMOKED & FRIED WHOLE WINGS	\$15.00
served with choice of 2 sauces. Try tossed in spicy UCBC Beer sauce or spicy buffalo sauce.	

SOUP AND SALAD ADD SMOKED CHICKEN \$6. CHILLED SHRIMP \$7. SALMON \$8. BLACK BEAN PATTY \$7. FALAFEL \$5. PORK \$6

BRISKET CHILI	\$8.00
VEGETABLE BLEND SALAD	\$14.00
blend of diced sweet potatoes, butternut squash, parsnips, red onion & kale on a bed of spring mix greens served with buratta cheese & white balsalmic vinaigrette	
HOT BACON SPINACH SALAD	\$16.00
topped with hard boiled eggs, red onion, mushrooms & 2 strips of bacon.	
AHI TUNA SALAD	\$19.00
Ahi tuna on sesame ginger greens with carrot slaw, edamame & crispy wonton strips.	

SOUP OF THE DAY	\$8.00
BOATHOUSE SALAD	\$14.00/\$7.00
romaine, tomato, cucumber, bell pepper, red onion & artichoke, served with red wine vinaigrette.	
CAESAR SALAD	\$14.00/\$7.00
romaine, parmesan cheese & crispy croutons served with a tangy Caesar dressing.	
POACHED PEAR SALAD	\$14.00
port wine & honey poached pears with feta cheese, red onion, sugared pecans & white balsamic vinaigrette.	

MAINS SERVED WITH CHOICE OF SIDE

ROAST BEEF SANDWICH	\$16.00
thin sliced roast beef topped with caramelized onion, blanco queso sauce on a toasted hoagie.	
SMOKED PORTOBELLO	\$15.00
marinated, smoked & grilled, served with lettuce, tomato provolone cheese & balsamic reduction on a toasted bun.	
REUBEN	\$16.00
smoked corned beef with sauerkraut, provolone cheese & 1000 island dressing on toasted rye.	
COCONUT SHRIMP	\$16.00
served with horseradish-marmalade dipping sauce.	
PULLED PORK SANDWICH	\$15.00
slow smoked pork served on a toasted bun with BBQ sauce.	
PATTY MELT	\$16.00
double smash burger with provolone cheese, caramelized onion, 1000 island dressing on toasted rye.	
CLASSIC SMASH BURGER	\$12.00/\$15.00
on toasted brioche bun served with lettuce, tomato, onion & pickle upon request. add ons: American cheese, cheddar, provolone, pub cheddar \$1 bacon \$1.5 fried egg \$1.5 add a patty \$4 guacamole \$1 portobello cap \$3	
BOATHOUSE BURGER	\$15.00
single smash burger, topped with, pub cheese, bacon & BBQ sauce on a toasted bun.	
IMPOSSIBLE BURGER	\$15.00
meatless burger patty served with lettuce, tomato & onion on toasted bun. Add cheese or guacamole \$1	

SMOKED SALMON CROISSANT	\$17.00
smoked salmon with lettuce, tomato & dill spread on a flakey croissant.	
TURKEY CLUB	\$15.00
thin sliced turkey with lettuce, tomato, provolone cheese, bacon & mayonnaise served on fresh wheat bread.	
COD BASKET	\$15.00
served with tartar sauce.	
PESTO & ASIAGO GNOCCHI	\$17.00
served with kale-pesto, sundried tomato sauce.	
SMOKED & SEARED SALMON FILET	\$17.00
Sugarfire smoked salmon.	
ROASTED CHICKEN SANDWICH	\$16.00
thin sliced roasted chicken on a pretzel bun with provolone cheese & caramelized onion with a side of honey mustard.	
FRIED CHICKEN SANDWICH	\$15.00
seasoned chicken breast with pickles & mayonnaise on a toasted bun	
CHICKEN SALAD CROISSANT	\$15.00
served with lettuce and tomato.	
PORK FRITTER	\$15.00
pork fritter served on a hoagie bun with bacon, american cheese & sausage gravy.	
TUNA MELT	\$16.00
toasted sourdough with provolone cheese & tomato topped with tuna salad.	
SOUTHWEST BLACK BEAN BURGER	\$14.00
served with lettuce, tomato & guacamole	

FOR THE KIDS SERVED WITH CHOICE OF SIDE

TURKEY & AMERICAN ON WHEAT	\$8.00
GRILLED CHEESE	\$8.00
ALL BEEF HOT DOG	\$8.00
CHICKEN BITES	\$9.00
CHEESEBURGER	\$9.00
HAMBURGER	\$8.00

SIDES

french fries, fresh fruit, applesauce, potato salad, mandarin oranges, wild rice, macaroni & cheese, brussel sprouts, vegetable blend.
tortilla chips and salsa/queso \$1.50
sweet potato fries \$1.50
side house/caesar salad \$1.50
EXTRA dipping sauce \$.75

ALL DAY BREAKFAST SERVED WITH CHOICE OF SIDE

SLINGER	\$17.00
fried potatoes, single smash burger with american cheese, fried egg & brisket chili topped with cheddar cheese or blanco queso.	
CHICKEN & WAFFLES	\$17.00
boneless chicken served on top of 2 waffles with honey butter & BBQ/ranch sauce.	
BISCUITS & GRAVY	\$14.00
2 biscuits topped with country sausage gravy.	

SOFT DRINKS

COKE, SPRITE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, ROOT BEER, ORANGE SODA, COFFEE, ICED TEA, LEMONADE.

FROM THE BAR

DRAUGHT BEER

URBAN CHESTNUT FOREST PARK PILSNER

URBAN CHESTNUT LITTLE FRITZ

4HANDS INCARNATION IPA

4HANDS STATEWIDE HAZY PALE

-- ASK YOUR SERVER ABOUT SEASONAL SELECTIONS--

CANNED DRINKS

BUDWEISER

BUD LIGHT

BUD SELECT

CORONA

BLUE MOON

HIGH NOON

MICHELOB ULTRA

UCBC UNDERDOG AMERICAN LAGER

UCBC SCHNICKLEFRITS

GOLDEN ROAD MANGO CART

2ND SHIFT BREWLIGAN'S IPA

2ND SHIFT TECHNICAL ECSTASY

4 HANDS CITYWIDE APA

PRARIE RAINBOW SHERBET

HEAVY RIFT VELVET UNDERBROWN

HEAVY RIFT LOVE GUN

BRICK RIVER CORNERSTONE CIDER

BRICK RIVER HOMESTEAD CIDER

SCHLAFLY JUST A BIT HAZY

KONA BIG WAVE

-- ASK YOUR SERVER ABOUT SEASONAL SELECTIONS--

WINES

JOIN US FOR WINE WEDNESDAYS; HALF PRICE BOTTLES ALL DAY!!

LAGARIA PINOT GRIGIO

GRIS BLANC ROSE

TILIA SYRAH

ELEMENTAL SUBSTANCE CABERNET

THE LOOP SAUVINGON BLANC

PROSECCO

HEAD HIGH CHARDONNAY

TATTOO GIRL REISLING

FORIS PINOT NOIR

SPECIALTY COCKTAILS

SOUTHSIDE ALCHEMY BLOODY MARY'S

mild mannered or sweat & tears

SOUTHSIDE ALCHEMY SANGRIA

RUM PUNCH

BOATHOUSE MARGARITA

DESSERT

CHOCOLATE CAKE **\$7.00**

TIRAMISU **\$8.00**

CARROT CAKE **\$7.00**

VANILLA CHEESECAKE W/ BERRIES **\$8.00**

BOATHOUSE CHEESECAKE \$8.00

with snickers pieces and caramel sauce.