



LAKE PLACID CLUB
BOAT HOUSE

New England Clam Chowder \$6
Chopped Clams, Diced Potato, Bacon

Baked French Onion Soup \$8
Baguette Crouton, Swiss & Provolone Cheese

Jerk-Spiced Pork Belly \$11
Mango Coulis, Pickled Papaya, Micro Cilantro

Steamed Vegetable Potstickers \$8
Ponzu Sauce

Seared Tuna Wonton \$10
Sesame Crusted Ahi Tuna, Wakame Seaweed Salad,
Wasabi Cream, Wonton Crisp

Fried Calamari \$9
Sweet Chili Aioli

Mussels \$10
Chorizo, Sweet Corn, Ale, Scallion, Cilantro

Garden Salad \$6
Field Greens, Cherry Tomato, English Cucumber, Red Onion

Caesar Salad \$8
Anchovies, Parmesan Tuile

Boat House Salad \$8
Arugula, Gorgonzola, Candied Walnut, Pickled Granny
Smith Apple, Port Wine Vinaigrette

Add to any Salad:
Grilled Chicken \$6
Grilled Atlantic Salmon \$10
Crab Cake \$13

“Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk
may increase your risk of foodborne illness.”



@ Lake Placid Club Boat House

12/7/16

Cider Braised Pork Shank \$24

Crispy Onions, Yukon Gold/Sweet Potato Mashed, Haricot Verts

Rainbow Trout \$20

Pan sautéed Rainbow Trout, Lemon, Fresh Herbs,
Haricot Verts, Saffron Jasmine Rice

Guide Boat \$35

Grilled Petite Filet, Jumbo Lump Crab Cake,
Yukon Gold/Sweet Potato Mashed, Haricot Verts

Sea Scallops \$29

Bacon and Parmesan Crust, Apple/Fennel Jam,
Bourbon Bacon Beurre Blanc, Haricot Verts

Pepper Steak \$29

Peppercorn Crusted 10oz NY Strip, Brandy Cream Sauce,
Yukon Gold/Sweet Potato Mashed, Haricot Verts

Pasta Carbonara \$14

Bucatini Pasta, Parmesan Cream Sauce, English Peas, Applewood Bacon

Chicken Carbonara \$17

Shrimp Carbonara \$23

Herb-Roasted Half Chicken \$22

Organic, Natural Chicken, Celery Root and Chestnut
Puree, Maple/Thyme Jus, Haricot Verts

Grilled NY Strip \$27

10oz NY Strip, Garlic Herb Compound Butter,
Yukon Gold/Sweet Potato Mashed, Haricot Verts

Atlantic Salmon \$22

Pan Seared Salmon Filet, Mango/Pineapple/Jicama Relish,
Haricot Verts, Saffron Jasmine Rice

Grilled Filet \$39

8oz Beef Tenderloin Filet, Gorgonzola & Port Wine Sauce,
Yukon Gold/Sweet Potato Mashed, Haricot Verts

Jumbo Lump Crab Cakes \$28

Remoulade, Haricot Verts, Saffron Jasmine Rice

Black Bean and Quinoa Griddle Cakes \$16

Black Bean, Roasted Red Pepper, Quinoa, Kale, Scallion,
Sweet Corn Relish, Chimichurri, French Fries

Boat House Burger \$15

8oz Black Angus Burger, Vermont cheddar,
Candied Bacon, Potato Roll, French Fries