



BOATHOUSE
ON THE PIER
TAHOE

SALADS

Grilled Asparagus & Proscuitto \$15

Field greens, shaved parmesan cheese, cured Italian ham, blistered asparagus, chive, dijon vinaigrette

Classic Caesar \$14

Romaine, garlic herb crouton, shaved parmesan cheese, Caesar dressing, crisp parmesan tuile
-add chicken \$5
-add shrimp \$9

House \$12

Field greens, heirloom tomato, bermuda onion, shredded carrots, herb croutons

SOUPS

Clam Chowder \$8/12 cup/bowl

Traditional New England style clam chowder

Tomato Basil \$8/12 cup/bowl

Fire-roasted tomatoes, vegetable stock, cream, garlic, basil

APPETIZERS

Ahi Poke \$19.50

Ahi tuna, chili soy marinade, scallion, sesame seed, wakame seaweed salad, wonton crisps

Baked Brie \$19.50

Brie cheese, toasted almond, red grape, granny smith apple, anjou pear, honey garlic drizzle, grilled ciabatta crostini

Steamed Clams \$17

Short-neck clams, garlic, shallot, white wine, lemon-butter clam broth, grilled ciabatta crostini

Fried Calamari \$17

Lightly breaded calamari rings, orange thai sauce, cocktail sauce, and lemon

Garlic Parmesan Fries \$8

Roasted garlic, parmesan cheese, and fresh herb
-add truffle oil \$3

ENTREES

Wagyu Sliders \$22

Three American Wagyu-Kobe beef sliders on rotella buns, tomato jam, gruyere cheese, arugula, and pickle. Served with fries.
-add prosciutto \$2

Tacos - Chicken or Mahi-Mahi \$17/19

Herb marinated chicken breast or grilled Mahi-Mahi with pineapple cucumber salsa, shredded cabbage, and chipotle aioli

Brie & Pear Grilled Cheese \$16

Brie cheese, anjou pear, fig compote, arugula, grilled sourdough, and beet chips

Fish & Chips \$20

Atlantic Cod filet beer-battered fresh to order, french fries, tartar sauce, lemon

Penne Quattro Formaggi \$18.50

White wine garlic cream sauce, smoked gouda, gruyere, gorgonzola, parmesan, shallot, penne pasta, and gremolata with grilled ciabatta crostini
-add chicken \$5
-add shrimp \$9