



BOATHOUSE 400

JAZZ MENU

Three course pre-fixe

HOUSEMADE NEW ENGLAND STYLE CLAM CHOWDER

applewood smoked bacon | Georges
Bank clams | potatoes

LENTIL VEGETABLE SOUP

French lentils | vegetable stock | mirepoix

COBB SALAD STACK

romaine | egg | smoked bacon | tomato |
bleu cheese | avocado | green goddess

FIELD GREENS SALAD

local greens | late season tomato | carrot |
beet | white balsamic dressing



HERB ROASTED HALF CHICKEN

crispy chicken | roasted tomato
polenta cake | broccolini | finished jus

DRY RUBBED FLAT IRON STEAK*

herb risotto | asparagus | red wine demi

FEATURED LOCALLY SOURCED FISH*

white bean & preserved lemon ragout |
seared chard

ROASTED FALL VEGETABLE GARGANELLI

fresh pasta | parsnip | carrot | turnip |
brussels | herbs

MAPLE & THYME BAKED SALMON*

fall vegetable & potato hash | lemon
butter sauce



BLUEBERRY BUNDT CAKE

our recipe with berries & crème anglaise

GINGER CRÈME BRÛLÉE

custard | burnt sugar | candied ginger



Denotes gluten-free



Denotes vegan

*Please inform your server of any food allergies you may have to help with your food choices. Items marked with an * may be raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially those with certain medical conditions.