

THE BOATHOUSE

RESTAURANT WEEK MENU

2-Course Prix Fixe, 45PP

FIRST COURSE

Choice of:

Boathouse Clam Chowder

Oyster Crackers

Roasted Beet Salad

Frisée, Radish, Goat Cheese, Mustard Seed,
St-Germain Emulsion **GF, V**

Fried Calamari

Arugula, Cherry Peppers, Spicy Aioli **DF**



SECOND COURSE

Choice of:

Pappardelle

Braised Short Rib, Ricotta, Gremolata

Faroe Island Salmon

Vegetable Succotash, Beurre Blanc **GF**

Roasted Chicken

Parsnip Purée, Escarole, Pan Jus **GF**

Cauliflower Steak

Caper Raisin Relish, Sautéed Spinach **GF, DF, V, VE**

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VE Vegan

20% gratuity will be added to all checks. No substitutions can be made. Please inform your server of any dietary restrictions. *Consuming raw and undercooked foods may increase the potential of foodborne illness.
@nycboathouse