

SPRING

— THE LOEB —
BOATHOUSE
CENTRAL PARK

BRUNCH

APPETIZERS

FRESHLY-SQUEEZED ORANGE JUICE	7	JUMBO LUMP CRAB CAKE	20
		marinated cucumbers, caper remoulade sauce	
BASKET OF BOATHOUSE BREAKFAST BREADS	12	SEASONAL OYSTERS	18
house-made bread, croissants, biscuits, muffins		proper garnish	
BUTTER LETTUCE SALAD	12	PASSION FRUIT SALMON CEVICHE	14
maytag blue cheese, pears, spicy cashews, sesame dressing		pineapple, tomato, cilantro	
MACARONI AU GRATIN	11	AHI CARPACCIO	14
vermont cheddar and gouda		curry, radishes, celery, wasabi greens	

MAIN COURSES

FRIED EGGS WITH ESPOSITO'S BREAKFAST SAUSAGE	20	MAPLE WAFFLES	16
potato and gruyere tart		warm berry compote	
OMELET OF THE DAY	17	CHALLAH FRENCH TOAST	18
seasonal garnish		gran marnier banana compote	
EGGS BENEDICT	19	GRIGGSTOWN FARM CHICKEN	26
irish smoked bacon, smoked salmon or spinach, hollandaise and seasonal garnish		truffle mashed potato, roasted spring onions	
PETITE FILET AND EGGS	25	FISH & CHIPS	26
potato and gruyere tart		beer batter hake, hand cut fries, spicy aioli	
WARM QUICHE LORRAINE	18	BOATHOUSE SMOKED FISH PLATTER	26
applewood smoked bacon, gruyere cheese, leeks		norwegian smoked salmon, whitefish salad, smoked sturgeon, beefsteak tomatoes, bermuda onion, toasted bagel	
		SCOTTISH SALMON A LA PLANCHA	26
		sautéed spinach, sauce choron	

SIDES 6

**SUGARDALE BACON • TOASTED BAGEL • ESPOSITO'S BREAKFAST SAUSAGE
COUNTRY POTATOES • WILTED SPINACH • CHEF'S SEASONAL GARNISH**



We Use Eco-friendly Vivreau Advanced Water Systems for All of Our bottled water.
*The Consumption of Raw or Undercooked Foods Can Cause Food Borne Illness, Meats Are Recommended Medium.
For Your Convenience a 15% Gratuity Will Be Added for Service. For Parties of 6 or More 18% Gratuity Will Be Added for Service.