

— THE LOEB —
BOATHOUSE

SPRING

BRUNCH

CENTRAL PARK

APPETIZERS

BASKET OF BOATHOUSE BREAKFAST BREADS house-made bread, croissants, biscuits, muffins	12	TUNA CARPACCIO salt cured capers, pickled red onion, radish, arugula, lemon vinaigrette	20
GREEK YOGURT toasted almonds, granola, fresh berries, local honey, chantilly cream	12	SEASONAL OYSTERS cocktail sauce, champagne mignonette, crackers	21
MIXED GREENS shaved vegetables, champagne vinaigrette	13	SEAFOOD COCKTAIL calamari, shrimp, scallops in a spicy tomato cocktail, heirloom pepper, avocado,crispy tortillas	20
MACARONI AU GRATIN vermont cheddar, toasted bacon crumble	11	CRAB CAKE marinated cucumbers, bell pepper remoulade sauce	23
SHAVED PROSCIUTTO marinated artichoke, burrata, arugula, toasted hazelnuts, balsamic drizzle	21		

MAIN COURSES

FULL BOATHOUSE BREAKFAST fried eggs, sausage, irish bacon, baked beans, mushrooms, roasted tomato, fried potatoes	25	STUFFED FRENCH TOAST blueberry mascarpone filling, lemon-scented sugar	22
EGGS BENEDICT grilled irish bacon, toasted english muffin, hollandaise, seasonal vegetable garnish	21	FISH & CHIPS beer battered cod, french fries, celery root and red cabbage slaw, chipotle aioli	28
STEAK AND EGGS grilled petite filet of beef, scrambled eggs, chive potato purée, peppercorn jus	34	GRILLED CHICKEN homemade french fries, braised white beans, salsa verde	26
WARM VEGETABLE FRITTATA spinach, bell pepper, leeks, broccoli with feta cheese, mixed greens	22	SMOKED FISH PLATTER locally smoked Norwegian salmon, whitefish salad, smoked sturgeon, beefsteak tomatoes, bermuda onion, toasted bagel, capers, lemon, herb garnish	32
OMELET OF THE DAY seasonal garnish	22	SAUTÉED SALMON lemon crumb topping, beet hummus, wilted spinach, olive dressing	29
WAFFLES warm mixed berry compote, whipped maple butter	18		

SIDES 7

**CRISPY BACON • TOASTED BAGEL WITH CRÈME CHEESE • ESPOSITO'S BREAKFAST SAUSAGE
COUNTRY FRIED POTATOES • SAUTÉED MARKET VEGETABLES • LOCALLY SMOKED SALMON**

DESSERT

NY CHEESECAKE macarated strawberries, raspberry coulis	12	STRAWBERRY SHORTCAKE vanilla pound cake, lemongrass crème anglaise, vanilla ice cream	12
WHITE CHOCOLATE PANNA COTTA tropical fruit and coconut tuile	12	CARAMELIZED BANANA SPLIT vanilla ice cream, sour cherry sorbet, walnut brittle, chocolate sauce	12



Due to the popularity of the Boathouse, we respectfully request that you kindly limit your meal to 90 minutes.

*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.