



MOOSE LODGE BOATHOUSE



FROM THE GARDEN

GREENS & GRAINS

- Artisan Bread**- Served warm , herbed olive oil 6
- Marinated Feta Salad**- Arugula, tomatoes, Kalamata olives, artichoke hearts and roast peppers with lemon oregano vinaigrette 15
- Club Gazpacho**- Made Fresh Daily with the Freshest Vegetarian Ingredients 6
- Farmer's Salad**- Field greens, grape tomatoes, cucumbers, shaved carrots, red onion, toasted sunflower kernels, Maple Balsamic 12
- Pesto Flatbread**- Pesto, fresh mozzarella, tomatoes \$13
- Garden Flatbread**- Tomatoes, artichokes, garlic, onion peppers, eggplant 12
- Fried Brussel Sprouts**- Lemon, olive oil, honey, Sriracha 11
- French Fry Basket**- Plain or Sweet Potato 5
- Beer Battered Onion Rings**- with Cajun Ranch 6



FROM THE SEA

SEAFOOD & FISH

- Seared Ahi Nachos**- Crisp wontons, pickled ginger, seaweed salad, scallions, edamame, radish, wasabi mayo 16
- Lobster Salad Plate**- Peppery arugula, carrot, red onion, tomatoes, cucumber, watermelon radish 25
- Caesar Salad**- Romaine heart, Caesar dressing, croutons, white anchovies, Reggiano parmesan 13
- Ahi Tuna Salad**- Seared ahi tuna, greens, carrot, cucumber, red onion, wakame seaweed, pickled ginger, wonton crisps, Asian Vinaigrette 19
- Lobster Roll**- Lobster Salad tossed with celery, red onion, mayo, grilled bun, chips 25
- Fresh Catch**- Ask: "What is today's fresh catch?" MP
- Add to any dish:** Ahi Tuna, Shrimp, Lobster Salad Scoop 12



FROM THE FARM



PORK, CHICKEN, DUCK, BEEF

- French Onion Soup**- Beef & veal stock, caramelized onions, crostini, gruyere and provolone cheese 7
- Pork Belly Bao Buns**- Crispy pork belly, cucumber, cilantro, pickled red onion, hoisin, wasabi cream 15
- Barbacoa Flatbread**-- Braised Beef, tomato, onion, avocado, cilantro, cheddar 16
- Cuban Flatbread**- Slow roasted seasoned pork, ham, dill pickle Dijon mustard, aged Swiss cheese 15
- Add to any dish:** Chicken Breast 6

- BBQ Duck Quesadilla**- smoked cheddar, pickled red onion, jalapenos, blueberry BBQ sauce, lime crema 16
- Baby Back Ribs**-- Slow roasted, charred peach mustard BBQ, cole slaw and chips 27 full 15 half
- WFC Cheeseburger**- Half Pound Black Angus burger with cheddar, lettuce, onion, tomato, soft bun, chips 15
- Slider**—mini version of WFC Cheeseburger 1 for 7, 2 for 13
- Hot Dog**- beef, with onions, relish, chips Jumbo 11 Regular 6
- Chicken Sandwich**- Honey Sriracha glazed with sautéed peppers, onion, cheddar, and avocado, chips 14

KIDS



- Chicken Fingers with Fries** 9
- Cheese Quesadilla** 9
- Cheese Burger Slider with Chips** 9



FEATURES

CHEF'S DAILY TACO TRIO

Live Music 6-8pm & Whisky **Wednesday**

Steak on the Lake: **Thursday**

Fish Fry and more: "**Fryday**"

Surprise: **Saturday**

Recovery Fun Day "Burgers & Brewskis": **Sunday**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

NA DRINKS

Water, Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mt Dew, Ginger Beer, Root Beer Milk, Chocolate Milk, Shirley Temple, Pineapple Juice, Cranberry Juice, OJ Club Soda, Tonic Water, Ice Tea, Coffee

Ask: "Are there any additional options today?"

Say: "I have an allergy!"

DESSERT

Key Lime Pie: Homemade 8





SIGNATURE COCKTAILS 12

- Sweet & Spicy Margarita**- Tequila, sweetened lime juice, elderflower liquor, jalapenos Say: "Extra spicy!"
- Moose Lodge Lemonade**- "The Locals' Favorite"
Citrus Vodka, Lemonade, Fresh Lemon
- Moose Mule**- Pineapple Vodka, Ginger Beer, Fresh Lime
- Old Fashioned Mule**-Bourbon, bitters, muddled fruit, ginger beer
- Kiki Tiki Tini**- Coconut Rum, Frangelico, Pineapple Juice
- WFC Painkiller**-Dark Rum, OJ, Pineapple Juice, Cream of Coconut and Nutmeg
- The Ziggy**- Vodka, Cranberry Juice, Club Soda, Lime
- Smokin' Hot Mary**- Bloody Mary with a smokey kick
- Pamma**- Titos on the rocks, Blue Cheese Stuffed Olives
- Cactus Cocktail**- Vodka, Blue Curacao, Apple Juice
- Moose Juice**: Iced Tea Vodka and Lemonade "Spiked Arnold Palmer"

"YOU DO YOU" DESIGN YOUR OWN DRINK

- Vodka**- Nue, Tito's, Ketel One, Absolut Ruby Red, Grey Goose, Three Olives Blueberry, Three Olives Grapefruit, Three Olives Citrus, Sobieski Citron, LP 46er, Jeremiah Weed, 44 North Huckelberry
- Rum**- Conch Republic, Captain Morgan, Bacardi, Myers, Cruzan Coconut, Malibu Coconut, Goslings.
- Gin**- Bombay London Dry, Bombay Sapphire, Tanqueray, Beefeater, Hendricks
- Bourbon**- Jim Beam, Makers Mark, Woodford Reserve, Elijah Craig, Bulleit, Eagle Rare
- Whiskey**- Jack Daniels(US) Seagrams 7(CA), Seagrams VO (CA), Crown Royal(CA), Jameson (IR), Bushmills(IR), Yukon Jack(CA), Fireball(CA), Canadian Club(CA), Tellamore Dew (IR), Powers (IR), Dewars (S), JW Red (S), JW Black (S)
- Tequila**- Patron-Silver, Anejo, Reposado, Jose Cuervo, Margaritaville Silver, Sauza Reposado, Zignum, Milagro Silver.

BEERS Ask: "what is on draft?"

\$5 Budweiser, Bud Light, Coors Light, Labatt Blue, Yuengling, Labatt Blue Light, Michelob Ultra Light

\$7 Stella Artois, Corona, Heineken, Amstel Light, Pilsner Urquel, Beck NA, Goose Island IPA, Lagunitas IPA, Allagash White Belgian Style Wheat Beer, Brooklyn Lager, Brooklyn Summer Ale, Dogfish Head IPA, LP Brewery Ubu, LP Brewery Big Slide IPA, LP Brewery UBU Blonde, Ithaca Brewery Apricot Wheat

GLASS WINES

- Whites**- Chardonnay, Pinot Grigio, Sauvignon Blanc
- Reds**- Cabernet Sauvignon, Pinot Noir
- Other**- Rose, Sparkling Wine
- 6oz: \$10 9oz: \$13 or make it a spritzer \$12

WINE BOTTLES

Sparkling Wines & Champagne

- Piper Heidsieck \$95
Moet & Chandon Imperial \$110
Veuve Cliquot \$120
Zardetto Prosecco (Italy) \$29
Freixenet \$36

Chardonnay

- Banshee Sonoma Coast 2014 (CA) \$49
Chamisal Vineyards Stainless - unoaked \$34
La Crema, CA \$44
Josh Cellars \$29
Raymond Napa Reserve \$49

Steelhead Vineyards \$35

White Wines of Distinction

- Era Organic Pinot Grigio (IT) \$25
Reverdy Ducroux Domaine Sancerre Beau Roy \$42
Domaine des Valanges 2013 Pouilly-Fuisse (FR) \$59
Charles & Charles Art Den Hoed Riesling (WA) \$34
Adelsheim Pinot Gris (OR) \$39

Cabernet Sauvignon

- Simi(CA) Alexander Valley \$49
Louis M Martini (CA) 2012 \$49
Liberty School (CA) 2012 \$36
Recanati (Kosher) \$39

Merlot

- Rodney Strong, CA \$39

Red Wines of Distinction

- Ribera del Duero "Hito" Bodegas Cepa 21 (SP) \$35
Bogle Phantom, Blend (CA) \$39
McMannis Petite Sirah (CA) \$24
Renacer Punto Final Malbec Reserva 2014 (AR) \$49
De Martino Carmenere (Chile) \$19
Bogle Old Vine Zinfandel (CA) \$19
Pinto Final Malbec \$39

SINGLE MALT SCOTCH

Ask to see the LARGEST list in Lake Placid!!

#whitefaceclubresort