BOATHOUSE
RESTAURANT

MENU

Chef's Table

"sour cream and onion" potato chip

–

Shaver beef rib, glazed with it's own juices

–

duck neck sausage, morel gravy

–

mushroom "scallop", caramelized onion soubise, mushroom aioli

–

atlantic halibut, saffron basmati, roasted sunchoke, caviar beurre blanc

–

terrine of rabbit, raisin verjus, toasted hazlenut

–

chicken galantine, shimeji mushroom, mustards, sorrel cream

–

lakeview hills bison new york strip, brussels sprout, walnut, farro, BH15 sauce

–

lamb loin chop, muhamarra, pomegranate, pecan

–

A5 japanese wagyu ribcap, foie gras mousse, parsnip gnocchi, broccolini, demi-glace

–

beef tallow donut, boston creme, chocolate

–

chocolate hazlenut eclair

*Cooked to order. Consumption of certain under cooked proteins may increase your risk of food borne illness.

www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City MI. 49686