

BOATHOUSE
RESTAURANT

VEUVE CLICQUOT BRUNCH

Sunday December, 13th, 2026 seating 11:00am - 2:00pm

\$149 per person plus tax & gratuity



RAW BAR

East and West Coast Oysters, Oysters Rockefeller, Shrimp Cocktail, Sour Cream and Onion Caviar Chip

:: *Moët & Chandon Brut Imperial* ::

SOUP OR SALAD

choice of one

Morel Bisque, chateau d' orignac, cream, white truffle oil

Crab Louis Salad, Snow crab, romaine, cucumber, tomato, asparagus, avocado, red Russian dressing

:: *Moët & Chandon Brut Rose* ::

VEUVE BREAKFAST BOX

Croissant Breakfast sandwich with egg, raclette, black truffle herb aioli,
and rosemary ham as well as house made hashbrown

:: *Veuve Clicquot Brut* ::

DESSERT

Crème Brulee or Chocolate Budino

:: *Veuve Clicquot Brut Rose* ::



Veuve Clicquot

■ REIMS FRANCE ■



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

