

BOATHOUSE  
RESTAURANT

VEUVE CHAMPAGNE EVENT

Thursday, June 18th, 2026 from 4:00pm - 6:00pm

\$149 per person plus tax & gratuity



THIS IS OUR KICK OFF TO SUMMER!

A casual event located on the lawn overlooking beautiful Bowers Harbor.  
Strolling appetizers, 4 different champagnes and a perfect way to enjoy a summer day!

RAW BAR STATION

**yellowfin tuna**, cucumber cup, ponzu, chive, sriracha aioli, lemon  
**shrimp cocktail**, cocktail sauce, lemon, horseradish  
**oysters**, east and west coast

— *Champagne* —

- Veuve Clicquot Yellow Label -
- Veuve Clicquot Brut rose -
- Moët & Chandon Imperial -
- Moët & Chandon Imperial Rose -

PASSED APPETIZERS

**beef tallow potato chip**, crème fraiche, chive, caviar  
**baby bok choy**, whipped chevre, strawberry, candied pecan  
**smoked salmon pâté**, capers, pickled red onion, house cracker  
**lobster roll**, maine lobster, brioche roll, fins herb, remoulade, old bay



**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](http://www.boathouseonwestbay.com) | 14039 Peninsula Drive | Traverse City MI. 49686

