

traditional BREAKFASTS**North Country Breakfast*** \$13

Two eggs any style with your choice of bacon, ham, pork sausage patties, or chicken sausage patties, and served with two small mixed berry crêpes

Gitchee Gumee Breakfast* (GFR) \$14

Two eggs any style with your choice of hash browns, home fried potatoes, home fried sweet potatoes, fresh fruit, or breakfast greens with choice of bacon, ham, pork sausage patties, or chicken sausage patties, and toast or English muffin

Mini-Gitchee* (GFR) \$9

One egg any style, a single serving of bacon, ham, pork sausage patty, or chicken sausage patty, and toast, or English muffin served with seasonal fruit

three egg OMELETTES

- served with toast, English muffin, breakfast greens, or fresh fruit -

- add side of hash browns, home fried potatoes, or home fried sweet potatoes \$4 -

Northwoods* (V, GFR) \$14

Wild mushrooms, cherry tomato, squash medley, spinach, and fresh mozzarella topped with balsamic glaze

Meat & Cheddar* (GFR) \$12

Black Forest ham, pork sausage, bacon, or chicken sausage with melted cheddar cheese and fresh chives
- add another meat \$4ea -

the BENEDICTS

- served with home fried potatoes, home fried sweet potatoes, hash browns, breakfast greens, or fresh fruit -

Boat Club Benedict* \$14

Black Forest ham and poached eggs on an English muffin topped with classic hollandaise, chives, and fresh black pepper

Florentine Benedict* (V) \$14

Fresh arugula, tomato, pesto aioli, and poached eggs on an English muffin topped with hollandaise and a balsamic glaze

The Crabby Benny* \$24

House made crab cakes with poached eggs and topped with classic hollandaise and chives

off the GRILL

- add bacon, ham, pork sausage patties, or chicken sausage patties \$5 -

- add side of hash browns, home fried potatoes, or home fried sweet potatoes \$4 -

Gingersnap French Toast (V) \$12

Spiced battered brioche bread topped with a molasses glaze and house made gingerbread cookie crumble

Mixed Berry Crêpes (V) \$10

Three crêpes filled with a house made chilled mixed berry jam

Swedish Pancakes (V) \$11

Three thin house-made pancakes filled with chilled Swedish lingonberries served with vanilla butter

brunch SPECIALTIES

- add bacon, ham, pork sausage patties, or chicken sausage patties \$5 -

Wild Rice Porridge (GF, V) \$8 cup | \$11 bowl

Wild rice, real maple syrup, fresh seasonal berries, and pecans simmered in heavy cream to perfection served with toast or an English muffin
- substitute soy, almond, or oat milk \$1 -

Lake Superior Hash* (GFR) \$18

Seared fresh walleye served with two eggs any style, home fried potatoes, sautéed onion and peppers topped with lemon dill cream sauce and served with your choice of toast or an English muffin

Corned Beef Hash* \$16

Castle Danger Brewery beer braised corned beef, home fried potatoes, sautéed onion and peppers served with two eggs any style and your choice of toast or English muffin

Sweet Potato Veggie Hash* (GF, V) \$14

Crispy fried sweet potatoes with sautéed peppers and onions, two eggs your way, topped with pesto aioli and served with your choice of toast or an English Muffin

Boat Club Steak and Eggs* (GFR) \$18

6oz marinated flat iron steak grilled to order and two eggs any style with your choice of hash browns, home fried potatoes, home fried sweet potatoes, and choice of toast or an English muffin

lunch SOUPS & SALADS**Boat Club Clam Chowder*** cup \$8 | bowl \$11

Clams, potato, bacon, onion, creamy house broth
- add small house salad \$6 -

The Crabby Cobb* (GF) \$18

Mixed greens, lump crab meat, bacon, tomato, bleu cheese, and hard boiled egg with your choice of dressing
- substitute grilled chicken upon request -

Classic Caesar (GFR) \$11

Chopped romaine, parmesan, house made croûtons and Caesar dressing
- add chicken \$6, grilled salmon \$10, shrimp \$15, or seared scallops \$17 -

Warm Bacon Spinach (GF) \$17

Fresh spinach with sautéed mushroom, bacon, onion, tomato, radish, and hard boiled egg served with a house made warm bacon dijon vinaigrette

Apple Cashew (GF, V) \$15

Fresh mixed greens, apple, toasted cashew, red onion, and fresh burrata with a house made cider vinaigrette
- add chicken \$6, grilled salmon \$10, shrimp \$15, or seared scallops \$17 -

lunch SANDWICHES & SPECIALTIES

- served with house made Old Bay potato chips - sub fries \$2, fresh fruit \$2, cup of Boat Club Clam Chowder \$4, small house salad \$4 -

Panko Crusted Walleye* \$18

Walleye fillet fried golden brown with bibb lettuce, tomato, pickled onion, and house made tartar on a toasted bun

Maple Bacon Burger* (GFR) \$17

A Boat Club Original! Fresh 100% ground beef patty, smoked Gouda, sriracha maple bacon, caramelized onion, and bibb lettuce on a toasted bun

Boat Club Cheesesteak* (GFR) \$16

Shaved prime rib, peppers, onion, provolone cheese, and horseradish crème on a toasted hoagie
- make it a wrap \$1 -

Apple Brie Chicken Sandwich* (GFR) \$16

Grilled chicken breast topped with house made apple chutney, creamy brie cheese, and arugula on a toasted bun
- make it a wrap \$1 -

Turkey Cranberry Club* (GFR) \$15

Sliced turkey, bacon, tomato, cucumber, spinach, and cranberry mayo on toasted cranberry wild rice bread
- make it a wrap \$1 -

Italian Portobello Sandwich (V) \$14

Parmesan crusted portobello mushroom with pesto aioli, lettuce, and provolone cheese on a toasted bun

Beer Braised Reuben* \$15

Castle Danger beer braised corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marble rye bread

Creamy Pesto Bucatini (V) \$18

House made pesto tossed with bucatini pasta and topped with burrata
- add chicken \$6, grilled salmon \$10, shrimp \$15, seared scallops \$17 -

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BOAT CLUB
★ PRODUCTIONS ★

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(GF) Gluten Friendly | (GFR) Gluten Friendly Upon Request | (V) Vegetarian | (VG) Vegan | (VGR) Vegan Upon Request

Please alert our staff of any food allergies so we can make appropriate accommodations. A 20% gratuity will be added to groups of 7 or more guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.