

PLATED DINNERS

Plated dinners include garden salad, two sides, warm rolls and butter.

Choose two entrees add 1.00 per person

Choose three entrees add 2.00 per person

gf = gluten free

SALAD SELECTIONS choose one

GARDEN

Mixed greens, cherry tomatoes, cucumber, radish and carrot.
Served with choice of 2 dressings.

SPINACH add 2.00 per person

Dried cherry, mandarin oranges, red onion, bleu cheese, toasted pecans, honey-poppysseed dressing (may substitute mixed greens).

BEEF AND PORK ENTREES

BISTRO STEAK

Tender, garlic and herb marinated grilled chuck steak.
Sliced and served with wild mushroom demi-glace. 20.95

CARVED BEEF TENDERLOIN

Balsamic glazed cipollini onions and madeira wine demi-glace. 27.95

SLOW ROASTED PRIME RIB, AU JUS

10 oz. cut, served with horseradish cream on the side. 22.95

BEEF WELLINGTON

Beef tenderloin, wild mushrooms, and boursin cheese wrapped in flaky puff pastry and baked golden brown. Served with a zinfandel wine demi-glace. 28.95

HONEY-ROSEMARY GLAZED PORK LOIN

Slow roasted and served with a caramelized onion-apple jus. 19.95

PANCETTA WRAPPED PORK TENDERLOIN

Marinated in garlic and herbs, roasted and served with a port wine-fig sauce. 21.95

FISH AND SEAFOOD ENTREES

GRILLED ATLANTIC SALMON *gf*

With sweet chile-lime glaze. 23.95

LAKE SUPERIOR WHITEFISH

Buttery almond crust with light dill cream. 22.95

PARMESAN CRUSTED TILAPIA

With tomato-caper-basil relish. 21.95

CRABMEAT STUFFED JUMBO SHRIMP

Four jumbo shrimp served on a cognac-shrimp cream. 30.95

BROILED 10 OZ. LOBSTER TAIL *gf*

Basted with lemon and parsley, served with drawn butter. 37.95



events@boatwerksrestaurant.com

(616) 796-0740

CLASSIC CAESAR add 1.00 per person

With focaccia croutons and grated parmesan.

GREEK add 2.00 per person

Cucumber, tomato, red onion, feta, kalamata olives, classic greek vinaigrette.

CHICKEN ENTREES

CHICKEN WITH PROSCIUTTO AND GRUYERE

Sautéed breast of chicken topped with prosciutto ham and gruyere cheese. Served with a light sherry-sage cream sauce. 21.95

CHICKEN MARSALA

Lightly dusted and sauteed breast of chicken topped with a wild mushroom-marsala wine sauce. 19.95

CHICKEN MOZZARELLA *gf*

Breast of chicken marinated in garlic and herbs, grilled and topped with melted, fresh mozzarella. Served on a pool of roasted red pepper-tomato coulis. 20.95

PESTO CHICKEN

Airline breast of chicken brushed with basil pesto and served on roasted garlic cream, garnished with fresh tomato salsa. 20.95

MAPLE-CHIPOTLE CHICKEN *gf*

Mildly spicy and sweet glazed airline breast of chicken, topped with black bean-corn salsa. 20.95

ORCHARD CHICKEN

Apple, dried cherry, pecan and brie stuffed chicken breast with sauce supreme. 22.95

CHICKEN SANTA FE

Bacon, cornbread and roasted chile stuffed breast of chicken with white cheddar mornay sauce. 22.95

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COMBINATION PLATES

PETITE BISTRO STEAK AND

Crabmeat Stuffed Shrimp	32.95
Broiled 6 oz. Lobster Tail	32.95
Salmon	22.95
Whitefish	22.95
Tilapia	22.95
Chicken Marsala	20.95
Chicken Mozzarella	20.95
Pesto Chicken	20.95
Maple-Chipotle Chicken	20.95

PETITE FILET MIGNON AND

Crabmeat Stuffed Shrimp	36.95
Broiled 6 oz. Lobster Tail	36.95
Salmon	29.95
Whitefish	29.95
Tilapia	29.95
Chicken Marsala	27.95
Chicken Mozzarella	27.95
Pesto Chicken	27.95
Maple-Chipotle Chicken	27.95

Create your own combo with our Event Planner \$MP

VEGETARIAN ENTREES not served with separate sides
All vegetarian entrees can be prepared vegan upon request

BALSAMIC GLAZED PORTOBELLO MUSHROOM

Served over multi-grain vegetable pilaf, with feta cheese and fresh tomato-basil compote. 18.95

CRISPY TOFU STIR FRY

Lightly dusted and fried tofu tossed in an asian vegetable stir fry with a lightly sweet and spicy ginger-soy sauce. Served over whole grain brown rice and garnished with toasted cashews. 18.95

TOASTED FARRO RISOTTO

Roasted butternut squash, wild mushrooms, edamame and parmigiano reggiano cheese. 18.95

MORROCAN VEGETABLE TAGINE

Seasonal vegetables, garbanzo beans, tomato and dried apricots simmered with fresh ginger and morrocan spices. Served over saffron couscous and garnished with toasted almonds. 18.95

PASTA PRIMAVERA

Fresh garden vegetables and penne pasta tossed in a light alfredo sauce with fresh herbs and parmigiano reggiano cheese. 18.95

ENTRÉE SIDE SELECTION choose two ~ same for all meals

HERB ROASTED YUKON GOLD POTATOES *gf*

LYONNAISE POTATOES *gf*

SOUR CREAM AND CHIVE MASHED POTATOES *gf*

ROASTED GARLIC MASHED POTATOES *gf*

GRUYERE POTATO GRATIN *gf*

WHOLE-GRAIN BROWN RICE PILAF

CONFETTI RICE PILAF

FRESH GREEN BEANS WITH TOASTED PECANS *gf*

BRAISED FRESH GREEN BEANS with garlic, tomato and olive oil *gf*

FRESH ASPARAGUS with roasted red pepper butter *gf*

BROCCOLI MILANESE roasted with olive oil and parmesan cheese *gf*

FRESH VEGETABLE MEDLEY with herb butter *gf*

MAPLE-GINGER GLAZED CARROTS *gf*

COUSCOUS with saffron broth, roasted red pepper and fresh parsley

PENNE PASTA with choice of pomodoro or herb butter and parmesan cheese

WHOLE GRAIN QUINOA with sautéed diced vegetables and fresh herbs (add \$1.00) *gf*

TOASTED FARRO RISOTTO with shallot, wild mushroom, mushroom broth, parmesan and herb butter (add \$1.00)