

THE BOATHOUSE

FALL 2024 RICHMOND RESTAURANT WEEK

3 COURSE PRIX-FIXE MENU

\$35.24/GUEST - EXCLUSIVELY AT
THE BOATHOUSE ROCKETTS LANDING

STARTERS

ENDIVE & FRISEE SALAD

fennel, oranges, honey vinaigrette, candied pecans,
goat cheese (gf, v)

NEW ENGLAND CLAM CHOWDER

smoked bacon, chives

CRISPY BRUSSELS SPROUTS

calabrian chile, balsamic glaze (v)

BOATHOUSE OYSTERS 1/2 SHELL*

mignonette, cocktail sauce, lemon (gf)

MAINS

CRAB CAKE & CRISPY SHRIMP

jalapeño hushpuppies, french fries, country slaw

SEARED ATLANTIC SALMON

butternut squash risotto, brussels sprouts, oyster mushrooms,
cipollini onions, sage gremolata

LEMON LAVENDER CHICKEN

quinoa, garlic broccolini, local honey

HARVEST GRAIN BOWL

quinoa, butternut squash puree, broccolini, brussels sprouts,
roasted garlic, calabrian chiles (v)

DESSERTS

BREAD PUDDING

banana brulee, caramel, vanilla ice cream (v)

CLASSIC ZOOKIE

chocolate chip cookie baked rare, vanilla ice cream,
whipped cream, chocolate sauce (v)

(gf) gluten-free | (v) vegetarian