

# BOATHOUSE

C A N T O N

*Restaurant Week July 28 - August 6*

## LUNCH \$23

(Available until 3:30pm)

### FIRST COURSE

**Maryland Crab Soup**  
**Cream of Crab Soup**  
**Chilled Gazpacho**

### SECOND COURSE

**Smoked Beef Brisket Sandwich**  
coleslaw, crispy french fries

**Pan Seared Rainbow Trout**  
creamed corn, roasted tomatoes, jumbo lump crab

**Salad Nicoise**  
olive oiled poached Tuna, blended greens, seasonal tomatoes,  
olives, coddled eggs, pickled onions, herb vinaigrette

**Summer Duck Salad**  
seared and sliced duck breast, spinach, white peach, sherry vinaigrette

### THIRD COURSE

**Plate of House Baked Cookies**  
**Scoop of Ice Cream**

## DINNER \$35

### FIRST COURSE

**Smoked Salmon Salad**  
**Caprese Salad**  
**Maryland Crab Soup**  
**Cream of Crab Soup**  
**Chilled Gazpacho**

### SECOND COURSE

**Rack of Lamb**  
marinated in greek yogurt, saffron, and garlic, chickpea puree,  
mediterranean tomato, olive and herb relish

**Grilled Skirt Steak with Chimmichuri**  
herb roasted red potatoes, green beans

**Seared Salmon**  
fresh fennel, leeks, tomato and almond salad

### THIRD COURSE

**Buttermilk Biscuit, Fruit Short Cake**  
**Peach Cobbler**  
**Chocolate Cardamom Panna Cotta**