



1201 East River Drive
Davenport, IA 52803
563-326-3663

Open for lunch, dinner & drinks.

Dinner Menu

APPETIZERS

Loaded Fries

Homemade fresh cut potatoes with cheddar cheese and real bacon bits \$5

Thai Chicken

Skewered chicken breast lightly battered, fried and served with our special peanut sauce \$7

Oysters on the Half Shell

Seven served on ice with crackers, homemade cocktail sauce and lemon wedge \$13

Shrimp Cocktail

1/2 dozen served chilled with our homemade cocktail sauce \$12

Roasted Portabella Mushrooms

Topped with Boursin cheese and red onion confit \$9

Onion Rings

Fresh cut and hand battered a house favorite \$6

Crab Cakes

Homemade with lump and seafood crab meat with capers and Cajun spices served with special European cocktail sauce \$9

French Fried Lobster

Baby slipper tails served with butter and special European cocktail \$15

Chicken Wings

Eight lightly breaded served plain, mild buffalo, hot buffalo, or BBQ \$8

SOUPS

All our soups are homemade and delicious!
Your choice: Bowl \$5 Cup \$3

New England Clam Chowder

A house specialty cream based chowder with diced celery, onions and potatoes

Bavarian Steak

Hand cut Ribeye simmered with onion, green and red pepper, tomatoes and potatoes in a rich tomato beef broth

Seven Lilies Soup

Seven types of onion (green, yellow, red, pearl, leeks, shallots, and garlic) in a cream beef broth with a crouton and Swiss cheese

SALADS

Dressings: Homemade Garlic, Thousand Island, Bleu Cheese, Caesar. Also, Golden Italian, Raspberry Vinaigrette, French, Ranch, Tomato Basil Vinaigrette, Honey Mustard or V&O

Soup & Salad Combination

Our house greens served on a plate with your choice of dressing and a cup of homemade soup and bowl of our hot french bread \$8 with all romaine \$9

Create Your Own Salad

Start with a choice of house greens or romaine and add meat or mushroom

	Greens	Chicken	Portabella	Salmon	Shrimp	Steak
House	\$4	\$10	\$9	\$11	\$10	\$13
Romaine	\$5	\$11	\$10	\$12	\$11	\$14

BOAT HOUSE BEEF

We use only 100% USDA Top Choice Beef aged 28 days to ensure quality.

Top Sirloin

"The Chubby" a full pound special cut generously seasoned and char broiled to perfection a Quad Cities tradition \$25
Petite 6oz \$14

Slow Roasted Prime Rib

Served with aujus Angus beef seasoned, slow roasted for perfect tenderness Petite 8oz \$16
Regular 13oz \$25 Large 20oz \$31

Filet Mignon

Huge 10oz Filet, bacon wrapped, seasoned and char broiled \$26

Ground Sirloin Steak

A full pound of premium Black Angus Sirloin with your choice of homemade bourbon mushroom sauce or smothered in sautéed onions \$16 1/2 \$11

New York Strip Steak

The owners favorite seasoned and char broiled \$23. Add four char broiled shrimp to your entrée \$9. Add 8oz Split crab legs to your entrée \$19. Add four breaded sea scallops to your entrée \$9

SANDWICHES

All Sandwiches are served with one of the following; Baked Potato, Duchess Potato, fresh cut fries, Mashed Sweet Potato, Rice or Vegetable.

Hamburger

1/2 pound hand pattied premium black angus sirloin char broiled \$9

Harvest Burger (Vegan) \$7

Hamburger and Harvest Burger come with your choice of one: cheddar, American, provolone, pepper jack, Swiss, bacon, mushrooms, sautéed onion

Each additional topping add \$.75

Grilled Chicken

8oz chicken breast served on a bun. Your choice of char broiled or teriyaki \$10

Delta Catfish Fillet

7-9oz breaded and deep fried on a bun \$9, char broiled \$10, Cajun or lemon pepper \$10.50

Salmon Burger

Two ground salmon patties char broiled served on a bun \$9

Classic Corned Beef Reuben

Corned beef, sauerkraut, and Swiss cheese with our homemade thousand island dressing on dark rye \$8

Crab Cake Sandwich

Homemade with lump and seafood crab meat, capers and Cajun spices served on a bun with European cocktail sauce \$10

SEAFOOD

Catfish Platter

Two U.S. Farm raised 7 - 9oz, your choice of: Deep fried \$16, Char Broiled Plain \$17, Cajun or lemon Pepper \$17.50, 1/2 Order available

Fisherman's Platter

A combination of a breaded catfish fillet, three breaded shrimp and a homemade crab cake \$16

Char Broiled Catfish and Shrimp \$17
Cajun or Lemon Pepper \$17.50

Chilean Salmon Filet

Char broiled, basted with lemon topped with capers \$20

Shrimp Platter

Eight tiger shrimp butter-fried and breaded served with our homemade cocktail sauce \$20 Char broiled with butter \$21

Cajun Mahi Mahi

Charred Cajun style, plain or lemon peppered \$19

Stuffed Sole Filets

Twin fillets rolled with spinach and three cheeses baked and topped with a delicious chardonnay sauce \$21 1/2 Order \$14

Seafood Platter

8 oz crab legs, three char broiled shrimp, three sea scallops served with homemade cocktail sauce and drawn butter \$25

Batter Dipped Lobster

12 oz hand battered slipper lobster tails served with drawn butter and our special European cocktail sauce \$32 1/2 Order \$21

BOAT HOUSE ENTRÉES

All entrees come with a choice of our homemade soups or salad and baked potato, homemade french fries, mashed sweet potatoes with brown sugar and cinnamon, rice, cajun green beans, or duchess potatoes (mashed potatoes with sour cream, horseradish, and a pinch of garlic)

BB Q Ribs

True baby back ribs slow roasted and served with BBQ sauce \$24

Chicken Forester

Breast of chicken char broiled and covered with bourbon mushroom sauce \$15

Teriyaki Chicken

Chicken breast char broiled served on a bed of rice with a side of sauce for dipping \$16

Chicken Livers

One pound, sautéed with onions and mushrooms served on a bed of rice \$13

Tortellini Marinara

Tri colored cheese tortellini in a marinara sauce and topped with fresh parmesan cheese. No side \$10, Roasted Portabella \$15, With Broiled Chicken \$16, Four Char Broiled Shrimp \$18

We gladly accept cash, debit and major credit cards. No Checks Please. Tax and gratuity not included. 18% gratuity on groups of 8 and up. Substitutions may incur a charge. Year Around Gift Certificates available.

Items and prices subject to change.