



SALADS & SOUP

CLAM CHOWDER

Cup \$6 / Bowl \$8

FIVE ONION SOUP \$6

CAYUGA CRUNCH

Color Crunch Kale, Toasted Pecans, Sunflower Kernels, Strawberries, Blueberries, Green Onion-Cider Vinaigrette \$15

SEARED MYSTIC TUNA

Sesame Crusted Ahi, Mixed Mediterranean Greens, Purple Cabbage, Tomato, Shredded Parmesan, Poppy Seed Vinaigrette \$18

ROASTED BEET

Spiced Cabernet Glaze, Lively Run Goat Cheese, Mixed Greens, Sunflower Seeds \$14

CAESAR

Toasted Croutons, Shredded Parmesan \$8/\$11

ICEBERG WEDGE

Crispy Bacon, Creamy Blue Cheese Dressing \$9

MIXED GREENS \$7

HANDHELDS

FRESH FISH TACOS

Cabbage, Fresh Pico, Avocado Cream, Chihuahua Cheese \$18

BYG FRENCH DIP

Thinly Sliced Steak, Provolone, Au Jus Side Horseradish Cream, Rustic Sub Roll \$16

NASHVILLE CHICKEN SANDWICH

Spicy Buttermilk Fried Chicken, Bread & Butter Pickles, Creamy Chipotle Herb Sauce \$17

GUTENBERGER

NY Sharp Cheddar, Bacon, Frizzled Onions, Creole Ketchup \$18

NY CHEDDAR BURGER

Vine-Ripened Tomato, Shredded Lettuce, Red Onion \$17

THE IMPOSSIBLE BURGER

Cheddar, Onion Rings, Lettuce, Tomato Jam \$16

ALL HANDHELDS SERVED WITH SEASONED FRIES

Sweet Potato Fries \$3
Gluten Free Bun \$2

SMALL PLATES

GEORGIA PEACH GRILLED CHICKEN \$13

WOOD-FIRED CHICKEN PASTA \$13

NAKED GRILLED SALMON \$15

MAKER'S MARK SIRLOIN \$17

from our wood-fired grill

SHAREABLES

SEAFOOD NACHOS

Lobster, Shrimp, Monterey Jack & Cheddar, Fresh Pico, Pickled Jalapeño, Green Onion \$13

BUFFALO CHICKEN EGGROLLS

Bleu cheese dressing & celery \$15

SPINACH & ARTICHOKE FONDUE

Served with corn tortilla chips \$14

COCONUT SHRIMP

Sweet chili-lime glaze, fresh cilantro \$14

FRIED CALAMARI

Arrabiata, chipotle aioli, fresh lemon \$17

SPICY TUNA ROLL

Hand Rolled Sushi \$17

LOBSTER TRAP

LOBSTER LOLLIPOPS

Split Wild Caught Tails, Shrimp Skewers, White Wine Sauce, Seasoned Rice, Fresh Vegetable \$35

LOBSTER FRA DIAVOLO

½ Lobster Tail, Jumbo Shrimp, Bay Scallops, Spicy Arrabiata, Toasted Capers, Linguine \$34

LOBSTER & SHRIMP MAC & CHEESE

Fresh Lobster, Tiger Shrimp, Gouda-Parmesan Cream Sauce, Cavatappi Pasta, Chopped Bacon \$26

SURF & TURF

Wild Caught Lobster Tail, Sliced Sirloin, Lemon Chardonnay, Fresh Vegetable, Sour Cream Mashed Potatoes \$MKT

ADD A TAIL TO ANY ENTRÉE \$28

BOATYARD CLASSICS

ORANGE GLAZED HALIBUT

Jasmine Rice, Orange Segments, Rice Crisps, Fresh Vegetables, Orange Glaze \$36

PARMESAN CRUSTED SALMON

Seasoned Rice, Vodka Sauce, Dressed Mixed Greens \$35
***'Go Naked' Available On Request**

SCALLOP STUFFED SHRIMP

Gulf Shrimp, Sea Scallops, Cornbread Stuffing, Fresh Vegetable, White Wine Sauce \$34

WOOD-FIRED CHICKEN PASTA

Cavatappi Pasta, Smoked Gouda, Spinach, Broccoli, Onions, Peppers, Tomatoes \$19

FRESH FISH FRY

Seasoned Fries, Cole Slaw, Tartar \$21

GEORGIA PEACH GRILLED CHICKEN

Sweet Potato Mash, Peach Chutney, Fresh Vegetable \$20

STEAKS

MAKER'S MARK SIRLOIN

Bourbon Sauce, Onion Ringlets, Sour Cream Mashed Potatoes, Fresh Vegetable \$33

SIZZLING GARLIC

Sirloin Steak, Cipollini Onions, Blistered Tomatoes, Roasted Rosemary Potatoes, Roasted Garlic \$32

FILET MIGNON

Horseradish Cream Sauce, Fresh Vegetable, Sour Cream Mashed Potatoes \$MKT

NY STRIP

House Made Worcestershire Sauce, Roasted Rosemary Potatoes, Fresh Vegetable \$39

ROTISSERIE PRIME RIB EVERY FRIDAY & SATURDAY



LIQUID INDULGENCE

ROSÉ

BRIGHT & FLORAL

Dry Rosé, La Jolie Fleur, Medaterranee, France	8	10	32
Sparkling Rosé, Maschio, Veneto, Italy (187mL)	8	-	-

WHITE WINE

CRISP & REFRESHING

Pinot Grigio, Cavit, Trentino, Italy	7	9	28
Pinot Grigio, Bottega Vinaia, Trentino, Italy	10	13	40
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	10	13	40
Riesling, Loosen, "Dr. L", Mosel, Germany	7	9	28
➤ Riesling, Dr Frank, Dry, Hammondsport, NY	10	13	40
➤ Gewurztraminer, Lakewood Vineyards, Seneca Lake, NY	8	10	32

RICH & ELEGANT

➤ Chardonnay, Glenora, Lake Series, (Unoaked) Dundee, NY	7	9	28
Chardonnay, Kendall-Jackson, Sonoma, CA	10	13	40
Chardonnay, Louis Latour, Pouilly-Fuissé, Burgundy, France	14	18	49
Chardonnay, Cakebread, Napa Valley, CA	-	-	69

BUBBLY & FESTIVE

Korbel-Brut, CA (187mL)	8	-	-
Prosecco, Martini & Rossi, Italy (187mL)	8	-	-
➤ Chateau Franc, "Blanc de Blancs", Hammondsport, NY	-	-	42
Mumm Cuvée, Brut "Prestige", Napa Valley, CA	-	-	46
Taittinger, Brut "La Francais", France	-	-	75

RED WINE

SMOOTH & REFINED

➤ Cabernet Franc, Lamoreaux Landing, "T23", Lodi, NY	9	12	36
Pinot Noir, Elouan, OR	10	13	40
Pinot Noir, Erath, "Leland", Willamette Valley, OR	-	-	60
Malbec, Trivento, "Golden Reserve", Mendoza, Argentina	10	13	40
Merlot, Columbia Crest, "Grand Estates", Columbia Valley, OR	8	10	32
Merlot, Duckhorn Vineyards, Napa Valley, CA	-	-	65
Chianti, Banfi, Chianti Classico, Tuscany, Italy	10	13	40

BIG & BOLD

Zinfandel, Cline Cellars, "Ancient Vines", Costa County, CA	8	10	32
Zinfandel, Saldo, "Prisoner Wine Co.", Dry Creek, CA	-	-	48
Cabernet Sauvignon, Freakshow, Michael David, Lodi, CA	11	16	45
Cabernet Sauvignon, Earthquake, Lodi, CA	13	17	49
Cabernet Sauvignon, Honig, Napa Valley, CA	16	20	65
Cabernet Sauvignon, Caymus Vineyards, Napa Valley, CA	-	-	135

Cabernet Sauvignon, Cornell Vineyards, Sonoma, CA	-	-	150
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COCKTAILS

➤ **Frozen Boatyard Thrill**
Sam Smith's Boatyard Rum, Peach, Raspberry - 10

Mojitos
Classic, Raspberry, Strawberry - 10

Ultimate G & T
Hendrick's Gin, Fresh Lime, Juniper Berries, Rosemary, Lemon, Fever Tree Tonic - 12

Jalapeño Business
House Infused Jalapeño Tequila, Pineapple Juice, Fresh Lime Juice, Chili Lime Rim - 10

➤ **Saranac Spiked Lemonade**
Blueberry Vodka, Sparkling Lemonade, Fresh Blueberry - 10

Orange Crush
Orange Vodka, Triple Sec, Fresh Ginger, Pineapple Juice, Peach Nectar - 10

Tito's Strawberry Mule
Tito's Vodka, Muddled Strawberries, Lime, Saranac Ginger Beer Float - 10

Bourbon Smash
Bourbon, Pineapple, Turbinado, Fresh Citrus, Bitters - 10

Buffalo Trace Old Fashioned
Muddled Orange Wedge, Orange Bitters, Bordeaux Cherry - 12

BEER

DRAFT

PINT MUG ^{25oz}

➤ Southern Tier Seasonal	7	10
Labatt Blue Light	5	7
➤ Ithaca Flower Power	8	11
Stella Artois	7	10
➤ Blue Point Toasted Lager	8	11
Allagash White	8	11
➤ Sloop Juice Bomb IPA	8	11
➤ Local Rotating Tap (Seasonal)	MKT	MKT

PREMIUM BOTTLES - 7

➤ 1911 Cider	
Dogfish Head 90 Minute IPA	
Stella Liberte (N/A)	Corona
➤ Ithaca Beer	Blue Moon
High Noon	Yuengling

BOTTLES - 6

Bud Light	Budweiser
Labatt Blue	Coors Light
Miller Lite	Michelob Ultra



SOMETHING SWEET



SIZZLING COOKIE

Signature Chocolate Chip Cookie, Hot Cast Iron Skillet,
Purity Vanilla Ice Cream, Warm Caramel. \$10

KEY LIME PIE

Tart Key Lime, Graham Cracker Crust, Fresh Whip Cream \$8

MOLTEN CHOCOLATE CAKE

Deep Chocolate Cake, Warm Dark Chocolate Truffle Center,
Purity Vanilla Ice Cream \$9

CLASSIC NY STYLE CHEESECAKE

Red Raspberry Glaze, Fresh Whip Cream \$8

CHOCOLATE CAKE FOR TWO

Twin Layered Rich Chocolate Cake, Purity Vanilla Ice Cream. \$12

SORBET

Local Seasonal Flavors \$5

ICE CREAM

Rotating Flavors \$5

LATE NIGHT LIBATIONS

PORT

Sandeman 20 year Tawney \$10
Fonseca 10 year Tawney \$9

CONGAC

Remy Martin \$12
Hennessy \$12

GODIVA CHOCOLATE MARTINI

Godiva Dark Chocolate Liquor, Crème De Cocoa, Absolut Vanilla

**Coffee Drinks on the Reverse **



COFFEE DRINKS

TIRAMISU COFFEE

Captain Morgan Spiced Rum, Crème De Cocoa, Irish Cream, Fresh Arabica Coffee

THE WINDJAMMER

Fresh Arabica Coffee, Irish Cream, Frangelico, Coffee Liquor



FRENCH KISS

Godiva Chocolate Liquor, Fresh Arabica Coffee, Chambord

THE MAD MONK

Frangelico, Peppermint Schnapps, Hot Cocoa, Fresh Arabica Coffee