



Lois Jesiek Kayes Collection at the Joint Archives of Holland

BOATWERKS

waterfront restaurant

Our mission is to create a place that reminds you of simpler times, of vacations on the lake, carefree summers and that first time learning to water ski. You'll be able to relax and have fun at Boatwerks. It will be like taking a mini vacation every time you're here.

Our theme at Boatwerks will be the classic vintage motorboats of the 40s, 50s and 60s. Names like Chris Craft, Century, Garwood and Hacker Craft. Boats made during the golden age of American craftsmanship. Clean, graceful styling, beautifully

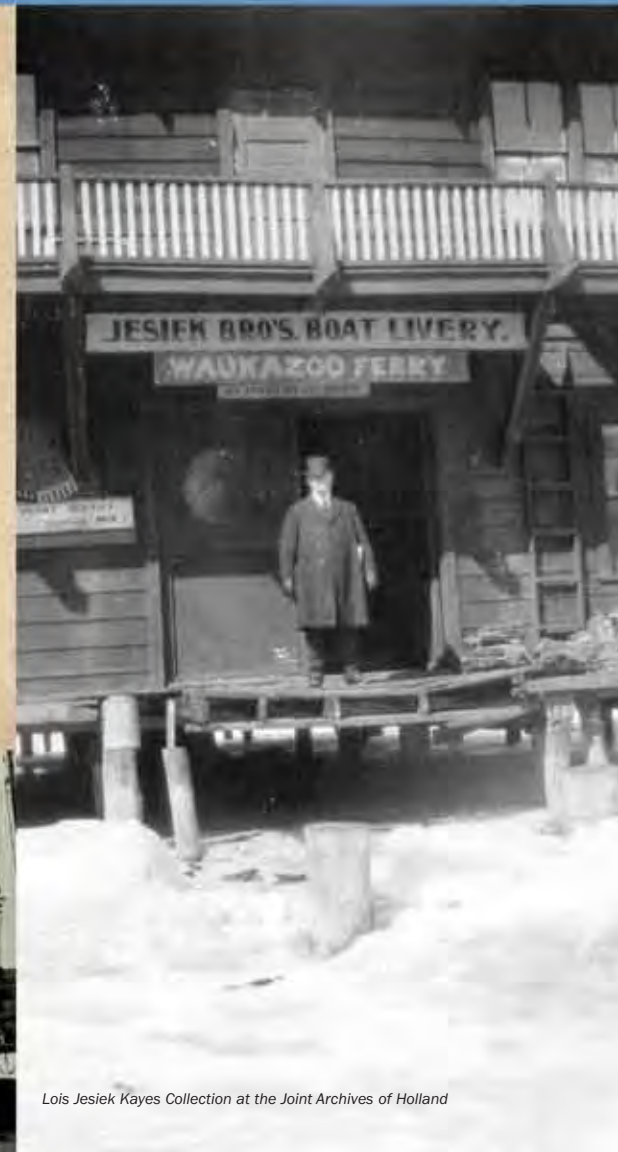
varnished mahogany, shiny chrome hardware and the roar of a fast engine. Boats like these are still in use on Lake Macatawa and some are still being made, the time honored way, right here in the area.

Our approach at the restaurant will be similar to these vintage and modern classics. Buy the best ingredients, use time tested methods and expert craftsmanship, avoid shortcuts, trends and fads. Simple, honest cooking and friendly, efficient service in a clean, comfortable environment will be our goal. We can't wait to build it for you!

216 VAN RAALTE AVENUE • HOLLAND, MICHIGAN 49423

PHONE 616-396-0600 • FAX 616-396-0602

WWW.BOATWERKSRESTAURANT.COM



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◆ STARTERS ◆

Our House Speciality... Waterfront Seafood Chowder

Rich and creamy using the finest fresh fish and seafood finished with a hint of sherry
Cup - 4.25 Bowl - 5.50

Soup of the Day

Cup - 3.25 Bowl - 4.50

New! Cheese & Fruit Sampler Plate

A sampling of fine cheeses starting with a wedge of Brie, cranberry goat cheese, sharp cheddar and Danish bleu paired with a fruit garnish. Served with gourmet wafers and French baguette - 12.95

Crispy Fried Calamari

Calamari lightly dusted and flash fried crisp. Served with a trio of dipping sauces - 8.95

New! Baked Scallops, Au Gratin

Plump and tender sea scallops baked in a rich creamy Mornay sauce topped with herbed bread crumbs - 9.95

Wild Mushroom Crostini

Assortment of gourmet mushrooms, Montchevré goat cheese and fresh thyme - 7.50



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Asiago, Spinach & Artichoke Dip

Baked artichoke hearts, Asiago cheese and spinach served with crispy pita chips - 7.50

New! Boatwerks Sampler - Great for sharing!

Two Maryland style crab cakes, fried shrimp, crispy calamari and Asiago, spinach & artichoke dip. Served with pita chips - 12.95

Maryland Style Crab Cakes

Three premium blue crabmeat cakes finished with honey-jalapeno aioli and garnished with Asian slaw - 8.95

◆ GARDEN GREENS ◆

CREATE YOUR OWN SOUP & SALAD COMBO, ADD:

SEAFOOD CHOWDER.....CUP - 3.75.....BOWL - 5.00

SOUP OF THE DAY.....CUP - 2.75.....BOWL - 4.00

TOP YOUR SALAD WITH ANY OF THE FOLLOWING:

Grilled Chicken or Portabella Mushroom - 4.00

Grilled Steak* or Grilled Salmon* - 6.00

Grilled Shrimp Skewer or Seared Ahi Tuna* - 7.00

Caesar Salad

The classic Caesar with garlic croutons and grated Parmesan
Small - 5.95 Large - 7.95
Add anchovies - 2.00

House Salad

Mixed greens, dried Michigan cherries, red onion, imported Gruyère cheese and candied pecans. Served with raspberry vinaigrette
Small - 5.95 Large - 7.95

New! Spinach Salad

Fresh baby spinach topped with bacon, sliced mushrooms, hard boiled eggs and red onions. Served with warm bacon dressing
Small - 7.95 Large - 9.95

"Baby" Wedge Salad

A slight twist on the classic wedge salad. Baby head of iceberg lettuce topped with crisp bacon, shredded carrots, green onions and vine ripe tomatoes. Served with our home made bleu cheese dressing - 6.95

Boatwerks Chop Salad

Chicken, avocado, corn, bacon, blue cheese, cucumber, tomato, mixed greens and romaine. Served with poppy seed dressing
Small - 7.95 Large - 9.95

To share an entrée, please add a 3.00 charge.

**May be cooked to order. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

◆ FISH & SEAFOOD ◆

ADD A HOUSE SALAD OR SMALL CAESAR SALAD - 3.95 OR A BABY WEDGE SALAD OR SPINACH SALAD - 4.95 WITH THE PURCHASE OF ANY ENTRÉE

Lake Superior Whitefish

Boatwerks' Signature Entree!

Premium fresh caught whitefish topped with almond crust, baked and served with dill cream sauce and fresh vegetables - 17.95

New! Fresh Atlantic Salmon*

Salmon grilled to perfection and topped with a thyme and mushroom sauce. Served with a whole grain wild rice blend and fresh green beans - 18.95

Fried "Great Lakes" Lake Perch

Served with seasoned French fries, fresh dill, caper rémoulade and house made slaw

Small - 14.95 Large - 19.95

Sautéed Shrimp Scampi

Angel hair pasta tossed with green onions and Roma tomatoes, and topped with premium white shrimp gently sautéed in garlic butter and white wine

Small - 12.95 Large - 15.95

New! Mahi Mahi

Grilled wild caught Mahi Mahi lightly seasoned with garlic pepper, set atop a bed of fresh spinach and raviolies stuffed with roasted garlic and spinach - 15.95

Seared Ahi Tuna*

Sashimi grade wild caught tuna, rolled in sesame seeds and seared rare. Served with Asian noodles, wasabi and sesame ginger dipping sauce

Small - 13.95 Large - 16.95



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Fantail Shrimp Platter

Ten lightly breaded fantail shrimp served with seasoned French fries, house made coleslaw, cocktail sauce and fresh lemon - 14.95

Fish & Chips

Wild caught Alaskan pollock hand dipped in our special recipe beer batter. Served with seasoned French fries, house made slaw and dill caper rémoulade

Small - 9.95 Large - 13.95

New! Seafood Stuffed Tilapia

Light and flakey tilapia stuffed with a mixture of Langostino lobster meat, shrimp and scallops, then finished with a ribbon of hollandaise sauce. Served with a whole grain wild rice blend and fresh green beans - 15.95

Spanish Paella

Our traditional Spanish Paella is a colorful mixture of chicken, chorizo, shrimp, scallops and mussels combined with saffron rice, and served in a Spanish cazuela

Small - 14.95 Large - 18.95

Made fresh daily, limited quantities available, please check with your server.

To share an entrée, please add a 3.00 charge.

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◆ HOUSE SPECIALTIES ◆

ADD A HOUSE SALAD OR SMALL CAESAR SALAD - 3.95
OR A BABY WEDGE SALAD OR SPINACH SALAD - 4.95
WITH THE PURCHASE OF ANY ENTRÉE

Boatwerks Macaroni & Cheese

Made with aged New York white cheddar cheese and buttered bread crumbs.

Small - 9.95 Large - 12.95

Add smoked kielbasa 2.00
or diced chicken 4.00

Pasta Primavera

Angel hair pasta tossed with a medley of fresh vegetables, Romano cheese and a splash of white wine. Finished with a basil pesto cream sauce

Small - 9.95 Large - 12.95

Chicken Oscar

Angel hair pasta tossed with green onions and Roma tomatoes, and topped with grilled chicken breast, fresh asparagus tips and premium blue crab meat.

Finished with sauce Béarnaise - 16.95

Cashew Chicken Stir Fry

Crisp Asian vegetables, garlic, ginger and green onions paired with an authentic Asian style sauce and served over fried rice

Small - 10.95 Large - 13.95

◆ STEAK & PORK ◆

All steaks and pork are accompanied with your choice of baked potato (loaded .99), Asiago gratin potatoes, whole grain rice blend or smashed Yukon Gold potatoes.

ADD A HOUSE SALAD OR SMALL CAESAR SALAD - 3.95 OR A BABY WEDGE SALAD OR SPINACH SALAD - 4.95
WITH THE PURCHASE OF ANY ENTRÉE

CREATE YOUR OWN SEAFOOD COMBO ~ ADD ONE OF OUR "TOPPERS" TO YOUR STEAK!
Grilled Atlantic Salmon* or Fried Shrimp - 6.00 Grilled Shrimp Skewer or Seared Ahi Tuna* - 7.00

New! Prime Rib, Au Jus*

The King of Roasts! Slow roasted USDA choice prime rib seasoned to perfection. Served with au jus and fresh green beans

8 oz. - 15.95 • 12 oz. - 17.95 • 16 oz. - 19.95

Creamy horseradish sauce available upon request.

*Limited quantities available daily,
please check with your server.*

Beef Sizzler*

Ten ounce aged USDA choice beef sirloin. Served with fresh green beans, haystack onions and bistro sauce - 16.95

Boneless Pork Chops*

Two five ounce boneless pork chops grilled and topped with caramelized onions and flame roasted Fuji apples. Served with fresh green beans - 13.95

Top Sirloin Steak*

Eight ounce USDA choice top sirloin steak rubbed with our special steak seasoning, and smothered with sautéed gourmet mushrooms and caramelized onions. Served with fresh green beans - 18.95

Tournedos Alaskan*

Six ounces of pan seared beef tenderloin medallions topped with shrimp, sea scallops and Langostino lobster meat. Served with fresh green beans and finished with sauce Béarnaise - 21.95

To share an entrée, please add a 3.00 charge.

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◆ SANDWICHES ◆

CREATE YOUR OWN COMBO, ADD SOUP AND/OR SALAD:

SEAFOOD CHOWDER..... CUP - 3.75..... BOWL - 5.00

SOUP OF THE DAY..... CUP - 2.75..... BOWL - 4.00

HOUSE SALAD OR SMALL CAESAR SALAD - 3.95

BABY WEDGE SALAD OR SPINACH SALAD - 4.95

OUR BURGERS ARE USDA CHOICE BEEF CHARBROILED AND SERVED ON GRILLED BRIOCHE WITH HOUSE MADE KETTLE CHIPS.

Substitute: Haystack Onions or Onion rings - add 2.00 Seasoned French fries or house made slaw - add 1.50

Boatwerks Burger*

Your choice of cheese (cheddar, provolone, Swiss, American, pepper jack or smoked Gouda), lettuce, tomato and red onion - 8.95

Runabout Burger*

Boatwerks signature burger served with grilled ham, American cheese, lettuce, tomato and red onion - 9.25

New! Boursin Burger*

Sautéed mushrooms and onions along with savory garlic herb Boursin cheese - 9.25

New! Triple Trio Cheese Burger*

WOW! Three meats and three cheeses! Our steak burger topped with premium cure 81 ham, applewood smoked bacon, and your choice of three cheeses (cheddar, provolone, Swiss, American, pepper jack, Boursin or smoked Gouda). Accompanied with lettuce, tomato and red onion - 9.50

New! Portabella and Roasted Garlic Burger*

Our steak burger topped with a whole grilled Portabella mushroom, roasted garlic cloves, and provolone cheese. Served with a side of peppercorn ranch aioli - 9.50

New! Grilled Chicken "Cordon Bleu" Sandwich

Herb marinated chicken breast topped with premium cure 81 ham, imported Swiss cheese and stone ground honey mustard. Served with lettuce, tomato and red onion on a unique pretzel bun - 9.50

New! Fried Lake Perch Sandwich

Our famous fried lake perch topped with American cheese. Served on a classic bun with lettuce, tomato and red onion - 9.95

Portabella Panini

Portabella mushrooms, basil pesto, balsamic onions, provolone cheese and roasted red bell peppers grilled on sourdough bread - 8.95

New! Turkey Cranberry Rueben

Thin sliced honey roasted turkey breast, creamy cole slaw and imported Swiss cheese grilled on artisan style cranberry walnut bread - 8.95

New! Club Sandwich Wrap

Honey roasted turkey breast, premium cure 81 ham, applewood smoked bacon, imported Swiss cheese, romaine lettuce, Roma tomatoes and peppercorn ranch aioli rolled in a whole wheat tortilla wrap - 8.95

New! Vegetarian Wrap - Enjoy your salad in a wrap!

Romaine lettuce with julienne zucchini, summer squash, carrots, Roma tomatoes and Swiss cheese drizzled with tomato basil vinaigrette and rolled in a whole wheat tortilla wrap - 7.95

New! Boatwerks Prime Dip*

Thin sliced, slow roasted prime rib smothered with sautéed mushrooms and onions then topped with melted Provolone cheese. Served on a rustic ciabatta roll and au jus - 9.95

To share a sandwich, please add a 3.00 charge.

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BOATWERKS

waterfront restaurant

Phone: 616-396-0600

www.boatwerksrestaurant.com

CLOSED MONDAY & TUESDAY

All parties of 7 or more will be put on one check, unless requested otherwise, with an added 18% gratuity.

WEDNESDAY and THURSDAY Dining 11 AM - 8:00 PM

FRIDAY and SATURDAY Dining 11 AM - 9:00 PM

SUNDAY Breakfast 9 AM - NOON Dinner Noon - 8:00 PM

TAKE-OUT AVAILABLE FOR ENTIRE MENU. CALL AHEAD!



BAR HOURS

WEDNESDAY and THURSDAY 11 AM - 9:00 PM

FRIDAY and SATURDAY 11 AM - Midnight
SUNDAY Noon - 9:00 PM

WEDNESDAY- SUNDAY
HAPPY HOUR 3 PM - 6:00 PM
CLOSED MONDAY & TUESDAY

45 75 100 115
Speeds to 37 m. p. h.

10 2010

MAC BAY BOAT CO. HOLLANDTOWN

◆ WINES ◆

APPETIZER AND DESSERT WINES

| | | | |
|---|---|-------|---------------|
| Chateau Chantal Celebrate Sparkling, Michigan | A great wine to share with any appetizer. | 27.00 | <i>Bottle</i> |
| Brut Cava, Codorniu, Spain | Complements any appetizer or salad. | 9.00 | <i>Split</i> |
| Moscato D' Asti, Gancia, Italy | | 33.00 | <i>Bottle</i> |
| Tawny Port, Warres Otima 10 year Portugal | Savor by itself or with dessert. | 8.00 | <i>Glass</i> |

WHITE WINES

Light & Crisp

Wines with a gentle approach to both fruit and acidity; these are offered both as a cocktail and with foods. Flavors of lemon, melon, and grapefruit.

Pairings: Foods with a cream sauce or creamy cheese. Perfect with summer salads, sandwiches and lightly grilled fish.

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| Torrantes, Barricas, Argentina | | 20.00 |
| Pinot Grigio, Stella, Italy | 5.50 | 20.00 |
| Pinot Grigio, Harlow Ridge, California | 6.00 | 22.50 |
| Pinot Grigio, Motos Liberty, California | | 25.50 |
| Pinot Grigio, Luna, Napa Valley, CA | | 29.00 |
| Sauvignon Blanc, Santa Rita, Chile | | 21.00 |
| Sauvignon Blanc, Lange Twins, California | | 29.00 |
| Sauvignon Blanc, Babich, New Zealand | 8.50 | 32.00 |

Creamy & Elegant

Wines with a richness that coats the mouth in a full-bodied way. This texture gives way to ripe fruits from the tree: apples, peaches and pears. Found here are fine oak treatments that give sweet vanilla and fig elements.

Pairings: Any chicken or salmon from the grill. Seafood/shellfish specialties are excellent.

| | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Chardonnay, Motos Liberty, California | | 21.00 |
| Chardonnay, Lucky Star, California | 6.00 | 22.00 |
| Chardonnay, Patch Block, France | 6.00 | 22.00 |
| Chardonnay, Novellum, France | | 27.00 |
| Chardonnay, Rodney Strong, California | 8.75 | 29.00 |
| Chardonnay, Catalpa, Argentina | | 35.00 |
| Chardonnay, Sonoma Cutrer, Russian River Ranches, California | | 39.00 |

Sweet & Smooth

Wines that feed the soul; not the intellect. Rich in their fruits of apricot, orange, tangerine and peach; these speak to the young at heart.

Pairings: Fabulous with fruity salads and sautéed fish and pasta. Strong spices or Asian flavors contrast beautifully.

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| White Zinfandel, Coastal Vines, California | 4.95 | 16.00 |
| Rose, Tabor Hill, Michigan | | 25.75 |
| Riesling, Leelenau Cellars, Michigan | 7.50 | 28.00 |
| Riesling, Dr. Loosen, Germany | | 28.00 |

RED WINES

Ripe & Rich

Softer in their approach, don't be fooled by their subtlety. These wines can have every bit the power of other reds – just presented with a velvet glove. Texture and weight are often lighter and silky with huge fruits like cherries and plums, or crushed raspberries.

Pairings: Salmon steak, hearty sandwiches and chicken. Often the perfect entry-level reds.

| | <i>Glass</i> | <i>Bottle</i> |
|--------------------------------------|--------------|---------------|
| Pinot Noir, Harlow Ridge, California | 6.00 | 22.00 |
| Pinot Noir, Cono Sur, Chile | | 25.00 |
| Pinot Noir, Mark West, California | | 28.00 |
| Pinot Noir, Carmenet, California | 7.75 | 29.00 |
| Merlot, Motos Liberty, California | 6.50 | 24.00 |
| Merlot, Pietra Santa, California | | 34.00 |

Spicy & Sassy

Rich and medium bodies, this often presents a subtle pepper or heat that lifts a simple preparation to another level. Fruits are a black color such as cherries, blackberries and plums.

Pairings: Complements any grilled steak, burger or rich pasta dishes.

| | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Merlot/Malbec, Falling Star, Argentina | 4.95 | 16.00 |
| Malbec, El Portillo, Spain | | 28.00 |
| Malbec, Dona Paula Los Cardos, Argentina | 7.75 | 29.00 |
| Malbec, Broquel, Argentina | | 37.00 |
| Petite Syrah, Harlow Ridge, California | 6.00 | 22.00 |
| Shiraz, Penfolds Thomas Hyland, Australia | | 33.00 |
| Zinfandel, Rodney Strong, California | | 38.00 |

Big & Bold

Wines that contain layers and layers of complexity. It's not necessarily their weight that makes these wines "bold". Often containing a bit more acidity than the reds listed above, these require foods with big flavors. Fruits presented are cherries, wild berries and currants.

Pairing: Great with a traditional steak or with any of our bold flavored dishes.

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| Cabernet Sauvignon, Falling Star, Mendoza, Argentina | 4.95 | 16.00 |
| Cabernet Sauvignon, Harlow Ridge, California | | 19.00 |
| Cabernet Sauvignon, Excelsior, South Africa | 7.00 | 26.00 |
| Cabernet Sauvignon, Avalon, California | 8.00 | 30.00 |
| Cabernet Sauvignon, John Lohr 7 Oaks, California | | 33.00 |
| Cabernet Sauvignon, Rutherford Ranch, California | | 35.00 |

PIZZA KITCHEN

Our House Speciality...The "Werks"

Vine ripe tomatoes, basil, green peppers, red onion, gourmet mushrooms, pepperoni, ham, fennel sausage and fresh mozzarella cheese.
 11" - \$13.95 15" - \$19.95

Cheese Stuffed Garlic Bread
 Served with traditional red sauce - 5.95

Build Your Own Pizza

Choose Any Of Our House Made Sauces:

Traditional Red Sauce, Basil Pesto,
 BBQ Sauce, Garlic Herb Oil

*All Build Your Own Pizzas are topped with our own blend of premium mozzarella cheese.

| Toppings | 11" | 15" |
|----------------------------|---------|---------|
| Cheese Only | \$9.95 | \$13.95 |
| 1 Topping | \$10.95 | \$15.95 |
| 2 Toppings | \$11.95 | \$17.95 |
| 3 Toppings | \$12.95 | \$19.95 |
| 4 Toppings | \$13.95 | \$21.95 |
| 5 Toppings | \$14.95 | \$23.95 |
| 6 Toppings | \$15.95 | \$25.95 |
| Additional Toppings (each) | \$1.00 | \$2.00 |
| Premium Toppings (each) | \$2.00 | \$3.00 |

Toppings

| | |
|-----------------------|---------------------|
| Pepperoni | Ham |
| Bacon | Fennel Sausage |
| Fresh Basil | Spinach |
| Golden Pineapple | Gourmet Mushrooms |
| Green Peppers | Diced Red Onion |
| Roasted Garlic Cloves | Diced Roma Tomatoes |
| Black Olives | Jalapeños |

Premium Toppings

| | |
|--------------------|----------------------|
| Grilled Chicken | Portabella Mushrooms |
| Asparagus Tips | Roasted Red Peppers |
| Sun-Dried Tomatoes | Artichoke Hearts |
| Bleu Cheese | Feta |
| Fresh Mozzarella | Extra Cheese |
| Anchovies | |

SPECIALTY DRINKS

Boatwerks Margarita

Cuervo Gold, Cointreau, lime juice, and sour mix.
 With a salted rim - 5.50 • Blended or flavored - 6.25

Long Island Fruit Punch

Cranberry, raspberry and orange vodkas,
 Peach Schnapps, cranberry and orange juice - 6.00

Caramel Apple Martini

Vodka, Butterscotch Schnapps and Apple Pucker - 5.75

Boatwerks Classic Strawberry Daiquiri

Rum, Strawberry Schnapps, lime juice and
 strawberry mix - 5.50

Brandy Alexander

Brandy, crème de cacao & Vanilla ice cream - 6.00

Frozen Rum Runner

Captian, RazzmaTazz, crème de banana,
 orange juice, and grenadine. - 6.50

Captains Cider

Hot mulled apple cider and Captain Morgan,
 with a cinnamon sugar rim - 5.25

Grasshopper Martini

Crème de menthe, crème de cacao and light cream - 6.00

Calypto Coffee

White rum, crème de cacao, amaretto & coffee - 5.00

Island Breeze

Malibu, Peach Schnapps, pineapple
 and cranberry juice - 5.00

Captains Mojito

Captain Morgan Lime, fresh mint, simple syrup
 and soda water - 6.00

Nuts & Berries

Ciroc Red Berry, frangelico, kahlua
 and a dash of cream - 6.00

Mr. Arnold Palmer

Firefly Sweet Tea Vodka and lemonade - 5.00

Chocolate Dream

Bailey's, amaretto, frangelico & hot chocolate - 5.00

BEVERAGES

Pepsi products - 1.99

Lemonade - 1.99

Brewed iced tea or raspberry iced tea - 1.99

Juice: orange, apple, cranberry, grapefruit or V8 - 1.99

White or chocolate milk - 1.99

Coffee or decaf or Hot Tea - 1.99

Hot chocolate - 1.99

Hot Mulled Apple Cider - 2.49