



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](http://WWW.BOATWERKSRESTAURANT.COM)



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## ◆ STARTERS ◆

### **Crispy Fried Calamari**

Lightly dusted and flash-fried until crisp. Served with a trio of dipping sauces – 8.95

### **Seafood Sampler**

Petite Maryland style crab cakes, fried shrimp, crispy calamari and stuffed shrimp – 12.95

### **Maryland Style Crab Cakes**

A trio made of premium blue crabmeat and drizzled with a honey-jalapeno aioli – 7.95

### **House Made Guacamole**

Served with white corn tortilla wedges and fresh pico de gallo – 6.95

### **Asiago, Spinach & Artichoke Dip**

Baked artichoke hearts, Asiago cheese and spinach served with crispy pita chips – 6.95

### **Wild Mushroom Crostini**

Assortment of gourmet mushrooms, Montchevré goat cheese and fresh thyme – 6.95

### **Chicken Quesadilla**

Grilled Adobo chicken, cheddar cheese, bell peppers and red onion. Served with fresh pico de gallo and sour cream – 7.95

### **Waterfront Seafood Chowder**

**A House Specialty!** 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

## ◆ GARDEN GREENS ◆

TOP YOUR SALAD WITH ANY OF THE FOLLOWING:

Grilled Chicken or Portabella Mushroom – 4.00 Grilled Steak\* or Salmon\* 6.00 Grilled Shrimp Skewer or Seared Ahi Tuna\* 7.00

### **Caesar Salad**

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

### **House Salad**

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

### **Spinach Salad**

Fresh baby spinach topped with bacon, sliced mushrooms, hard boiled eggs and red onions. Served with tomato basil vinaigrette.  
Large – 9.95 Small – 7.95

### **Boatwerks Chop Salad**

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

## ◆ STEAK & PORK ◆

All steaks & pork are accompanied with your choice of roasted red skin potatoes, rice pilaf or smashed Yukon Gold potatoes.

**ADD A HOUSE SALAD OR SMALL CAESAR SALAD 3.95 WITH THE PURCHASE OF ANY ENTRÉE**

COMPLEMENT YOUR ENTRÉE WITH: grilled chicken or portabella mushrooms – 4.00

**CREATE YOUR OWN SEAFOOD COMBO – Add one of our "Toppers" to your steak!**

Grilled Atlantic Salmon\* – 6.00 Grilled Shrimp Skewer – 7.00 Seared Ahi Tuna\* – 7.00 Fried Shrimp – 6.00

### **Smothered Top Sirloin Steak\***

Eight ounce USDA choice top sirloin steak smothered with sautéed gourmet mushrooms and caramelized onions. Served with fresh green beans – 18.95

*\*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.*

### **Beef Sizzler\***

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

### **Grilled BBQ Pork Chop\***

Twelve ounce "Porterhouse" style pork chop, grilled and topped with caramelized onions and flame roasted apples. Served with fresh green beans – 17.95

### **Tournedos Alaskan\***

Six ounces of pan seared beef tenderloin medallions topped with shrimp, sea scallops and premium crabmeat. Served with fresh green beans and finished with sauce Béarnaise – 21.95

## ◆ FISH & SEAFOOD ◆

ADD A HOUSE SALAD OR SMALL CAESAR SALAD 3.95  
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 and fresh vegetables - 17.95

### Grilled Salmon\*

Fresh Atlantic salmon brushed with citrus vinaigrette and topped with jicama slaw. Served with rice pilaf and fresh green beans - 18.95

### Fried "Great Lakes" Lake Perch

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

Large - 19.95 Small - 14.95

### Jumbo Shrimp Scampi

Jumbo prawns grilled and brushed with garlic butter. Served over angel hair pasta - 17.95

### Blackened Red Snapper

*Wild caught, this firm textured, mild*

*flavored fish is a favorite.* Skillet blackened and topped with black bean and corn salsa. Served with rice pilaf and fresh green beans - 18.95

### 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.  
Large - 16.95 Small - 13.95

### Fried Shrimp Platter

Lightly breaded black tiger 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 - 12.95

### Crab & Asiago Encrusted Tilapia

Light and flaky tilapia topped with a mixture of crab & Asiago cheese and a ribbon of hollandaise sauce. Served with rice pilaf and fresh green beans - 14.95

### Seafood Stuffed Shrimp

Fantail shrimp butterflied, stuffed with seafood, baked and brushed with garlic herb butter. Served with rice pilaf - 15.95

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## ◆ HOUSE SPECIALTIES ◆

ADD A HOUSE SALAD OR SMALL CAESAR SALAD 3.95  
WITH THE PURCHASE OF ANY ENTRÉE

### **Cashew Chicken Stir Fry**

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

Large - 13.95 Small - 10.95

### **Pasta Primavera**

Angel hair pasta tossed with a medley of fresh vegetables and finished with a basil pesto sauce.

Large - 12.95 Small - 9.95

### **Boatwerks Macaroni & Cheese**

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

Large - 12.95 Small - 9.95

Add smoked kielbasa 2.00

### **Chicken Oscar**

Grilled chicken breast topped with asparagus tips and premium blue crab meat, then finished with sauce Béarnaise.

Served over angel hair pasta - 15.95

## ◆ BOATWERKS VALUE MENU ◆

CHOOSE ANY TWO ENTREES FOR 20.00

( SORRY, NO SUBSTITUTIONS)

ADD A DINNER SALAD TO YOUR ENTRÉE FOR .99

### **Beef Sizzler\***

Seven ounce USDA choice beef sizzler grilled to order. Served with haystack onions and smashed Yukon Gold potatoes.

### **Beef Tenderloin Tips\***

Beef tenderloin tips sautéed with shallots and button mushrooms. Finished with rosemary scented demi glace and served over Amish style Kluski noodles.

### **Grilled Chicken Breast**

Marinated chicken breast served over rice pilaf with fresh green beans.

### **Chicken and Broccoli Alfredo**

Tender chunks of chicken breast tossed with fresh broccoli and angel hair pasta. Finished in a rich Alfredo sauce.

### **Italian Style Baked Tilapia**

Tilapia filet topped with seasoned bread crumbs and Parmesan cheese. Served with rice pilaf and fresh green beans.

### **Boneless Pork Chops**

Two four ounce boneless pork chops grilled and topped with caramelized onions and flame roasted apples. Served with smashed Yukon Gold potatoes and fresh green beans.

### **Fish and Chips**

Wild caught Alaskan Pollock hand dipped in our special beer batter. Served with seasoned French fries, house made coleslaw, dill-caper rémoulade and fresh lemon.

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## ◆ SANDWICHES ◆

ADD A HOUSE SALAD OR SMALL CAESAR SALAD 3.95 WITH THE PURCHASE OF ANY SANDWICH.

OUR CHARBROILED BURGERS ARE USDA CHOICE STEAK BURGERS  
SERVED ON A GRILLED BRIOCHE BUN ACCOMPANIED WITH 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, Swiss, provolone, American, pepper jack or smoked Gouda), lettuce, tomato and red onion – 8.25

### Runabout Burger\*

Boatwerks signature burger served with grilled ham, American cheese, lettuce, tomato and red onion – 8.95

### South of the Border Burger\*

Topped with pepper jack cheese, house made guacamole and our fresh pico de gallo – a mixture of fresh tomatoes, onions, peppers, cilantro and a squeeze of lime – 9.50

### Grilled Turkey Burger

Served on a pretzel bun with chipotle mayonnaise, lettuce, tomato and red onion – 8.95

### Bacon BBQ Burger\*

Sweet Baby Ray's barbecue sauce, apple wood smoked bacon, white cheddar cheese and haystack onions – 9.25

### Gourmet Mushroom & Swiss Burger\*

Sautéed gourmet mushrooms and imported Swiss cheese. Served with lettuce, tomato and red onion – 9.25

### Grilled Chicken Sandwich

Herb marinated breast of chicken, grilled and topped with applewood smoked bacon, provolone cheese, lettuce, tomato and red onion. Served on a unique pretzel bun – 8.95

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### Fried Lake Perch Sandwich

Served on a toasted ciabatta bun with honey poppy seed slaw – 9.95

### Portabella Panini

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

### Smoked Club Sandwich

Smoked turkey breast, applewood smoked bacon, smoked Gouda cheese, lettuce, tomato with sun dried tomato mayo – 8.95

### Thai Chicken Wrap

Grilled chicken breast, julienne vegetables, bok choy and crispy rice noodles tossed in our sesame-ginger vinaigrette and rolled in a roasted red bell pepper wrap – 8.25

# BOATWERKS

waterfront restaurant

### DINING ROOM HOURS

Wednesday ~ Thursday... 4 PM – 8 PM  
Friday... 4 PM – 9 PM  
Saturday... Breakfast... 9 AM – 2 PM  
Dinner... 2 PM – 9 PM  
Sunday... Breakfast... 9 AM – 2 PM  
Dinner... 2 PM – 8 PM

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**TAKE-OUT AVAILABLE FOR ENTIRE MENU. CALL AHEAD!**

All parties of 8 or more will be put on one check, unless requested otherwise, with an added 18% gratuity.



### LOUNGE HOURS

Wednesday ~ Thursday... 3 PM – 9 PM  
Friday... 3 PM – 12 AM  
Saturday... 12 PM – 12 AM  
Sunday... 12 PM – 9 PM

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

MAC BAY BOAT CO. HOLLAND

Served Saturday and Sunday ONLY 9 AM – 2 PM

## ◆ BOATWERKS BREAKFASTS ◆

### Boatwerks Biscuit

Southern style biscuit topped with two sausage patties and two eggs any style, then smothered with sausage gravy. Served with hash brown potatoes – 7.95

### Dutch Treat

Two eggs any style and two Dutch pig in the blankets. Served with hash brown potatoes – 7.25

### Eggs Benedict

Grilled English muffin topped with two slices of Cure 81 ham and two poached eggs, then finished with a rich Hollandaise sauce. Served with hash brown potatoes – 7.95

### Belgium Waffle

Fresh made malted Belgium waffle served with whipped butter and warm maple syrup – 6.95  
Whipped cream available on request.

### Biscuits & Gravy

A breakfast tradition! Two Southern style biscuits smothered in homemade sausage gravy – 6.25

### Fresh Made Buttermilk Pancakes

Served with whipped butter and warm syrup. Whipped cream available on request. Full order (3 pancakes) – 4.95 Short order (2 pancakes) – 3.95

## ◆ SPECIALTY OMELETS ◆

All omelets are made with 3 eggs. Sorry, no substitution on ingredients.  
Served with your choice of toast, biscuit or English muffin.

### Three Cheese Omelet

White cheddar, smoked Gouda and Swiss cheese fill this omelet. – 6.95

### Ham & Cheese Omelet

Filled with diced premium Cure 81 ham and New York style white cheddar cheese – 7.25

### The “Werks” Omelet

*This omelet is stuffed blue!* We start with diced premium Cure 81 Ham, diced onions, green peppers and gourmet mushrooms and finish with our three-cheese blend of whole milk mozzarella, Romano and Asiago cheeses – 8.25

### Gourmet Mushroom & Swiss Omelet

Filled with assorted gourmet mushrooms including crimini, shiitake, oyster & button mushrooms combined with imported Swiss cheese – 7.95

Served with your choice of toast, biscuit or English muffin.

### Commander's Breakfast

Two eggs any style, your choice of bacon, sausage links, sausage patties or ham and hash brown potatoes – 6.95

### Captain's Breakfast

Three eggs any style, two sausage patties, two strips of apple wood smoked bacon and hash brown potatoes – 7.95

### Riviera

Two eggs any style and your choice of bacon, sausage links, sausage patties or ham – 5.95

### Holiday

Two eggs any style – 3.95

### Steak & Eggs

Four ounce top sirloin steak grilled to perfection along with two eggs any style and hash brown potatoes – 8.95

### Create Your Own Omelet!

Add your favorite ingredients to our three egg omelet!

Choose from:

ham, bacon, sausage, green peppers, onion, mushrooms, tomatoes and Swiss, Gouda or cheddar cheese.

Three egg omelet – 5.95  
Filling ingredients – .50 each

### Farmers Market Omelet

An assortment of gourmet mushrooms, diced onions, Roma tomatoes, fresh baby spinach and crumbled feta cheese – 7.95

### Seafood Omelet

Loaded with tender shrimp, premium crab meat and our three-cheese blend of whole milk mozzarella, Romano and Asiago cheese – 8.95

## EGG STYLES



Scrambled Over Easy  
Poached Over Medium  
Sunny Side Up Over Hard

Egg Beaters® or Egg Whites are available upon request.

## ◆ ALA CARTE ◆

### Sides

Pancake – 1.95 each  
Apple wood smoked bacon, three strips – 2.50  
Sausage, two patties or three links – 2.50  
Grilled Cure 81 ham – 2.95  
Sausage gravy – 3.25  
Homemade hash brown potatoes – 1.95  
Oatmeal with brown sugar, milk, nuts and dried fruit – 3.95  
Fresh fruit cup – 3.50  
Fresh strawberries – 1.95

### Bakery

Toast: white or wheat –1.50 eight grain – 1.95  
English muffin or biscuit – 1.50  
Pig in the blanket – 1.95  
Glazed cinnamon roll – 1.95  
Blueberry muffin – 1.95

### Beverages

Juice – your choice of orange, apple, cranberry, grapefruit or V8. Small – 1.99 Large – 2.99  
White or chocolate milk – 1.99  
Coffee or decaf – 1.99  
Fresh squeezed orange juice  
Small – 3.00 Large – 4.50  
Iced tea, raspberry iced tea or hot tea – 1.99  
Hot cider *seasonal* – 2.95 Hot chocolate – 1.99  
Pepsi products – 1.99 Lemonade – 1.99

## ◆ KIDS MENU ◆

(Under 12 years old)

One egg any style, two slices of bacon and one slice of toast – 2.95  
French toast stix and two sausage links – 2.95  
Silver dollar pancakes with whipped butter and warm syrup – 2.95 Whipped cream on request.  
One biscuit and sausage gravy – 2.95  
Oatmeal with brown sugar – 2.95

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