



# BOATYARD

## VEGAN OPTIONS

### TO BEGIN

#### HEIRLOOM TOMATOES

roasted red & yellow peppers, aged balsamic,  
extra virgin olive oil, torn basil, almonds

#### ANCIENT GRAINS TABBOULEH

ancient grains, baby greens, lemon oil

#### CRISPY TACO

mango-jicama relish, kecap manis, wakame, cilantro

## ENTRÉES

#### COUS COUS WITH RAISINS

butternut squash, roasted cauliflower,  
pomegranate molasses, pistachio

#### ASIAN STIR FRY

bok choy, black thai rice, stir fried veggies,  
pickled shitake, micro wasabi

#### WARM QUINOA

wilted kale, fingerling potatoes, shallots  
roasted corn relish, sliced avocado, lemon oil

## DESSERTS

#### MANGO SORBET • RASPBERRY SORBET FRESH SEASONAL BERRIES

The Restaurant People have taken the "No Straw Pledge" to help eliminate the introduction of plastics into the world's oceans which can harm sea life.

Please notify us of any food allergies. We are gluten-free friendly. Please ask your servers.  
18% gratuity added for parties of 5 or more.

Executive Chef: Doug Riess | General Manager: Cindy Chaviano | [www.Boatyard.Restaurant](http://www.Boatyard.Restaurant)