

LUNCH

AT THE BOATYARD

MONDAY — SATURDAY FROM 11:00 A.M. — 4:00 P.M.

SOUPS

CHICKEN + ANDOUILLE GUMBO 6

SEAFOOD CHOWDER 6

CHEF'S SOUP 6

WRAPS & MORE

LUNCH COMBINATION PLATTER -
CHOOSE TWO 10

Cup of Soup, *Half Boatyard Club, Small Caesar or
Boatyard Greens

Substitute a small Greek or Wedge of
Iceberg Salad for \$2

MEDITERRANEAN TUNA MELT 11

On toasted pita bread with roma tomatoes and mozzarella.
Served with fresh fruit

BOATYARD CLUB 10

Our version with wheat toast, mayo, ham, turkey, bacon,
lettuce, American cheese, and tomatoes. Served with chips.

BOATYARD CHICKEN WRAP 10

Wood-grilled with apple-smoked bacon, lettuce, tomatoes, red
onions, red pepper aioli, and provolone in a Cheddar wrap.

CHICKEN & CHOPS

GF LUNCH TERIYAKI CHICKEN 12

Mesquite grilled with ginger-teriyaki and sliced pineapple.
Served with sun-dried tomato rice.

GRILLED OR BLACKENED
CHICKEN PENNE 12

Your choice with creamy alfredo sauce.

PORK RIBEYE CHOP 14

An 8 oz. pork ribeye chop mesquite grilled with roasted garlic
butter, served with herbed Yukon gold mashed potatoes.

SIGNATURE SEAFOOD

CAJUN BLACKENED
LOUISIANA CATFISH OR
FLORIDA MAHI-MAHI 14

Served with sun-dried tomato rice and smothered in shrimp
etouffee sauce.

CAJUN SEAFOOD PASTA 12

Sautéed with tri-colored peppers and wild mushrooms, tossed
with penne pasta in a Cajun brandy cream sauce.

LUNCH SALMON ROULADE 14

Rolled in spinach and Boursin cheese then fired in wood oven.
Served with Mornay sauce and herbed Yukon gold
mashed potatoes.

SEAFOOD STIR-FRY 12

Our Chef's choice of seafood stir-fried with black bean soy
vinaigrette and garden vegetables, served on basmati rice.

FISH AND CHIPS 12

Three pieces of North Atlantic cod dipped in our house recipe
beer batter made with Bass Ale and deep fried. Served with
steak fries, coleslaw and tropical tartar sauce.

R

Rick Recommends

MP

Market Price

GF

Indicates Gluten-Free Items

B

Try it blackened and served with roasted red pepper sauce, and sun-dried tomato rice.

* Not Available on Saturdays

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb,
pork, poultry, or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these
foods are consumed raw or undercooked.

RICK'S

CATERING & BANQUET

Rick's offers a full catering and banquet facility.
Please ask for a tour of our venue!

ON OR OFF SITE CATERING AVAILABLE

ON THE GO

- Wedding Receptions
- Business Meetings
- Teambuilding Seminars
- Wedding Ceremonies
- Retirement Parties
- Birthday Parties
- Bridal and Baby Showers

TWO PRIVATE ROOMS AVAILABLE

DIAMOND ROOM

Seating Capacity-150 people
Gorgeous View Overlooking Water
Private Bar and Restroom

PEARL ROOM

Seating Capacity-50 people
Private Bar
Room comes with VIP Deck
(Seasonal)

STEP ONE

Talk to our event planner
Book your date

STEP TWO

Sit back and let our event staff
plan and deliver a memorable event.

TAKE THE HASSLE
OUT OF PLANNING
YOUR NEXT EVENT

Rick's Cafe Boatyard
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