

À LA CARTE



SHAREABLE APPETIZERS

FRESH WHIPPED RICOTTA	\$22
muskoka honey & fig jam served with grilled ciabatta	
SEAFOOD FRITTI	\$28
a combination of tiger shrimp & baby calamari served with a citrus, caper aioli	
CAESAR CARPACCIO	\$30
crisp capers, pickled shallots, sour dough croutons, grana padano with a garlic mustard sauce	
MEATBALL SLIDERS	\$21
garlic butter, marinara, whipped ricotta & parmesan	
SALUMI	\$32
a selection of cured meats & cheeses, marinated olives, giardiniera & fig jam, served with crostini	
CRISPY FRIED MOZZARELLA STICKS	\$20
served with a spicy vodka sauce	
ARANCINI	\$20
served with a bolognese sauce & taleggio cheese	

MAINS

CHICKEN PARMESAN	\$38
breaded chicken breast, marinara sauce, mozzarella, parmigiano reggiano & a side of spaghetti marinara	
GRILLED VEAL CHOP	\$52
Seasonal mushrooms, marsala sauce, sautéed rapini & peppers, crispy fingerling potatoes	
TIGER SHRIMP RISOTTO	\$36
shrimp, sweet corn & brown butter shellfish reduction	
SALMON OREGONATA	\$36
crusted salmon with a lemon butter sauce, fennel slaw, sautéed rapini & peppers, crispy fingerling potatoes	
BRAISED SHORT RIBS	\$42
tender beef ribs in a barolo reduction, sautéed rapini & peppers, horseradish gremolata, crispy fingerling potatoes	
10oz CENTRE CUT NEW YORK STRIPLOIN	\$45
tender striploin with salsa verde, sautéed rapini & peppers, crispy fingerling potatoes	

SALADS

TABOO CAESAR	\$20
sourdough croutons, bacon, shredded egg & grana padano, topped with a creamy garlic dressing	
ARUGULA & PEAR	\$20
shaved pecorino, roasted walnuts & fennel, topped with a blood orange vinaigrette	
CAPRESE	\$22
buffalo mozzarella, heirloom tomato & basil pesto, topped with an aged balsamic dressing	
COLLEGE STREET CHOPPED	\$22
tomato, avocado, egg, smoked bacon & gorgonzola, topped with a creamy balsamic dressing	
ANTIPASTO	\$23
giardiniera, chickpeas, celery, tomato, genoa salami, provolone, olives, pepperoncini topped with a red wine vinaigrette	

ADD TO ANY SALAD

grilled chicken breast \$10 | shrimp \$12 | salmon \$14 |
tofu \$6

WINGS

DRUMS & FLATS

1 POUND | \$22 | BREADED OR NAKED

served with: house made blue cheese dressing,
carrots & cucumber

Flavours:

classic BBQ, tonawanda hot butter, pineapple
jerk, seoul glaze, lemon parmesan dust, roasted
garlic & honey, 5 alarm blaze



HANDHELDS

served with your choice of fries, taboo caesar or arugula & pear salad

CRISPY FRIED CHICKEN \$26
smoked bacon, romaine, grana padano, creamy garlic spread and sundried tomato pesto, served on a brioche bun

BOATHOUSE BURGER \$27
double stacked smash patties, aged cheddar, shaved vidalia onion, sweet pickles, iceberg lettuce, served with a special sauce on a sesame potato roll

CLUB SANDWICH \$26
slow roasted turkey breast, smoked bacon, provolone, heirloom tomato, red leaf lettuce & pesto aioli, served on toasted sourdough

EGGPLANT GRILLED CHEESE \$26
crispy eggplant, vodka sauce, balsamic, onion, fresh mozzarella & grana padano, served on sourdough

PASTA

SPICY RIGATONI \$28
rosé à la vodka sauce, burrata cheese

RICOTTA GNOCCHI \$32
seasonal mushrooms, gorgonzola cream

LINGUINIE FRUITTI DE MARIE \$36
shrimp, mussels, calamari, clams, san marzano, tomatoes

PAPPARDELLE \$36
beef ragu, whipped ricotta

SPAGHETTI CACIO E PEPE \$26
pecorino romano, black pepper

PIZZA

MARGHERITA \$22
san marzano sauce, fior di latte, basil

DOUBLE PEPPERONI \$24
fresh mozzarella, sicilian oregano

PICANTE \$26
spicy soppressata, roasted peppers, cerignola olives, chili oil

TARTUFFO \$28
truffle mushroom sauce, fresh mozzarella, cremini mushrooms

ARUGULA & PROSCUITTO \$26
fresh mozzarella, pecorino romano, extra virgin olive oil



BREAKFAST

EARLY BIRD two eggs any style, home fries, choice of: bacon, sausage, peameal, bread selection	\$20
THREE EGG OMELETTE OR EGG WHITE toast & country potatoes – choice of ingredients	\$20
BRIOCHE FRENCH TOAST pecan praline, maple butter cream, chantilly	\$18
EGGS BENEDICT peameal, brioche, hollandaise, country potatoes	\$25
AVOCADO TOAST sourdough, scrambled eggs, cotija, jalapeños, coriander	\$22
YOGURT PARFAIT organic yogurt, market berries, roasted granola, local honey	\$14
BREAKFAST BURRITO Mexican chorizo sausage, scrambles eggs, refried beans, tomatillo salsa, pickled chili, guacamole	\$20
BREAKFAST SANDWICH two egg scramble, smoked bacon, white cheddar, chipotle aioli	\$14

SIDES

bacon \$10 | sausage \$10 | peameal \$10 | home fries \$8 | seasonal fruit &
berries \$13 | sliced tomato \$6 | sliced avocado \$8 | toast & jam &6