

Boathouse

M U S K O K A

STARTERS & SHARES

WARM OLIVES 8

House marinated, garlic, citrus and herbs

KITCHEN BREAD 14

Served with roasted red pepper tapenade, chimichurri herb butter

TRUFFLE PARM FRY 10

Truffle oil, garlic aioli, fresh grated parm and herbs

FRENCH ONION POUTINE 16

Squeaky curds, caramelized onion, smoked French onion gravy, Gruyère

STEAK TARTARE 22

Caramelized onion, cornichon, house crostini, toasted sesame seeds

CHICKEN WINGS 22

Choice of house made sauces: buffalo, hot honey, dry Cajun, side ranch

CHARCUTERIE 32

Chefs' selection cheese, meats, house pickled veg, seasonal fruit, nuts, crostini

SOUPS & SALADS

FRENCH ONION SOUP 12

Crostini, Gruyère and herb garnish

DAILY SOUP 12

Seasonal garnish

GREENSIDE GARDEN 17

Fresh cut tomato, cucumbers, charred fennel, radish, house dressing

TABOO CAESAR 18

Romaine, bacon, croutons, Grana Padano

GOLDEN BEET SALAD 18

Arugula, feta, toasted pistachios, orange lime vinaigrette

TACOS

3 per order, white flour or GF corn tortilla

BEER BATTER FISH 24

Atlantic Cod, Muskoka beer batter, pico de gallo, creamy cabbage slaw, lime crema

NASHVILLE HOT CHICKEN 22

Crispy Nashville hot chicken, chipotle aioli, tangy cabbage slaw, pickles

GRILLED PINEAPPLE SHRIMP 26

Spicy grilled tiger shrimp, chipotle aioli, pineapple pico de gallo, cilantro

ENTREES

All sandwiches come with your choice of fries or side salad

VEGAN SESAME SOY POWERBOWL 24

Medley of fresh cut veggies, quinoa, mixed greens + chicken 15 | + smoked salmon 15

BOATHOUSE BURGER 26

Ground brisket & chuck patty, shredded lettuce, pickles, white onion, cheddar, secret sauce
Substitute Impossible vegan patty

CLUBHOUSE BURGER 28

Ground brisket & chuck patty, aged cheddar, crispy bacon, lettuce, tomato, chipotle aioli.
Substitute Impossible vegan patty

NASHVILLE HOT CHICKEN SUPREME 32

Buttermilk marinated chicken breast supreme, herb garlic fingerling potato, coleslaw, bread and butter pickles

ATLANTIC COD FISH AND CHIPS 30

Muskoka beer batter, house remoulade, slaw

BLACKENED TROUT 34

Sweet potato puree, garlic braised kale, pineapple pico de gallo

BUTTERNUT SQUASH RAVIOLI 25

Brown butter cream sauce, Grana Padano, roasted squash, toasted walnut crumble

SHRIMP ARRIBIATA 28

Spicy marinara, grilled shrimp, Heirloom tomato, linguine, Grana Padano

AGE CHEDDAR MAC AND CHEESE 26

White cheddar sauce, truffle garlic, toasted breadcrumbs

AAA NEW YORK STRIPLOIN 55

Baby buttered vegetables, fingerling potato, chimichurri butter

DESSERTS

CARAMEL APPLE CHEESECAKE 15

Caramel sauce, whip cream, Skor crumble

DECADENT CHOCOLATE CAKE 15

Chocolate glaze, fresh berries, whipped cream (Vegan/Gluten Free)

S'MORES CAKE 15

Roasted marshmallow, graham cracker crumble, fresh berries

taboo
MUSKOKA

Groups of 8 or more will be subject to an automatic gratuity of 18%