



## STARTERS & SHARES

<b>WARM OLIVES</b>	8
House marinated, garlic, citrus and herbs	
<b>KITCHEN BREAD</b>	14
Served with roasted red pepper tapenade, chimichurri herb butter	
<b>TRUFFLE PARM FRY</b>	10
Truffle oil, garlic aioli, fresh grated parm and herbs	
<b>FRENCH ONION POUTINE</b>	16
Squeaky curds, caramelized onion, smoked French onion gravy, Gruyère	
<b>STEAK TARTARE</b>	22
Caramelized onion, cornichon, house crostini	
<b>CHICKEN WINGS</b>	22
Choice of house made sauces: buffalo, hot honey, dry Cajun, side ranch	
<b>CHARCUTERIE</b>	32
Chefs' selection cheese, meats, house pickled veg, seasonal fruit, nuts, crostini	

## SOUPS & SALADS

<b>FRENCH ONION SOUP</b>	12
Crostini, Gruyère and herb garnish	
<b>DAILY SOUP</b>	12
Seasonal garnish	
<b>GREENSIDE GARDEN</b>	17
Fresh cut tomato, cucumbers, charred fennel, radish, house dressing	
<b>TABOO CAESAR</b>	18
Romaine, bacon, croutons, Grana Padano	
<b>GOLDEN BEET SALAD</b>	18
Arugula, feta, toasted pistachios, orange lime vinaigrette	

## TACOS

3 per order, white flour or corn tortilla (GF)	
<b>BEER BATTER FISH</b>	24
Atlantic Cod, Muskoka beer batter, pico de gallo, creamy cabbage slaw, lime crema	
<b>NASHVILLE HOT CHICKEN</b>	22
Crispy Nashville hot chicken, chipotle aioli, tangy cabbage slaw, pickles	
<b>GRILLED PINEAPPLE SHRIMP</b>	26
Spicy grilled tiger shrimp, pineapple pico de gallo, cilantro	

## ENTREES

<b>VEGAN SESAME SOY POWERBOWL</b>	24
Medley of fresh cut veggies, quinoa, mixed greens + chicken 15   + smoked salmon 15	
<b>BOATHOUSE BURGER</b>	26
Ground brisket & chuck patty, shredded lettuce, pickles, white onion, cheddar, secret sauce. Served with fries or side salad Substitute Impossible vegan patty	
<b>CLUBHOUSE BURGER</b>	28
Ground brisket & chuck patty, aged cheddar, crispy bacon, lettuce, tomato, chipotle aioli. Served with fries or side salad Substitute Impossible vegan patty	
<b>NASHVILLE HOT CHICKEN SUPREME</b>	32
Buttermilk marinated chicken breast supreme, herb garlic fingerling potato, coleslaw, bread and butter pickles	
<b>FISH AND CHIPS</b>	30
Muskoka beer batter, house remoulade, slaw	
<b>BLACKENED TROUT</b>	34
Sweet potato puree, garlic braised kale, pineapple pico de gallo	
<b>BUTTERNUT SQUASH RAVIOLI</b>	25
Brown butter cream sauce, Grana Padano, roasted squash, toasted walnut crumble	
<b>SHRIMP ARRIBIATA</b>	28
Spicy marinara, grilled shrimp, Heirloom tomato, linguine, Grana Padano	
<b>WHITE QUESO TRUFFLE MAC AND CHEESE</b>	26
White cheddar sauce, truffle garlic, toasted breadcrumbs	
<b>AAA NEW YORK STRIPLOIN</b>	55
Baby buttered vegetables, fingerling potato, chimichurri butter	

## DESSERTS

<b>CARAMEL APPLE CHEESECAKE</b>	15
Caramel sauce, whip cream, Skor crumble	
<b>DECADENT CHOCOLATE CAKE</b>	15
Chocolate glaze, fresh berries, whipped cream (Vegan/Gluten Free)	
<b>S'MORES CAKE</b>	15
Roasted marshmallow, graham cracker crumble, fresh berries	

**taboo**  
**MUSKOKA**

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