

À LA CARTE

SHAREABLE APPETIZERS

- FRESH WHIPPED RICOTTA** (VEG) \$22
muskoka honey & fig jam served with grilled ciabatta
- CALAMARI FRITTI** \$28
citrus and caper aioli
- NONNA'S MEATBALLS** \$22
marinara, Grana Padano
- SALUMI** \$32
a selection of cured meats & cheeses, marinated olives, giardiniera & fig jam, served with crostini
- CRISPY FRIED MOZZARELLA STICKS** (VEG) \$20
served with a spicy vodka sauce

WINGS

DRUMS & FLATS
1 POUND | \$22

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

Flavours:

classic BBQ, Buffalo hot butter,
pineapple jerk, lemon parmesan dust,
roasted garlic & honey,
5 alarm blaze dry rub

(GF) Gluten Free | (VEG) Vegetarian



SALADS

- TABOO CAESAR** \$20
sourdough croutons, bacon, hard-boiled egg & grana padano, topped with a creamy garlic dressing
- ARUGULA & PEAR** (GF) (VEG) \$20
shaved pecorino, roasted walnuts & fennel, topped with a blood orange vinaigrette
- CAPRESE** (GF) (VEG) \$22
buffalo mozzarella, heirloom tomato & basil pesto, topped with an aged balsamic dressing
- COLLEGE STREET CHOPPED** (GF) \$22
tomato, avocado, egg, smoked bacon & gorgonzola, topped with a creamy balsamic dressing
- LIQUIRIAN NICOISE** (GF) \$33
Seared tuna, green beans, potato, olive, egg, artichokes, roasted peppers, tomato

ADD TO ANY SALAD

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

HANDHELDS

served with your choice of fries, taboo caesar or
arugula & pear salad
gluten free breads available, please ask your server

- 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** (VEG) \$26
crispy eggplant, vodka sauce, balsamic onions, fresh mozzarella & grana padano, served on sourdough



PASTA

gluten free pasta available, please ask your server

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

SPAGHETTI (VEG) \$27
roasted broccoli, pesto Genovese, preserved chili

MAINS

PAN ROASTED CHICKEN SUPREME \$36
pepperonata, marinated tomatoes, pan gravy,
sautéed rapini, crispy fingerlings

SALMON OREGONATA \$36
salmon with a lemon butter sauce, fennel slaw,
sautéed rapini & peppers, crispy fingerling potatoes

PIZZA

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

DOUBLE PEPPERONI \$24
fresh mozzarella, sicilian oregano

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

GLUTEN FREE CRUST +\$2

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

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

CARNIVORO \$28
pepperoni, spicy soppressata, smoked
bacon

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