



BOATHOUSE RESTAURANT

SNACKS AND SHARES

HOUSE SPICED NUTS /8

Smoked Paprika, Cajun Salt

FRESH BAKED FOCACCIA /10

Herb Oil, Whipped Butter

ARTISAN CHARCUTERIE /32

Local Meats, Quebec Cheeses, House Pickles

MARINATED OLIVES /8

Orange, Fennel

DUCK CONFIT FRIES /16

Cheese Curds, Blueberry Chutney

SOUP AND SALADS

DAILY SOUP /12

Seasonal Garnish

HERITAGE SALAD /17

Crisp Veggies, Pinenuts, House Vinaigrette

TABOO CAESAR /18

Romaine, Bacon, Croutons, Grana Padano

CAPRESE SALAD /18

Heirloom Tomatoes, Fresh Mozzarella, Pesto

BOATHOUSE COBB /22

Heritage Greens, Grape Tomatoes, Smoked Bacon, Pulled Chicken, Stilton, Boiled Egg, Avocado Green Goddess Dressing

STARTERS

CHICKEN WINGS /22

Muskoka Spicy Maple, House Ranch

SPICY CALAMARI /22

Lemon, Tarragon Aioli

SMOKED TROUT SPREAD /18

Crostinis, Pickled Onions

FOIE GRAS PARFAIT /24

Grilled Bread, Blueberry Chutney, House Pickles

PULLED CHICKEN TACOS /20

Pico De Gallo, Chipotle Aioli

CRISPY POTATO ROESTI /16

Saffron Aioli, Pepperoncini

ENTREES

VEGAN TACO BOWL /22

Quinoa, Corn, Peppers, Black Beans, Avocado Green Goddess, Crispy Tortillas

MUSHROOM RAVIOLI /25

Creminis, Shiitakes, Oyster Mushrooms, Grana Padano, Arugula Pesto

POTATO GNOCCHI /28

Marinara, Prosciutto, Fresh Mozzarella

CHICKEN MILANESE /32

Panko Crust, Tomato and Arugula Salad, Saffron Aioli, Grana Padano

FISH AND CHIPS /30

Muskoka Lager Batter, Dill Tartare Sauce

BLACKENED TROUT /34

Sweet Potato Puree, Braised Kale, Pineapple Salsa

BOATHOUSE BURGER /28

Ground Brisket and Chuck or "Impossible" Patty, Smoked Cheddar, Caramelized Onions, Chipotle Thousand Islands Dressing, Fries or Salad

GRILLED HANGER STEAK /40

Shoestring Fries, Baby Vegetables, "House of Taboo" Steak Sauce

taboo
MUSKOKA

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