



BOATHOUSE RESTAURANT

STARTERS

SOUP DU JOUR /12

Seasonal Garnish

HERITAGE SALAD /17

Crisp Veggies, Pinenuts, House Vinaigrette

TABOO CAESAR /18

Romaine, Bacon, Croutons, Grana Padano

SALAD ADD ONS

GRILLED CHICKEN BREAST /15

COLD SMOKED SALMON /15

ARTISAN CHARCUTERIE /32

Local Meats, Quebec Cheeses, House Pickles, Maple Mustard

MARGHERITA FLATBREAD /20

Buffalo Mozzarella, Tomatoes, Basil

SPICY CALAMARI /22

Lemon Tarragon Aioli

CHICKEN WINGS /22

Maple BBQ Sauce, Buttermilk Ranch

PASTAS

MUSHROOM LINGUINI /25

Truffle Parmesan Cream, Garlic Crumble

BUTTERNUT RAVIOLI /26

Sage, Brown Butter, Grana Padano

BRAISED PORK GEMELLI /28

Heirloom Tomato and Fennel Ragu

PASTA ADD ONS

GRILLED CHICKEN BREAST /15

COLD SMOKED SALMON /15

SIDE DISHES

TABOO FRIES /10

TRUFFLE PARM FRIES /15

SMOKEY POUTINE /16

BUTTERED VEGGIES /12

SIDE SALAD /12

SIDE CAESAR /12

ENTREES

VEGAN CASSOULET /24

Roasted Root Vegetables, Acorn Squash, Truffle Garlic Crumb

RED EYE CHICKEN /32

Braised Leg, Fingerling Potato Cake, Espresso Gravy

FISH AND CHIPS /30

Muskoka Lager Batter, Dill Tartare Sauce

BLACKENED TROUT /34

Sweet Potato Puree, Braised Kale, Pineapple Salsa

BRAISED LAMB SHANK /40

Tomato Ragu, Grilled Corn Polenta

BOATHOUSE BURGER /28

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

NY STRIP LOIN /58

Shoestring Fries, Baby Vegetables, Truffle Garlic Butter

taboo
MUSKOKA

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