



BOATHOUSE RESTAURANT

SNACKS AND SHARES

HOUSE SPICED NUTS /8

Smoked Paprika, Cajun Salt

MARINATED OLIVES /8

Orange, Fennel

ARTISAN CHARCUTERIE /32

Local Meats, Quebec Cheeses, House Pickles

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

ENTREES

VEGAN TACO BOWL /22

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

GRILLED CHICKEN CLUB /27

Bacon, Caramelized Onion, Aged Cheddar Jalapeno Aioli, Fries or Salad

BOATHOUSE BURGER /28

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

FISH AND CHIPS /30

Muskoka Lager Batter, Dill Tartare Sauce

PRIME RIB "CHEESE STEAK" /28

Sweet Peppers, Caramelized Onions, Swiss Cheese, Horseradish Aioli, Fries or Salad

MUSHROOM RAVIOLI /25

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

taboo
MUSKOKA

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