



BOATHOUSE RESTAURANT

SOUP AND SALADS

DAILY SOUP /12

Chef's Choice

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, Feta,
Boiled Egg, Maple Lime Vinaigrette

STARTERS AND SHARES

CHEFS CHARCUTERIE /32

Chef's selection Sliced Meats, Cheeses,
Pickles, Compote

MARINATED OLIVES /8

Citrus, Fennel, herbs

CHICKEN WINGS /22

Muskoka Spicy Maple, House Ranch

DUCK CONFIT FRIES /16

Cheese Curds, Spiced Gravy, Blueberry
Chutney

SPICY CALAMARI /22

Lemon, Tarragon Aioli

PULLED CHICKEN TACOS /20

Pico De Gallo, Chipotle Aioli

ENTREES

VEGAN TACO BOWL /22

Quinoa, Corn, Peppers, Black Beans,
Maple Lime Vinaigrette, Crispy Tortillas

FISH AND CHIPS /30

Muskoka Lager Batter, Dill Tartare
Sauce

MUSHROOM RAVIOLI /25

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

BLACKENED TROUT /34

Sweet Potato Puree, Braised
Kale, Pineapple Salsa

CHICKEN MILANESE /32

Panko Crust, Tomato and
Arugula Salad, Saffron Aioli

BOATHOUSE BURGER /28

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

POTATO GNOCCHI /28

Marinara, Prosciutto, Fresh
Mozzarella

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%