BOATHOUSE RESTAURANT

SOUPS AND SALADS

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
YELLOWFIN SASHIMI /16

APPETIZERS

ARTISAN CHARCUTERIE /32
Local Meats, Quebec Cheeses, House Pickles, Maple Mustard

MARGHERITA FLATBREAD /20
Buffalo Mozzarella, Tomatoes, Basil

FRESH MOZZARELLA /19
Tapenade, Balsamic, Crostinis

SPICY CALAMARI /22
Lemon Tarragon Aioli

SANDWICHES

GRILLED CHICKEN CLUB /27
Bacon, Caramelized Onion, Aged Cheddar
Jalapeno Aioli, Fries or Salad

PULLED PORK SANDWICH /26
Maple BBQ Sauce, Red Cabbage Coleslaw
Fries or Salad

"VLT" SANDWICH /24
Crispy Smoked Tempeh, Molasses Reduction
Lettuce, Tomato, Fries or Salad

PRIME RIB "CHEESE STEAK" /28
Sweet Peppers, Caramelized Onions, Swiss Cheese, Horseradish Aioli, Fries or Salad

BOATHOUSE BURGER /28
Ground Brisket and Chuck or Impossible Patty,
Muskoka Craft Lager Onions, Aged Cheddar
Chipotle Thousand Island Dressing, Fries or Salad

ENTRÉES

MUSHROOM PAPARDELLE /25
Truffle Parmesan Cream, Garlic Crumble

BUTTERNUT RAVIOLI /26
Sage, Brown Butter, Grana Padano

VEGAN CASSOULET /24
Roasted Root Vegetables, Acorn Squash, Truffle Garlic Crumb

NICOISE SALAD /24
Yellow Fin Tuna | French Beans | Olives | Tomatoes
Avocado | Lemon Vinaigrette

BLACKENED TROUT /34
Sweet Potato Puree, Braised Kale, Pineapple Salsa

DRINK SPECIALS

MIMOSA BAR / $65
CABERT PROSECCO (750ML) | POMEGRANATE, ORANGE & GRAPEFRUIT JUICE

TABOO CAESAR (1 OZ) / $9
VODKA | CLAMATO | SPICY GREEN BEAN | CELERY

MIMOSA COCKTAIL (5 OZ) / $9
CABERT PROSECCO | POMEGRANATE, ORANGE & GRAPEFRUIT JUICE

taboo MUSKOKA

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