



## THE BOATHOUSE RESTAURANT

### Continental Breakfast

Fresh Assorted Fruits \$2.50  
Apples | Oranges | Grapefruits and Bananas

Yogurt Parfait, Maple Granola \$8.00

Assorted Individual Cereal & Milk \$5.50

Artisanal Rye or Multigrain \$3.00  
Served with Preserves

Toasted Everything Bagel \$4.00  
Whipped Butter or Cream Cheese

Assorted Muffins \$4.00

Artisanal Assortment Of Scones \$6.00 Baked

Plain and Chocolate Croissants \$4.00

Cinnamon Rolls \$5.50

### Beverages

Espresso/Americano \$4.50

Coffee/Decafe Coffee \$3.25

Selection of Teas \$3.75

Freshly Squeezed Juice \$9.00  
Orange | Grapefruit

Bottle Orange Juice \$3.00

Bottle Apple Juice \$3.00

2% Milk \$4.00

Chocolate Milk \$4.00

Applicable taxes will apply

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## THE BOATHOUSE RESTAURANT

### Rise & Shine Menu

Assorted Muffins \$3

Artisanal Assortment Of Scones \$6

Baked Plain or Chocolate Croissants \$4

### Fresh Start

Seasonal Diced Fruit (GF) (V) \$10

English Muffin French Toast \$10

English Muffin | Vanilla Milk and Egg Bath | House Whipped Cream  
Strawberry and Blueberry Compote

Breakfast Bagel \$12

Toasted Bagel | Fried Egg | Sliced Aged Cheddar Chipotle Aioli  
House Brined Peameal | Home-Fries

Classic Bacon & Eggs \$15

Eggs Done Any Style | Smoked Euro Bacon Slices  
Maple Breakfast Sausages | Home-Fries | Buttered Toast

Upgrade Toast to English Muffin French Toast \$2.50

Steak & Eggs (GF) \$19

Grass-Fed 28 Dry Aged "AAA" Flat Iron | 2 Eggs Any Style Home-Fries | HP Jus

Add Maple Syrup \$3.50

Add Whipped Cream \$3.50

Add Euro Smoked Bacon \$4

Add House Brined Peameal \$4

Add Maple Breakfast Sausage \$4

Toast & Preserves \$3

Rye | Multigrain Artisanal

Fresh Pressed Juices \$9

Orange | Grapefruit

Chocolate Milk \$4

Coffee \$3.50

Teas \$3.75

(Local selection of artisanal teas)

Specialty Coffees \$4.50

Espresso | Americano

Capuccino | Latte \$5

Hot Chocolate \$4

\*(GF) - Gluten Free (V) - Vegetarian

Please advise us if you have gluten intolerance as we do offer gluten free bread  
Applicable taxes will apply

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## THE BOATHOUSE RESTAURANT

Everyday 11:00am – Close  
Takeout & Delivery Available

### Kids Menu

Chocolate Milk  
\$3

Glass of Milk  
\$3

Kids Pasta (GF, V)  
Butter | Parmesan  
\$13

Chicken Tendies (GF)  
Breaded Chicken Fingers | House Cut Fries | Plum Sauce  
\$14

Kids Hamburger & Fries  
Fresh Patty | Toasted Bun  
\$15

Fried Pizza Rolls  
Fried | House Tomato Sauce  
\$16

Belly Ice Cream Sandwiches  
(Vanilla with chocolate chip cookies)  
\$10

Belly Vanilla Ice cream  
\$9

**\*\*G- Gluten Free, V- Vegetarian\*\***

Choice of Soft Drink or Juice served with each order.

Applicable taxes will apply

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## THE BOATHOUSE RESTAURANT

### Lunch & Dinner Menu

#### Starters (Available from 11:00am)

Creamy Mushroom Truffle Soup (V) \$9

Mushroom Medley Puree | Mashed Potato | Heavy Cream | Truffle Oil | Garlic Toast

Hearty Beef Chili \$12

Beef Chili | Red Kidney Beans | Celery | Bell Peppers | Cheddar Cheese | Sour Cream | Garlic Toast

Arancini (GF) (V) \$15

Fried Rice Balls | Parmesan Dusted | Sweet Lime Honey | Tomato Fume

Smack Dab Muskoka Poutine (GF) \$15

Fresh Cut Fries | Smoked Gouda | Aged Cheddar | Crumbled Bacon | House Gravy

Hand Breaded Chicken Tenders (GF) \$18

Fried Chicken Tenders | House Cut Fries | Apple Stone Fruit Sauce

Nothing But Fried Breaded Wings (GF) \$18

1# Jumbo Wings

BBQ | Hot & Buffalo Butter Sauces Available

Muskoka House Salad (GF) (V) \$16

House Blend Salad Mix | Cucumber | Seasonal Pickled Radishes

Cherry Tomatoes Candied Toasted Almonds | Whipped Chevre | Maple Dijon Vinaigrette

Caesar Crunch (V) \$16

Shredded Kale | Creamy House Dressing | Grated Parmesan | Charred Lemon | Herbed Croutons

Add Grilled Chicken \$8

Add Grilled Salmon \$12

Add Grilled Flat Iron Steak \$16

#### Mains (Available from 11:00am)

The Docks Burger \$19

Seared Chuck Patty | Melted Cheddar | Butter Lettuce | Vine Tomato | Pickled Onion Garlic Pickles  
Truffle Aioli | Brioche Bun | Fresh Cut Fries

Upgrade to Gluten Free bun \$3.00 Extra

Upgrade to Chickpea Burger to make it vegetarian or Turkey Burger \$3.50 Extra

The Club \$22

Toasted 7 Grain Artisanal Bread | Hot House Tomato | Lambs Lettuce | Crisp Bacon Marinated  
Chicken Aged Cheddar | Dijon Mustard | Garlic Aioli | Fresh Cut Fries

Steak and Frites (GF) \$24

Grass-Fed 28 Dry Aged "AAA" Flat Iron | Fresh Cut Fries | Truffle Aioli

#### Available after 5pm

Penne Aglio e Olio (GF) (V) \$15

Garlic Confit | Fresh Parmesan

Beet Marinated Salmon (GF) \$29

Fresh Atlantic Salmon | Lyonnaise Potatoes | Spinach | Lemon Reduction

Beef Tenderloin (GF) \$52

Herb Marinated Cooked Sous Vide "AAA" Beef Tenderloin  
Truffled Roasted Potatoes Charred Asparagus | Demi glace

Striploin (GF) \$48

Herb Marinated Cooked Sous Vide "AAA" Striploin  
Truffled Roasted Potatoes Charred Asparagus | Demi glace

#### Dessert (Available from 11:00am)

New York Cheese Cake, Very Berry Coulis \$14

Gluten Free Chocolate Cake \$15

Belly Ice Cream or Sorbet \$9

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