

The Boathouse Restaurant

LUNCH MENU

Appetizers

MARINATED OLIVES / 8
orange, chiles

BBQ SHORT RIB POUTINE / 22
fresh cheese curds, house gravy

CHICKEN WINGS / 19
jerk glaze, scallion garlic dip

CHEESE FONDUE / 18
aged cheddar grilled bread, veggies

SMOKED TROUT CAKES / 18
with tarragon remoulade and fennel salad

CRISPY CAULIFLOWER / 18
spicy pepper puree, blue cheese
"Waldorf"

Soup and Salads

DAILY SOUP / 12
seasonally inspired garnish, grilled toast

MIXED LETTUCE SALAD / 17
cherry tomatoes, cucumber, fennel,
aged sherry, pumpkin seeds
ADD GRILLED CHICKEN / 10
ADD SMOKED SALMON / 15

TABOO CAESAR / 18
romaine, lemon caper dressing,
smoked bacon, garlic croutons
ADD GRILLED CHICKEN / 10
ADD SMOKED SALMON / 15

Sandwiches

GRILLED CHICKEN CLUB / 26
crispy bacon, caramelized onions,
aged cheddar, jalapeno aioli, fries or
salad

VEGAN SMOKED TEMPEH "BLT" / 24
ciabatta, lettuce, tomato, chipotle aioli, fries
or salad

THE BOATHOUSE BURGER / 27
house-ground beef or Beyond patty, aged
cheddar, Muskoka Cream Ale caramelized
onions, garlic mayo, fries or salad

PULLED PORK SANDWICH / 26
chipotle bbq sauce, coleslaw, fries or salad

PRIME RIB CHEESE STEAK / 28
sweet peppers, onions, swiss cheese,
horseradish mustard aioli, fries or salad

Entrees

MUSHROOM RAVIOLI / 26
parsley pesto, truffle butter
ADD GRILLED CHICKEN / 10
ADD SMOKED SALMON / 15

CHICKEN TENDER PLATTER / 22
coleslaw, plum sauce, fries or salad

VEGAN "CASSOULET" / 22
navy beans, root vegetables,
mushrooms, truffle crumble

BLACKENED RAINBOW TROUT / 32
charred eggplant puree, corn succotash

taboo
MUSKOKA

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