

SOUP & SALAD

Feature Soup 9

Created daily using Muskoka inspired or gathered ingredients

Gathered Greens 12

Goji Berries | Chevre | Honey Vanilla & Yogurt Vinaigrette | Spicy Pepitas

Signature Salad 13

Arugula | Cress | Strawberries | Toasted Almonds | Cranberry Vinaigrette

Nicoise Salad 14

Green Beans | Nicoise Olives | Rare Seared Tuna | Herb Vinaigrette | Heirloom Tomatoes | Fingerling Potatoes

SMALL PLATES

Warm Olives 13

Bannock Flatbread

Grilled Calamari 14

Coconut | Thai Chilis | Lime | Watermelon | Chive Creme Fraiche

Red Shrimp Lettuce Wraps 16

Grilled Shrimp | Pickled Red Onions | Fennel Apple Slaw | Watermelon Salsa | Jalapeno Jam

Boathouse Nachos 15

Blue Corn Tortillas | Jalapenos | Spring Onion | Jalapeno Havarti | Adobo Sour Cream | Tomato Salsa

Bannock Flatbread 15

Burrata | Arugula | Lime Pesto | Fresh Tomatoes

*Or plain with Garlic Herb Butter *9

SANDWICHES

Served with soup, salad or fries

Smoked Peameal on Sourdough 12

Pommery Mustard Aioli | Local Aged Cheddar | Boston Lettuce | Tomato

Grilled Pork Belly Slider 14

Confit Pork Belly | Carrot | Cucumber | Bird's Eye Chilis | Pea Sprouts

Deep Fried Chicken 15

Coconut Milk Marinated Chicken | Cucumber Chili Slaw | Honey Sriracha Glaze | Basil Aioli | Brioche Bun

**Vegan option - sub marinated tofu

Black Bean Burger 16

Black Beans | Hemp | Quinoa | Spices | Basil Spinach Aioli | Baby Lettuce | Pickled Red Onions

Boathouse Signature Burger 18

Butter Fried Brioche Bun | Pickled Red Onion | Boston Lettuce | Heirloom Tomato | Pommery Mustard Aioli

Add Aged Cheddar | Fried Pickles | Bacon | Blue Cheese | Sautéed Mushrooms | Caramelized Onions **2 ea**

MAINS

Herb Marinated Grilled Chicken 14

Goat Cheese | Spinach Basil Pesto

Butter Fried Halibut & Chips 17

Cajun Seasoned Chips | Green Goddess Aioli | Lemon

SIDES

Green Salad 6 | Sautéed Kale 6 | Poutine 6 | French Fries 5
Sautéed Mushrooms 6 | House Smoked Mac & Cheese 9 | Shrimp 8