

taboo MUSKOKA

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

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

Please advise us if you have gluten intolerance as we do offer gluten free bread

Applicable taxes will apply