

1885

Please let your server know if you have any dietary restrictions or allergies.
Most dishes can be accommodated for gluten-free, vegetarian, and vegan diets.

STARTERS

Garden Salad \$10
Seasonal mixed greens, tomatoes, red onion, cranberries, sunflower seeds, and dressed with a raspberry vinaigrette.

Caesar Salad \$11
Fresh romaine lettuce, parmesan crisp, crumbled bacon with house-made croutons and a roasted garlic dressing.

Cauliflower Bites \$11
Crispy fried cauliflower tossed in your favourite wing sauce:

- Mild
- Medium
- Hot
- BBQ
- Honey

Viamede Poutine \$12
Crispy fries, bratwurst, caramelized onions, and cheese curds, all smothered in beef gravy and drizzled with our Famous Sauce.

House-Made Mac and Cheese \$10
Topped with toasted Panko crust.

Make it a meal and add some in house smoked pork // +\$5



ANYTIME ENTRÉES

Flatbread Pizza \$13
In-house tomato sauce and mozzarella with roasted veggies and bratwurst.

Slowly Stewed Tomato Pasta \$20
Penne noodles, roasted red peppers, mushrooms, zucchini, caramelized onions, Chorizo sausage, all tossed in house-made tomato sauce.

Creamy Pasta \$21
Sautéed onions, mushrooms, spinach, tomatoes, and confit beef, all tossed in white wine cream sauce.

Chicken Pesto \$22
House-grown basil pesto, tomatoes, spinach, bratwurst, and grilled chicken.

Fish & Chips \$18
Three breaded and fried Ontario perch filets served with house tartar and apple slaw on a bed of golden fries.

Ontario Beef Burger \$15
The classic Ontario beef patty with greens, tomato, onion, cheddar, bacon, and pickle on a toasted brioche bun.

Boathouse Burger \$16
Ontario beef patty with shredded lettuce, onion, dill pickle, and cheddar, all on a toasted brioche bun slathered in our Famous Sauce.

Brie Burger \$16
Ontario beef patty topped with melted Brie cheese, bacon and apple cranberry chutney on a toasted brioche bun.

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SANDWICHES

Chicken Cordon Bleu \$16

In-house breaded chicken breast wrapped with ham, Swiss cheese, and topped with our Famous Sauce, apple slaw, and a tomato.

Chicken Ciabatta \$14

Grilled chicken breast with Brie cheese, apple-cranberry chutney, fresh tomatoes, and spinach.

Smoked Pork Cubano \$13

In-house smoked pulled pork, yellow mustard, ham, Swiss cheese, and dill pickle.

Beef Brisket \$15

In-house carefully sliced smoked brisket, horseradish Dijon, Swiss cheese, tomatoes, dill pickles, and seasonal greens.

Grilled Veg \$13

Seasonal grilled vegetables with foraged garlic mustard pesto, and Brie cheese. Drizzled with a raspberry vinaigrette.

MAINS

Beef Short Rib \$24

Beef short ribs carefully braised to fall off the bone, in a red wine sauce with mushrooms and carrots.

Currywurst \$22

Bratwurst sausage topped in a curry ketchup and paired with our in-house made Spaetzle.

Honey Dijon Rainbow Trout \$23

Ontario rainbow trout lightly baked and topped with a local honey and dijon sauce. Served with seasonal veg and potatoes.

Smoked Platter \$25

In-house smoked pork and beef brisket, topped with citrus BBQ sauce, and our house-made mac and cheese.

Chicken Schnitzel \$22

In-house breaded chicken breast topped with a garlic cream sauce, and served with a side of Spaetzle.



ONTARIO BEEF BURGER

DESSERTS

Reese Peanut Butter Cup Cheesecake \$10

As amazing as it sounds and drizzled with caramel sauce to top it off.

Berry Crisp \$9

Stewed berries topped with buttery oats, then baked until crisp and served with vanilla ice cream.

BFC \$9

Our Big Cookie with vanilla ice cream and topped with hot fudge drizzle.