



## Appetizers

**House Salad** \$10  
Mixed greens, dried cranberries, sunflower seeds, fresh tomatoes, red onion and goat cheese. Tossed in a honey balsamic vinaigrette.

**Ranch Salad** \$10  
Mixed greens, croutons and cheddar cheese. Tossed in house made ranch dressing.

**Kale Caesar** \$10  
Chopped kale, crispy bacon bits, and croutons. Tossed in Caesar dressing and topped with parmesan crisp.

**Chicken Wings** \$15  
Crispy fried chicken wings tossed in your favourite sauce.  
(mild, medium, hot, sweet chilli, honey garlic and gar-par)

**Cauliflower Bites** \$13  
Tender florets fried and tossed in your favourite sauce.  
mild, medium, hot, sweet chilli, honey garlic and gar-par)

**Halloumi Frys** \$13  
House breaded halloumi cheese deep fried and served with marinara sauce.

**Brushetta** \$12  
Toasted ciabatta crostini, basil aioli, feta cheese, bacon crumble, onions and fresh tomatoes drizzled with balsamic reduction.

## Flatbreads

**Fungi** \$14  
Basil aioli, caramelized onion, mixed sautéed mushrooms and swiss cheese.

**Meatball** \$14  
House-made meatballs sliced with tomato sauce, provolone cheese, tomatoes and onions drizzled with basil aioli.

**Chicken** \$14  
Grilled chicken, kale, caramelized onions, roasted garlic, cheddar with ranch dressing.

**Halloumi** \$14  
Fresh tomatoes, caramelized onions, kale, grilled halloumi cheese drizzled with basil aioli.

**BBQ** \$14  
In-house pulled pork, tomato jam, kale, caramelized onions, cheddar cheese with basil aioli.



## Sandwiches

All sandwiches are served with your choice of side: fries, root vegetable fries, house salad or kale caesar salad

**Chicken Cordon Bleu** \$18  
Breaded chicken breast with mortadella, Swiss cheese, tomatoes, sauerkraut and our famous sauce toasted on a ciabatta bun.

**Halloumi Sandwich** \$17  
Grilled halloumi, smoked tomato jam, kale, carrot slaw and basil aioli on cranberry focaccia

**Meatball Sandwich** \$18  
House-made meatballs, tomato sauce, caramelized onions topped with provolone cheese and basil aioli.

**Grilled Mushroom Ciabatta** \$17  
Mixed mushrooms, caramelized onions, tomatoes, mixed greens, carrot slaw, brie cheese drizzled with honey balsamic vinaigrette and basil aioli.

**Apple Cranberry Chicken** \$17  
Grilled chicken, tomatoes, kale, apple cranberry chutney, brie cheese on cranberry focaccia.

**Smoked Cubano** \$18  
Pulled pork, mortadella, Swiss cheese, remoulade, dill pickle and mustard on a ciabatta bun

**Muffaletta** \$18  
Mortadella, salami, spicy capocollo, provolone cheese with Chef's twist on olive salad served on croissant.

**CBR** \$17  
Grilled chicken, bacon, cheddar cheese, house-made ranch drizzled with hot sauce on a ciabatta bun.

## Hot Dogs

All hot dogs are 100% beef and served with your choice of side: fries, root vegetable fries, house salad or kale caesar salad

**Banquet Frank** \$17  
All beef frank with your choice of toppings.

**Deli Frankfurter** \$17  
Seasonal greens, tomatoes, caramelized onions, pickled, smoked tomato jam topped with bacon and cheddar cheese.

**Whistle Dog** \$17  
Wrapped in bacon and melted cheese on a toasted brioche bun topped with smoked tomato jam and caramelized onions.

**Reuben Dog** \$17  
Topped with melted swiss cheese, sauerkraut, dill pickle and our famous sauce.



## Burgers

All burgers are Ontario beef and served on toasted croissant served with your choice of side: fries, root vegetable fries, house salad or kale caesar salad

### Banquet Burger \$18

Ontario beef patty with your choice of toppings.

### Boathouse Burger \$18

Seasonal greens, caramelized onions, dill pickle, cheddar cheese and our famous sauce.

### Brie Burger \$18

Brie cheese, apple cranberry chutney, seasonal greens, tomato, caramelized onions and dill pickle.

### Mushroom Swiss Burger \$18

Sautéed mushrooms, swiss cheese and caramelized onions.

### BBQ Burger \$18

Smoked tomato relish, provolone cheese, pulled pork, bacon, lettuce, tomato, caramelized onion, dill pickle and remoulade.

### Black Bean Burger \$18

House-made black bean patty, brie cheese, Thai chili sauce, seasonal greens, tomatoes, caramelized onions and dill pickle.

## Power Bowls

### Apple Cranberry Chicken \$23

Lemon quinoa, fresh tomato salad, feta cheese, mixed greens and carrot slaw.

### Mushroom Bowl \$23

Kale, cauliflower rice, sunflower seeds, cucumber salad, sun dried tomatoes and drizzled with basil aioli

### Trout Bowl \$23

Mixed greens, lemon quinoa, cucumber salad, dried cranberries and tomato salad.

### Pulled Pork Bowl \$23

Cauliflower rice, sauerkraut, tomato salad, feta cheese, cucumber salad and kale drizzled with BBQ sauce.



## Pastas

**Rosé Chicken Penne \$18**  
Grilled chicken, caramelized onions, kale tossed in house-made tomato sauce and topped with feta cheese.

**Foraged and Farm Pasta \$21**  
Bacon crumble, caramelized onion, kale, fresh tomato, carrot slaw tossed in a garlic cream sauce.

**Spaghetti and Meatballs \$22**  
House-made meatballs slowly stewed in tomato sauce with bucatini noodles and asiago cheese.

**Garden Pasta \$22**  
Wild leek butter, kale, carrot slaw, caramelized onions, garlic, cauliflower, mushrooms and bucatini noodles.

**Pulled Pork Mac and Cheese \$21**  
Cheddar cheese and macaroni noodles topped with our house smoked pork shoulder and drizzled with BBQ sauce.

## Mains

**Stuffed Pork Tenderloin \$23**  
Pan seared pork tenderloin stuffed with goat cheese and tamarind. Served with cauliflower rice, seasonal vegetables and peach chutney.

**Bavette Steak \$25**  
6oz Bavette steak marinated in a whiskey soy marinade, seared and sliced topped with basil aioli. Served with roasted potatoes and seasonal vegetables.

**Ribeye Steak \$28**  
8oz Rib eye steak dusted with Chef's special steak blend and finished with wild leek butter. Served with seasonal vegetables and roasted potatoes.

**Chicken Schnitzel \$24**  
Breaded and fried chicken breast with house-made sauerkraut, cucumber salad and root vegetable fries.

**Citrus Crusted Trout \$24**  
Spruce tip and orange crusted trout served with cauliflower rice, cucumber salad and seasonal vegetables

**Fish and Chips \$22**  
Ontario yellow perch breaded and fried. Served with carrot slaw, root vegetable fries, lemon quinoa and remoulade.



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## Desserts

### Black Forest Cup \$10

Layers of chocolate cake, tart cherry filling and fresh whipped cream nestled in a chocolate cup.

### Turtle Cheesecake \$10

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake and topped with white fond and brownie crumble.

### BFC \$10

Big cookie topped with vanilla ice cream and drizzled in our house-made caramel and chocolate sauce.

### Key Lime Cheesecake \$10

Sweet and tart key lime cheesecake with lime infused cream and drizzled with key lime sauce.



## Cocktails

### Kawartha Kiss \$8

Lemon juice, Viamede maple syrup, strawberry puree, bourbon whiskey and splash of soda.

### Blackberry Mojito \$8

Lime juice, blackberry rum, mint, simple syrup and splash of soda.

### Basil Gin Lemonade \$8

Basil simple syrup, blackberry rum, mint leaves, lemonade with a splash of soda.

### Stoney Lake Blues \$8

Blueberry shrub, vodka, simple syrup, rosé wine and a splash of soda.

### Red Wine Sangria \$8

Red wine, brandy, brown sugar, orange juice and fruit.

### White Wine Sangria \$8

White wine, peach schnapps, simple syrup, lemonade and fruit.

## Wine

\$7 per glass/ \$25 per bottle

### Red

Cave Spring- Pinot Noir

Cabernet Franc- Dolomite

### White

Cave Spring- Pinot Gris

Cave Spring- Chardonnay

### Rose

Redtail - Pinot Noir Rosé

## Non-Alcoholic

Apple Juice, Orange Juice, Cranberry Juice, Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Soda Water, Lemonade, Ice Tea, Coffee and Tea

### Cranberry Lemonade Mocktail \$6

Lemonade, cranberry juice, orange juice

### Near Zero- non alcoholic beer \$6

Pale ale; refreshing grapefruit and crisp citrus flavours



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## Beer

### **Craft Beer (King cans) \$7.00**

#### Northern Lights IPA- Bobcaygeon Brewery

Juicy hazy IPA; bursting with mango, papaya and pineapple

#### Starry Night Chocolate Stout- Bobcaygeon Brewery

Bold and full bodied stout; coffee and dark chocolate.

#### North Country Kellerbier- Boshkung Brewery

German-style lager; light spice, herbal tones and a delicate bitterness.

#### Session Lager- Boshkung Brewery

Classic lager; light happiness and a spicy/citrus aroma

#### 35 & 118 Cream Ale- Boshkung Brewery

Award winning cream ale; aromas of cereal grains, floral hops and apples

#### Spark House- Lake of Bays Brewery

Red ale; aromas of toffee, dark bread and a subtle smokiness

#### Our Pet Pilsner- Publican House Brewery

German style- pilsner; with purchase of this can you are supporting our pet project campaign to build new Peterborough animal care centre.

#### Yuzu Sour- Publican House Brewery

Sour beer- tart and juicy brew with mildly sour finish with hint of salt.

#### Lowery Pear Cider- Ravine Vineyard

Dry cider; light in colour with fruity aroma

### **Domestic Beer \$6.50**

Alexander's Keith, Bud Light, Rickards Red, Labatt Blue, Molson Canadian