

*The*

BOATHOUSE



# The Boathouse Story

Welcome. The Boathouse has been a fixture on Stoney Lake for many years. Once a dance hall, then a pub, The Boathouse has grown up, into a waterfront restaurant with a fresh, locally inspired menu.

The Boathouse lives by the philosophy that the best ingredients are found locally and in season. Whatever you chose to order, you'll find fresh flavours and lake breezes.

If you'd like to experience more of our focus on local food, we encourage you to try the acclaimed Forest-to-Table tasting menu at Viamede Resort's fine dining restaurant, Mount Julian.

## Starters

<b><i>Garden Salad</i></b>	<b>9</b>
Seasonal greens, tomato, shredded carrot and beet, red onions with wild blueberry vinaigrette.	
<b><i>Caesar Salad</i></b>	<b>10</b>
Romaine lettuce, parmesan cheese, crumbled bacon and house-made crouton with roasted garlic dressing.	
<b><i>Farmhouse Salad</i></b>	<b>13</b>
Seasonal veggies and pistachio encrusted goat cheese balls on a bed of spinach and with sweet onion vinaigrette.	
<b><i>Perch Salad</i></b>	<b>16</b>
Three breaded and fried perch filets on mixed greens, with rainbow beets, thin potato chips, and Dijon vinaigrette.	
<b><i>Kitchen Staff's Poutine</i></b>	<b>11</b>
Crispy fries, Viamede's own bratwurst, caramelized onions, smothered in stout beef gravy and curds, served with spicy mayo.	
<b><i>Wings</i></b>	<b>16</b>
BBQ, mild, medium, hot or honey garlic, served with blue cheese sauce and carrot sticks.	
<b><i>Fries (regular or sweet potato)</i></b>	<b>4</b>
<b><i>Ontario Asparagus Soup</i></b>	<b>4</b>

### ***Tips? No Thanks!***

*Viamede Resort is completely tip-free. We believe in paying our staff fair wages from the start, and don't believe we should burden guests with extra fees. So, please, no tips necessary.*

## **Anytime Entrees**

*Vegetarian? Most of our dishes are designed to be vegetarian friendly, just ask us to skip the meat!*

### ***Flatbread Pizza*** **16**

Tomato sauce and mozzarella with roasted veggies and Viamede-raised maple bratwurst.

### ***Ontario Tomato Pasta*** **20**

Penne with roasted peppers, mushrooms, onions and chorizo in tomato sauce.

### ***Creamy Pasta*** **20**

Penne with spinach, mushrooms and grilled chicken in cream sauce.

### ***Foraged Pasta*** **20**

Penne with foraged garlic mustard pesto, goat cheese and grilled chicken.

### ***Fish and Chips*** **18**

Three breaded and fried perch filets served with house tartar and coleslaw on a bed of golden fries.

### ***Ontario Beef Burger*** **15**

Classic patty with greens, tomato, onion, cheddar, bacon and pickle on a toasted brioche bun. Served with fries.

### ***Veggie Burger*** **12**

Corn and quinoa patty with beet and horseradish relish, spicy mayo, cheddar cheese, tomato, pickle, onion, greens on a toasted brioche bun. Served with fries.

## **Sandwiches**

*Available for lunch between 11 am – 1 pm. Served with fries or seasonal salad.*

### ***1885 Smoked Brisket*** **14**

Beef, grainy Dijon mayo, swiss cheese, tomato, pickles and greens on a toasted ciabatta.

### ***Chicken Ciabatta*** **12**

Grilled chicken breast with apple-cranberry chutney, swiss cheese, tomato and mixed greens on a toasted ciabatta.

### ***Pork Cubano*** **12**

Viamede pork sausage and 2 thick slices of ham, with honey mustard, pickles and mixed greens on a toasted ciabatta.

## **Dinner Entrees**

*Available for dinner between 5 – 9 pm. Served with seasonal market vegetables and potatoes.*

### ***Beef Short Rib*** **22**

Braised in red wine with mushrooms and carrots.

### ***Pan Seared Pork Chop*** **22**

Spring citrus marinated 10oz pork chop garnished with sweet and spicy apple slaw.

### ***Pan Seared Trout*** **24**

Served with tarragon aioli.

### ***Chicken Supreme*** **24**

With herb and pecan cream cheese.

## **Desserts**

### ***Menonite-Style Apple Fritters*** **9**

3 battered and fried apple rings tossed in cinnamon and sugar. Served with a scoop of ice cream.

### ***Blueberry Crisp*** **9**

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

### ***Bread Pudding*** **9**

Traditional bread pudding, topped with seasonal fruit compôt and vanilla ice cream.

### ***NY Cheesecake*** **9**

The classic. Served with berry compôt.

### ***Seasonal Fruit Plate*** **8**

A plate of fresh, seasonal fruits, perfect for sharing or keeping to yourself.

*Please let your server know if you have any allergies or dietary restrictions.*