

The
BOATHOUSE



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 choose to order, you'll find fresh flavours and lake breezes.

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

LIGHT FARE

HOUSE SALAD // \$10

Mixed greens, dried cranberries, tomatoes, and red onion, tossed in raspberry vinaigrette.

KALE CAESAR SALAD // \$11

Chopped kale, crispy bacon, house made croutons tossed in Caesar dressing and topped with a parmesan crisp.

CAULIFLOWER BITES // \$11

Crispy fried cauliflower tossed in your favourite sauce:

- Mild
- Medium
- Hot
- Honey Garlic
- BBQ
- Sweet Chili
- Sweet Soy
- Garlic Parmesan

STEAK BITES // \$13

Bite sized pieces of steak dusted in chili flour and tossed in a sweet soy glaze.

DEEP FRIED SMELT // \$12

Local Ontario smelt with a side of fresh tzatziki for dipping.

BONELESS CHICKEN BITES // \$12

Crispy fried chicken dusted in flour and tossed in your favourite wing sauce:

- Mild
- Medium
- Hot
- Honey Garlic
- BBQ
- Sweet Chili
- Sweet Soy
- Garlic Parmesan

FUNGI FLAT BREAD // \$12

Garlic mustard pesto, caramelized onion, and mixed sauteed mushrooms.

FARM RAISED FLAT BREAD/ \$13

In house made tomato sauce, kale, Viamede's own maple pork sausage, and caramelized onion.

CHICKEN FLAT BREAD// \$13

Grilled chicken breast, kale, caramelized onion cream sauce, garlic, and melted cheddar.

SANDWICHES

BOATHOUSE BURGER // \$16

Ontario beef patty, seasonal greens, caramelized onion, dill pickle, and cheddar cheese, all on a toasted brioche bun slathered with our famous sauce.

BANQUET BURGER // \$15

Ontario beef patty with your choice of toppings on a toasted brioche bun.

BRIE BURGER // \$16

Ontario beef patty topped with melted brie cheese, bacon and apple cranberry chutney, seasonal greens, tomatoes, caramelized onions, dill pickle, all stacked on a toasted brioche bun.

MANDYS BLACK BEAN BURGER // \$15

In house made black bean patty topped with melted brie cheese, Thai chili sauce, seasonal greens, tomatoes, caramelized onion, and dill pickle, all stacked on a toasted brioche bun.

CHICKEN CORDON BLEU // \$16

In house breaded chicken breast wrapped with ham and swiss cheese, then topped with sauerkraut, tomatoes and our famous sauce, all on a toasted ciabatta.

GRILLED MUSHROOM CIABATTA // \$14

Mixed mushrooms, caramelized onion, tomatoes, fresh seasonal greens, melted brie cheese, garlic mustard pesto, and carrot slaw with raspberry vinaigrette.

CHICKEN CIABATTA // \$16

Grilled chicken breast with melted brie cheese, apple cranberry chutney, fresh tomatoes, and kale.



DELI FRANKFURTER // \$15

All Beef Frank nestled on seasonal greens, with tomatoes, caramelized onion, pickles, and smoked tomato jam, topped with bacon and cheddar cheese.

WHISTLE DOG // \$16

All Beef Frank wrapped with bacon and melted cheddar on a toasted brioche bun with tomato jam and caramelized onions.

POWER BOWLS

APPLE CRANBERRY CHICKEN // \$22

Served with lemon quinoa, fresh tomato salad, feta cheese, and carrot slaw.

MUSHROOM BOWL // \$20

Farrow Pilaf, kale, sunflower seeds, sun dried tomatoes, and cucumber salad.

TROUT BOWL // \$22

Marinated rice noodles, cucumber salad, tzatziki, kale, and tomato salad.

PULLED PORK BOWL // \$21

Farrow Pilaf, sauerkraut, tomato salad, feta cheese, and kale.

PASTA

ROSE CHICKEN PENNE // \$22

Grilled chicken, kale, caramelized onion, house made tomato sauce, and finished with a drizzle of cream, and feta cheese.

FORAGE AND FARM PASTA // \$21

In house grown maple pork sausage, caramelized onion, sun dried tomatoes, carrot slaw, penne, all tossed in a foraged garlic mustard cream sauce.

ONTARIO PUTTANESCA // \$23

In house made tomato sauce, tossed with Ontario Smelt, caramelized onion, garlic, pappardelle noodles, fresh basil, and finished with feta cheese.

GARDEN PASTA // \$20

Foraged garlic mustard pesto, kale, carrot slaw, caramelized onions, garlic, cauliflower, pappardelle noodles, and a mix of mushrooms.

PULLED PORK MAC & CHEESE // \$21

Classic macaroni and cheese made from scratch using real cheddar cheese and topped with our in house smoked pork shoulder and drizzled with BBQ sauce.

DESSERTS

APPLE MELT AWAY CRISP // \$10

Wedged apples with coconut cinnamon strudel, topped with caramel sauce.

BFC // \$10

Our Big Cookie with vanilla ice cream, topped with chocolate and caramel sauce.

SEASONAL COBLER // \$10

Fresh seasonal fruit backed with a scrumptious cobbler topping served with vanilla ice cream.

MAINS

FARM RAISED PORK CHOP // \$23

Pan seared and served with Farrow Pilaf, seasonal vegetables, and house made Ontario Peach Chutney.

WHISKEY MARINATED STEAK // \$24

Bavette steak marinated in whiskey, dusted with Chefs Secret Steak Spice Blend, and paired with garlic mustard pesto, roasted potatoes, and seasonal vegetables.

CHICKEN SCHNITZEL // \$22

Breaded and fried chicken breast accompanied by in house made sauerkraut, cucumber salad, and root vegetable fries.

ONTARIO RAINBOW TROUT // \$23

Pan seared and drizzled in a sumac spruce tip Gastrique, accompanied by Farrow Pilaf and seasonal vegetables.

FISH AND CHIPS // \$20

Ontario Yellow Perch breaded and fried, served with carrot slaw, root vegetable fries, lemon quinoa, and house made tzatziki.