

APPETIZERS

SEAFOOD CHOWDER

A medley of seafood and lake fish, with an Arugula drizzle.

14

BRUSCHETTA

Marinated Roma tomatoes with garlic, red onions, fresh basil, and balsamic, served over toasted baguette.

10

CAESAR WITH A TWIST

Crisp romaine, air dried prosciutto, fried capers, and a cornbread crouton, tossed in a creamy lemon garlic dressing.

15

MUSKOKA ORGANIC SALAD

Leaf organic greens with sweet bell peppers, cucumber, cabernet onions, and smoked paprika potato crisps, drizzled with maple balsamic dressing.

15

THAI VEGETABLE SPRING ROLLS

Filled with Asian vegetables, coconut, and rice noodles, served with sweet chili lime dipping sauce.

16

GRILLED CALAMARI

Served over roasted sweet peppers, eggplant, arugula and balsamic basil infusion.

19

KING CRAB CAKES

Alaskan crab served over a mango, red onion slaw, with chipotle ranch sauce.

20

THE DOCK STEAK SLIDER

Grilled Striploin over a Bermuda onion ring stuffed with garlic mashed potato, topped with a mushroom cap, and sundried tomato gorgonzola sauce.

21

PASTAS

SHRIMP AND SCALLOPS

Spaghettini noodles with goat cheese and spinach, in a rose tomato, arugula pesto sauce.

26

LINGUINE PESCATORI

Shrimp, baby clams, mussels, and calamari, simmered with our house made tomato basil sauce.

27

FETTUCCINE VERDE

Fresh house made spinach noodles, with forest mushrooms, roasted garlic, and chardonnay cream sauce.

23

UDON PORK HOTPOT

Asian noodles with slow roasted pork rib, seasonal vegetables, and sesame soy onion broth.

20

ADD TO YOUR MEAL

6oz grilled chicken	10
Tiger shrimp 5 pcs	17
Seared scallops 4 pcs	18
Roasted garlic mushrooms	7
7oz Lobster tail	Market Price

Dietary Notes: Many items can be made gluten friendly. We are sensitive to all allergies and dietary needs. Make known to your server your needs and expectations. Dock of the bay culinary staff would be happy to cater to your requests

Prices and Products are subject to change based on market availability. Taxes and gratuity are not included in the prices. Corkage fee is \$25. Groups of 8 or more people are subject to 18% automatic gratuity

LUNCH

OPEN-FACE PRIME RIB*

Shaved beef with peppers, onions, Havarti, and rosemary jus, served over a garlic baguette.
20

TEXAS BRISKET*

Mesquite smoked beef, with Cajun slaw, sweet pickles, onion crisps, and house maple BBQ sauce, between an Ace Bakery bun.
20

DOCK SIDE BURGER*

Housemade 8oz sirloin served with lettuce, tomato, onion, dill pickle, and aged cheddar.
20

GRILLED CHICKEN BANH-MI*

Served on a toasted baguette with pickled vegetables and siracha mayo.
19

PANKO PICKEREL TACOS*

Crusted pickerel with, Asian pickled cucumber slaw, soy onion mayo and pea tendrils.
19

RAINBOW TROUT CAPRESE

Pan seared and served over parmesan Jasmin rice, seasonal vegetables, with a cherry tomato, scallion basil sauce.
19

FISH AND CHIPS

Beer battered haddock with creamy house slaw, fresh cut fries and dill ranch sauce.
18

*Comes with a choice of side, between salad, soup, or fries

DOCK STEAKS

All of our steaks and chops are of the highest AAA USDA choice and aged over 40 days.

NY Striploin USDA choice 8oz

40

NY Striploin USDA choice 12oz

50

Rib Eye USDA choice 12oz

58

All steaks come with choice of potato and seasonal vegetables, and our signature sauces.

Sauces include:

Peppercorn stilton

Marsala jus

Cabernet rosemary

Wild mushroom

Roasted tarragon garlic butter

ADD TO YOUR MEAL

6oz grilled chicken 10

Tiger shrimp 5 pcs 17

Seared scallops 4 pcs 18

Roasted garlic mushrooms 7

7oz Lobster tail Market Price

FEATURES

Soup

Jerk Sweet Potato

8.50

Fresh PEI mussels with a tomato basil pesto white wine

17.00