

## APPETIZER

### SEAFOOD CHOWDER

*a medley of seafood and lake fish with an arugula drizzle 11*

### BRUSCHETTA

*marinated roma tomatoes with garlic, red onions, fresh basil and balsamic,  
served over toasted baguette 9*

### CAESAR WITH A TWIST

*crisp romaine, air-dried prosciutto, fried capers, a cornbread crouton tossed  
in a creamy lemon garlic dressing 14*

### MUSKOKA ORGANIC SALAD

*leaf organic greens, with sweet bell peppers, cucumber, cabernet onions, smoked paprika potato  
crisps, drizzled with maple balsamic dressing 15*

### GUACAMOLE BEAN SALAD

*avocado, turtle beans, tomatoes, peppers, onions, cilantro, tossed in a salsa verde  
and garnished with tortilla chips 15*

### CRISPY THAI VEGETABLE SPRING ROLLS

*filled with Asian vegetables, coconut, rice noodles and sweet chili lime dipping sauce 15*

### GRILLED CALAMARI

*served over roasted sweet peppers, eggplant, arugula and balsamic basil infusion 17*

### KING CRAB CAKES

*alaskan crab served with mango red onion slaw and chipotle ranch sauce 18*

### THE DOCK STEAK SLIDER

*grilled 4oz striploin over a Bermuda onion ring stuffed with garlic mashed potato,  
topped with mushroom cap and sundried tomatoes gorgonzola sauce 18*

## HOUSE MADE PASTA

### SHRIMP AND SCALLOPS

*spaghettini noodles with goat cheese and spinach in a rose tomato, arugula pesto sauce 26*

### LINGUINE PESCATORI

*shrimp, baby clams, mussels, calamari, simmered with our house tomato basil sauce 27*

### PENNE ARRABBIATA

*triple smoked bacon, chorizo sausage, cremini mushroom, scallions  
and poblano peppers, in a spicy sriracha tomato pesto sauce 24*

### FETTUCCINI VERDE

*fresh house spinach noodles, with forest mushrooms, roasted garlic  
and chardonnay cream sauce 22*

**Dietary Notes** - Many menu 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.

## LUNCH

11am – 4:30pm

(\* items) Choice of fries, daily salad or soup

### **PULLED PORK AND TABBOULEH ROTI\***

slow roasted pork hip, with zesty tabbouleh and West Indies jerk 16

### **OPEN FACE PRIME RIB\***

shaved beef with peppers and onions over a garlic havarti baguette and rosemary jus 17

### **KNIFE AND FORK GRILLED EGGPLANT SAMMIE\***

layers of eggplant, with vegetable ratatouille, goats cheese, basil pesto tomato caper sauce 17

### **TEXAS BRISKET\***

mesquite slow smoked beef, with Cajun slaw, sweet pickles, onion crisps,  
house maple BBQ sauce, on an Ace bakery bun 18

### **CAPRESE RAVIOLI ALA VODKA**

pasta stuffed with ricotta cheese, roma tomato and basil, in triple smoked bacon,  
shiitake mushroom and green onion rose sauce 19

### **PANKO PICKEREL TACO\***

crusted pickerel with Asian pickled cucumber slaw, soy onion mayo and pea tendrils 18

### **FISH AND CHIPS**

beer battered haddock with creamy house slaw fresh cut fries and dill ranch sauce 17

### **DOCK SIDE BURGER\***

house made 8oz sirloin served with lettuce, tomato, onion, dill pickle and aged cheddar 17

## **ADD TO YOUR MEAL**

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4 seared scallops	\$18	6oz grilled chicken breast	\$10
5 tiger shrimps	\$17	roasted garlic mushrooms	\$7
7oz lobster tail	market price	king crab leg (1 lb)	\$60

## DOCK STEAKS

our steaks and chops are of the highest AAA. USDA choice, and  
Canadian prime, quality, aged over 40 days and hand cut in house

NY STRIPLOIN	(USDA)	8oz	32
NY STRIPLOIN	(USDA)	12oz	40
RIBEYE	(USDA)	12oz	40
RIB-EYE	(Canadian Prime)	14oz	55

steaks come with seasoned fries, seasonal vegetables and our signature sauces

### CHOICE OF SIGNATURE SAUCES

peppercorn stilton  
cabernet rosemary  
wild mushroom

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# ENTRÉE

## CARIBBEAN PORK TENDERLOIN

*stuffed with pineapple chutney, over coconut sushi rice, seasonal vegetables,  
and maple jerk glaze 28*

## MOROCCAN CHICKEN SUPREME

*roasted breast served over giant cous cous warm salad, finished with a pomegranate glaze 30*

## BLACK TOP ATLANTIC SALMON

*served over ratatouille jasmin rice, balsamic honey drizzle and lemon onion marmalade 30*

## VEAL WITH TIGER SHRIMP

*veal striploin medallions topped with shrimp, seasonal vegetables, fingerling potatoes,  
finished with a picatta sauce 33*

## BEEF TENDERLOIN TOWER

*8oz AAA served over Yukon gold mash and leek bundle, with sweet pepper  
and king eringhy mushroom ragout, sweet Marsala wine sauce 46*

## VEGETARIAN OF EVENING

*a daily Chef creation (market price)*

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RIBEYE	(USDA)	12oz	40
RIB-EYE	(Canadian Prime)	14oz	55
PRIMERIB	(USDA)	10oz	32

*(While quantities last)*

*all steaks come with potato, seasonal vegetables and choice of our signature sauces*

## CHOICE OF SIGNATURE SAUCES

*peppercorn Stilton  
marsala Jus  
cabernet rosemary  
wild mushroom  
roasted tarragon garlic butter*

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# DRINK & DESSERT

<p style="text-align: center;"><b>BEVERAGE</b></p> <p><b><u>VIRGIN COCKTAILS</u></b>  <i>Caesar, Daiquiri</i> 8  <i>Margarita, Pina Colada</i> 8  <i>Shirley Temple</i> 5.5</p> <p><b><u>SOFT DRINK</u></b>  <i>San Pellegrino (500 ml)</i> 5.5  <i>Q Water Still / Carbonated</i> 3.5  <i>Juice (16oz)</i> 4.5  <i>Pop, Ice Tea, Soda</i> 3</p> <p style="text-align: center;"><b>BOTTLED BEER</b></p> <p><b><u>DOMESTIC</u></b>  <i>Bud Light / Budweiser</i> 5.75  <i>Canadian / Moosehead</i> 5.75  <i>O'Doul's</i> 4.5</p> <p><b><u>IMPORTED</u></b>  <i>Corona / Heineken</i> 6.75  <i>Guinness (can)</i> 8</p> <p style="text-align: center;"><b>DRAFT BEER (20 oz.)</b></p> <p><i>Coors Light</i> 8  <i>Lake of Bay Pilsner</i> 8  <i>Muskoka Cream Ale</i> 8  <i>Muskoka Detour IPA</i> 8  <i>Muskoka Lager</i> 8  <i>Sawdust City Amber Ale</i> 8  <i>Sawdust City Lagered Ale</i> 8  <i>Stella Artois Pilsner Lager</i> 9.5  <i>16oz Draft beer (started)</i> 6.5</p> <p style="text-align: center;"><b>CIDER &amp; COOLER</b></p> <p><i>Strongbow</i> 8  <i>Somersby (Denmark)</i> 8  <i>Smimoff Ice</i> 6  <i>Smimoff Ice Raspberry</i> 6</p> <p style="text-align: center;"><b>MARTINI (3 oz)</b> 13</p> <p style="text-align: center;"><b>POPULAR COCKTAIL (1.5 oz)</b></p> <p><i>Black / White Russian</i> 7.5  <i>Brown Cow</i> 7.5  <i>Caesar</i> 9.5  <i>Classic Daiquiri</i> 9  <i>Long Island Ice Tea</i> 7.5  <i>Manhattan</i> 7.5  <i>Old Fashion</i> 8.5  <i>Margarita</i> 9  <i>Frozen Margarita</i> 11  <i>Mojito</i> 10  <i>Pharmaceutical Stimulant</i> 10  <i>Pina Colada</i> 11  <i>Sangria Red</i> 11  <i>Singapore Sling</i> 7.5  <i>Tequila Sunrise</i> 7.5  <i>Whiskey Sour</i> 8.5</p> <p><b><u>OTHER</u></b>  <i>Wine Spritzer (5oz)</i> 11  <i>Mango Bellini (3oz)</i> 9  <i>Mimosa (3oz)</i> 9</p>	<p style="text-align: center;"><b>SPIRIT (1 oz)</b></p> <p><b><u>GIN</u></b>  <i>Beefeater</i> 5.5  <i>Bombay Sapphire</i> 7  <i>Hendrick's</i> 9  <i>Tanqueray</i> 8  <i>Tanqueray Ten</i> 10</p> <p><b><u>RUM</u></b>  <i>Appleton</i> 7  <i>Bacardi Black</i> 7  <i>Bacardi Superior</i> 5.5  <i>Captain Morgan Spice</i> 7  <i>Malibu</i> 7</p> <p><b><u>TEQUILA</u></b>  <i>Sauza Silver</i> 5.5  <i>Sauza Gold</i> 7  <i>Tromba Blanco</i> 8  <i>Patron Anejo</i> 13</p> <p><b><u>VODKA</u></b>  <i>Belvedere</i> 9.5  <i>Grey Goose</i> 9  <i>Ketel One</i> 8  <i>Smimoff</i> 5.5</p> <p><b><u>WHISKEY</u></b>  <i>Bulleit</i> 8.5  <i>Canadian Club Premium</i> 7  <i>Crown Royal</i> 7  <i>Forty Creek</i> 5.5  <i>Gibson's</i> 7  <i>Jack Daniel's</i> 7  <i>Jameson</i> 7  <i>Jim Beam</i> 7  <i>Maker's Mark</i> 9</p> <p><b><u>OTHER</u></b>  <i>Jagermeister</i> 6</p>	<p><b><u>BLENDED SCOTCH</u></b>  <i>Chivas Regal 12 yr.</i> 8  <i>Chivas Regal 18yr.</i> 15  <i>Grant's</i> 5.5  <i>Johnny Walker (Red)</i> 7  <i>Johnny Walker (Black)</i> 9  <i>Johnny Walker (Blue)</i> 25</p> <p><b><u>SINGLE MALT</u></b>  <i>Cragganmore 12 yr.</i> 12  <i>Glenfiddich 12 yr.</i> 10  <i>Glenfiddich 18 yr.</i> 20  <i>Glenmorangie 10 yr.</i> 11  <i>Oban 14 yr.</i> 15  <i>Lagavulin 16yr.</i> 18  <i>Macallan Rear Cask</i> 35</p> <p><b><u>BRANDY &amp; COGNAC</u></b>  <i>ST' Remy</i> 7  <i>Courvoisier VS</i> 9  <i>Remy Martin VSOP</i> 13  <i>Hennessey VSOP</i> 15  <i>Hennessey XO</i> 24</p> <p><b><u>PORT (2 oz)</u></b>  <i>Taylor Fladgate 10yr.</i> 10</p> <p style="text-align: center;"><b>SPECIALTY COFFEE (1.5 oz)</b></p> <p><i>Bailey's coffee</i> 9  <i>B52 coffee</i> 9  <i>Blueberry tea</i> 9  <i>Irish coffee</i> 9  <i>Monte Cristo</i> 9  <i>Spanish coffee</i> 9  <i>Pharmaceutical stimulant</i> 10</p> <p style="text-align: center;"><b>COFFEE &amp; TEA</b></p> <p><i>Espresso</i> 4.5  <i>Cappuccino</i> 6  <i>Latte</i> 6  <i>Coffee / Tea</i> 3</p>
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**DESSERT**  
**\$8.5**

**CHOCOLATE FUDGE CAKE**  
*trio of chocolate fudge, ganache and swirls, gluten free*

**CARROT CARAMEL CHEESE CAKE**  
*cheese cake filled with chunks of carrot cake  
over graham crust and a duo of caramel toppings*

**KEY LIME DIVINE**  
*refreshing layers of lime, lemon mousse and whipped cream over  
a chocolate crust*

**WHITE CHOCOLATE CRÈME BRULEE**  
*traditional baked custard, with glazed sugar crust*

**WILDBERRY & RHUBARB CRISP**  
*served with cream*

# WINE LIST

	<b><u>BY GLASS</u></b>	5 oz	9 oz
<b>Sparkling</b>	NV Prosecco, <b>Cabert</b> , Friuli, Italy	10	NA
<b>Pinot Grigio</b>	2016 Villa San Martino, <b>Cabert</b> , Venezia Giuli, Italy	9	15
<b>Sauvignon Blanc</b>	2017 <b>Vina Echeverria</b> , Curico Valley, Chile	9	15
<b>Riesling</b>	2013 <b>North 42 degrees</b> , Lake Erie, Ontario (VQA) Dry	9	15
<b>Chardonnay</b>	2016 <b>Leaping Horse</b> , Central California	9	15
<b>Merlot</b>	2016 <b>Leaping Horse</b> , Central California	9	15
<b>Malbec</b>	2017 Black River, <b>Humberto Canale</b> , Patagonia, Argentina	9	15
<b>Shiraz</b>	2013 Mount Oakden, <b>Mitchell</b> , Clare Valley, Australia	10	17
<b>Cabernet Sauvignon</b>	2014 <b>Fox Brook</b> , California	9	15
<b>Valpolicella</b>	2016 Valpolicella Classico, <b>Speri</b> , Veneto Italy	11	18
<b><u>BOTTLE SELECTION</u></b>			
<b>Sparkling</b>	NV Prosecco, <b>Cabert</b> , Friuli, Italy		48
	NV Premier Brut, <b>Nicolas Feuillatte</b> , Champagne, France		97
<b>Pinot Grigio</b>	2017 <b>Principato</b> , Veneto, Italy		39
	2017 Cabert, <b>Cabert</b> , Friuli, Italy		45
	2016 Villa San Martino, <b>Cabert</b> , Venezia Giuli, Italy		48
<b>Sauvignon Blanc</b>	2017 Reserva, <b>Vina Echeverria</b> , Curico Valley, Chile		39
	2017 <b>Yealands</b> , Land Made, South Island, New Zealand		48
	2017 Map Maker, <b>Staete Landt</b> , Marlborough, New Zealand		57
<b>Riesling</b>	2013 <b>North 42 degrees</b> , Lake Erie, Ontario VQA		36
	2016 <b>Tawse</b> Niagara Peninsula, Ontario VQA		39
<b>Chardonnay</b>	2016 <b>Leaping Horse</b> , Central California		39
	2016 <b>Ironstone</b> , Sierra Foothills, California		49
	2016 <b>Hess</b> , Shirltail Creek Vineya, Monterey, California		58
	2016 <b>Francis Ford Coppola</b> , Sonoma, California		65
	2016 Chablis, <b>Domaine Bernard Defaix</b> , Burgundy, France		75
<b>Rose</b>	2016 <b>Chateau Cazal Viel</b> , Saint-Chinian, France		42
<b>Pinot Noir</b>	2015 Gran Reserva, <b>Vina Echeverria</b> , Casablanca Valley, Chile		49
	2016 Heritage Reserve, <b>De Loach</b> , Monterey, California		57
	2016 Block Nine, <b>Caiden's Vineyard</b> , California		66
<b>Merlot</b>	2016 <b>Leaping Horse</b> , Central California		39
	2015 <b>Seven Peaks</b> , Central California		48
	2014 <b>Chateau la Maroutine</b> , Bordeaux, France		59
	2012 <b>Schug</b> , Carneros Estate, Sonoma, California		89
<b>Zinfandel</b>	2016 <b>Grayson Cellars</b> , California		57
	2015 <b>Francis Ford Coppola</b> , Rosso & Bianco, California		57
	Lot 66, Old Vine Red <b>Marietta Cellars</b> , Sonoma, California		65
	2013 <b>Seghesio</b> , Sonoma, California		85
<b>Malbec</b>	2017 Black River, <b>Humberto Canale</b> , Patagonia, Argentina		39
	2016 <b>Finca Decero</b> , Mendoza, Argentina		59
<b>Shiraz / Syrah</b>	2016 Mount Oakden, <b>Mitchell</b> , Clare Valley, Australia		48
	2016 <b>Earthworks</b> , Barossa Valley, Australia		51
	2015 Cotes du Rhone, <b>Chateau du Trignon</b> , Gigondas, France		59
	2016 <b>Shingleback</b> , Haycutters, McLaren Vale, Australia		64
	2012 <b>Brokenwood</b> , Hunter Valley, Australia		95
<b>Cabernet Sauvignon</b>	2014 <b>Fox Brook</b> , California		42
	2016 <b>Ironstone</b> , Lodi, California		51
	2015 <b>Cycles Gladiator</b> , Lodi, California		59
	2014 <b>Murphy Goode</b> , Alexander Valley, California		66
	2015 <b>Duckhorn</b> , Decoy, Sonoma County, California		79
	2015 Director's, <b>Francis Ford Coppola</b> , Sonoma, California		99
	2014 Innisfree, <b>Joseph Phelps</b> , Napa Valley, California		110
	2014 <b>Honig</b> , Rutherford, Napa Valley, California		149
<b>Italian Classico</b>	2015 Chianti <b>Poggio Civett</b> , D.O.C.G. Cerreto Guidi		42
	2016 Valpolicella Classico, <b>Speri</b> , Veneto		51
	2011 <b>Fattoria del Cerro</b> , 'Manero', Tuscany (Super Tuscan)		60
	2015 Ripasso della Valpolicella, <b>Speri</b> , Veneto		75
	2014 'Nero d'Avola' <b>Centopassi</b> , Monreale, Sicily (organic)		79
	2015 Chianti Berardenga, <b>Fattoria de Felsina</b> , Tuscany		89
	2013 Barolo Arione, <b>Gigi Rosso</b> , Piemonte		119
	2012 Brunello di Montalcino, <b>Tenuta Il Poggione</b> , Tuscany		149
	2012 Amarone della Valpolicella, Saint Urbano, <b>Speri</b> , Veneto		159