

APPETIZER

SEAFOOD CHOWDER

a medley of seafood and lake fish with an arugula drizzle 12

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*

MARGARITA NAANZAW

*naan bread baked with Roma tomatoes mozzarella, basil, oregano sauce,
and Bermuda onions 14*

MUSKOKA ORGANIC SALAD

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

AHITUNA 3 WAYS

*tartar, black top, and bulgogi marinated, served on fried sushi rice cakes,
and daikon cucumber relish 22*

THE DOCK STEAK SLIDER

*grilled 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 rosé tomato, arugula pesto sauce 26

LINGUINE PESCATORI

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

FETTUCCINI VERDE

*fresh house spinach noodles, with forest mushrooms, roasted garlic
and chardonnay cream sauce 23*

GNOCHI CAPRESE

*potato pasta with vine cherry tomatoes, red onions, roasted garlic, tossed with basil pesto, air
dried prosciutto, Grana Padano, and aged balsamic 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.

Prices and Products are subject to change based on market availability,
Taxes and Gratuity are not included in price. Corkage fee \$25
Group of 8 or more people, subject to 18% automatic gratuity

May 2019

LUNCH

11am – 4:30pm

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

OPEN FACE PRIME RIB*

shaved beef with peppers and onions over a garlic havarti baguette and rosemary jus 19

TEXAS BRISKET*

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

CURRIED VEGETABLE NAANWICH*

roasted vegetables, light yellow madras curry, coconut milk, served in a garlic naan bread 17

PANKO PICKEREL TACO*

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

DOCK SIDE BURGER*

house made 8oz sirloin served with lettuce, tomato, onion, dill pickle and aged cheddar 18

RAINBOW TROUT PICATA

pan seared and served over grilled mini potatoes, seasonal vegetables, with a parsley, lemon, caper, white wine sauce 19

FISH AND CHIPS

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

ADD TO YOUR MEAL

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 choice)	8oz	32
NY Striploin	(USDA choice)	12oz	40
Rib Eye	(USDA choice)	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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ENTRÉS

MESQUITE SMOKED CHICKEN SUPREME

glazed with a Korean BBQ sauce over sweet chili sticky rice 30

PORK TENDERLOIN SHRIMP CREOLE

*grilled pork medallions, with tiger shrimp, zesty creole sauce,
and Peruvian smashed potato 33*

ATLANTIC MAPLE MISO SALMON

with nori sesame crumble, over buck wheat soba noodles 34

SOUSVIDE MUSKOVY DUCK BREAST

*served over sundried blueberry wild rice pudding, and 12 years old balsamic
and soy onion reduction 36*

LOBSTER PERNOD

*pan seared Bahamian lobster, with sweet peppers, oyster mushrooms, spring leeks,
garlic cream sauce and saffron spaghetti 40*

ALBERTA LAMB RACK

slow roasted over marsala chocolate paint, gooseberry chutney, roasted fingerling potatoes 46

BEEF TENDERLOIN TOWER

*8oz AAA served over Yukon gold mash and leek bundle, with sweet pepper
and king eringhy mushroom ragout, with a sweet Marsala wine sauce 48*

VEGETARIAN OF EVENING

a daily Chef creation, market price

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Rib Eye	(USDA choice)	12oz	40
Rib Eye	(Canadian Prime)	14oz	55
Prime Rib	(USDA choice)	10oz	34

(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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WINE LIST

		5 oz	9 oz
<u>BY GLASS</u>			
Sparkling	NV Prosecco, Cabert , Friuli, Italy	10	NA
Pinot Grigio	2016 Villa San Martino, Cabert , Venezia Giuli, Italy	9	15
Sauvignon Blanc	2017 Vina Echeverria , Curico Valley, Chile	9	15
Rose	2016 Chateau Cazal Viel , Saint-Chinian, France	10	17
Chardonnay	2016 Leaping Horse , Central California	9	15
Merlot	2018 La Palma, Vina la Rosa , Cachapoal Valley, Chile	9	15
Malbec	2017 Black River, Humberto Canale , Patagonia, Argentina	9	15
Shiraz	2013 Mount Oakden, Mitchell , Clare Valley, Australia	10	17
Cabernet Sauvignon	2017 Leaping Horse , Central California	9	15
Chianti	2016 Chianti Poggio Morino , D.O.C.G. Toscana	10	17
<u>BOTTLE SELECTION</u>			
Sparkling	NV Prosecco, Cabert , Friuli, Italy		48
	NV Premier Brut, Nicolas Feuillatte , Champagne, France		97
Pinot Grigio	2017 Principato , Veneto, Italy		39
	2017 Cabert, Cabert , Friuli, Italy		45
	2016 Villa San Martino, Cabert , Venezia Giuli, Italy		48
Sauvignon Blanc	2017 Reserva, Vina Echeverria , Curico Valley, Chile		39
	2017 Yealands , Land Made, South Island, New Zealand		48
	2017 Map Maker, Staete Landt , Marlborough, New Zealand		57
Riesling	2013 North 42 degrees , Lake Erie, Ontario VQA		36
	2016 Tawse Niagara Peninsula, Ontario VQA		39
Chardonnay	2016 Leaping Horse , Central California		39
	2016 Ironstone , Sierra Foothills, California		49
	2016 Hess , Shiretail Creek Vineya, Monterey, California		58
	2016 Francis Ford Coppola , Sonoma, California		65
	2016 Chablis, Domaine Bernard Defaix , Burgundy, France		75
Rose	2016 Chateau Cazal Viel , Saint-Chinian, France		42
Pinot Noir	2015 Gran Reserva, Vina Echeverria , Casablanca Valley, Chile		49
	2016 Heritage Reserve, De Loach , Monterey, California		57
	2016 Block Nine, Caiden's Vineyard , California		66
Merlot	2018 La Palma, Vina la Rosa , Cachapoal Valley, Chile		39
	2015 Seven Peaks , Central California		48
	2014 Chateau la Maroutine , Bordeaux, France		59
	2012 Schug , Carneros Estate, Sonoma, California		89
Zinfandel	2016 Grayson Cellars , California		57
	2015 Francis Ford Coppola , Rosso & Bianco, California		57
	Lot 66, Old Vine Red Marietta Cellars , Sonoma, California		65
	2013 Seghesio , Sonoma, California		85
Malbec	2017 Black River, Humberto Canale , Patagonia, Argentina		39
	2016 Finca Decero , Mendoza, Argentina		59
Shiraz / Syrah	2016 Mount Oakden, Mitchell , Clare Valley, Australia		48
	2016 Earthworks , Barossa Valley, Australia		51
	2015 Cotes du Rhone, Chateau du Trignon , Gigondas, France		59
	2016 Shingleback , Haycutters, McLaren Vale, Australia		64
	2012 Brokenwood , Hunter Valley, Australia		95
Cabernet Sauvignon	2014 Leaping Horse , Central California		39
	2016 Ironstone , Lodi, California		51
	2015 Hollick , The Bard, Coonawarra, Australia		59
	2014 Murphy Goode , Alexander Valley, California		66
	2015 Duckhorn , Decoy, Sonoma County, California		79
	2015 Director's, Francis Ford Coppola , Sonoma, California		99
	2014 Innisfree, Joseph Phelp , Napa Valley, California		110
	2016 Honig , Rutherford, Napa Valley, California		149
Italian Classico	2016 Chianti Poggio Morino , D.O.C.G. Toscana		42
	2016 Valpolicella Classico, Speri , Veneto		51
	2017 Poggio al Ginepri Rosso, Argentiera Bolgheri (Super Tuscan)		75
	2015 Ripasso della Valpolicella, Speri , Veneto		75
	2014 'Nero d'Avola' Centopassi , Monreale, Sicily (organic)		79
	2015 Chianti Berardenga, Fattoria de Felsina , Tuscany		89
	2013 Barolo Arione, Gigi Rosso , Piemonte		119
	2012 Brunello di Montalcino, Tenuta Il Poggione , Tuscany		149
	2012 Amarone della Valpolicella, Saint Urbano, Speri , Veneto		159

