

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*

MARGHERITA 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

*tartare, 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*

GNOCCHI CAPRESE

*potato pasta with white wine, 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.

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 PICCATA

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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Group of 8 or more people, subject to 18% automatic gratuity

July 2019

DRINK & DESSERT

BEVERAGE

VIRGIN COCKTAILS

Caesar, Daiquiri	8
Margarita, Pina Colada	8
Shirley Temple	5.5

SOFT DRINK

San Pellegrino (500 ml)	5.5
Q Water Still / Carbonated	3
Juice (Orange, Mango, Apple)	4.5
Pop, Ice Tea	3

BOTTLED BEER

DOMESTIC

Bud Light / Budweiser	6
Canadian / Moosehead	6
Non-Alcoholic Beer	4.5

IMPORTED

Corona / Heineken	7
Guinness (500ml)	9.5

DRAFT BEER (20 oz.)

Dock of the Bay Pilsner	8.0
Coors Light	8.5
Muskoka Cream Ale	8.5
Muskoka Detour IPA	8.5
Muskoka Lager	8.5
Sawdust City O'1 Woody	8.5
Sawdust City Gateway	8.5
Stella Artois Pilsner Lager	10
16oz (ex. Stella)	7
16oz Stella Artois	8.5

CIDER & COOLER

Strongbow	8.5
Somersby (Denmark)	8.5
Smimoff Ice	6.5

MARTINI (3 oz) 13

POPULAR COCKTAIL (1.5 oz)

Alabama Slam	8
Black / White Russian	7.5
Brown Cow	7.5
Caesar	9.5
Classic Daiquiri	9
Long Island Ice Tea	7.5
Manhattan	7.5
Old Fashion	9
Margarita	9
Frozen Margarita	11
Mojito	10
Pharmaceutical Stimulant	10
Pina Colada	11
Sangria Red	11
Singapore Sling	7.5
Tequila Sunrise	7.5
Whiskey Sour	8.5

OTHER

Wine Spritzer (5oz)	11
Mango Bellini (3oz)	9
Mimosa (3oz)	9

SPIRIT (1 oz)

GIN

Beefeater	5.5
Bombay Sapphire	7
Hendrick's	9
Tanqueray	8
Tanqueray Ten	10

RUM

Appleton	7
Bacardi Black	7
Bacardi Superior	5.5
Captain Morgan Spice	7
Malibu	7

TEQUILA

Sauza Silver	5.5
Sauza Gold	7
Tromba Blanco	8
Patron Anejo	13

VODKA

Belvedere	9.5
Grey Goose	9
Ketel One	8
Smirnoff	5.5

WHISKEY

Bulleit	8.5
Canadian Club Premium	7
Crown Royal	7
Forty Creek	5.5
Gibson's	7
Jack Daniel's	7
Jim Beam	7
Maker's Mark	9

IRISH WHISKEY

Jameson	7
Midleton (Barry Crockett)	25

OTHER

Jagermeister	6
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BLENDED SCOTCH

Chivas Regal 12 yr.	8
Chivas Regal 18 yr.	15
Grant's	5.5
Johnny Walker (Red)	7
Johnny Walker (Black)	9
Johnny Walker (Blue)	25

SINGLE MALT

Aberfeldy 12 yr.	9
Dalmore 12 yr.	11
Glenmorangie 10 yr.	11
Glenfiddich 12 yr.	10
Glenfiddich 18 yr.	20
Glenmorangie 10 yr.	11
Lagavulin 16 yr.	18
Oban 14 yr.	15
Macallan Gold	9
Macallan Rare Cask	35

BRANDY & COGNAC

ST' Remy	7
Courvoisier VS	9
Remy Martin VSOP	13
Hennessey VSOP	15
Hennessey XO	24

PORT (2 oz)

Taylor Fladgate 10yr	10
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SPECIALTY COFFEE (1.5 oz)

Bailey's coffee	9
B52 coffee	9
Blueberry tea	9
Irish coffee	9
Monte Cristo	9
Spanish coffee	9
Pharmaceutical stimulant	10

COFFEE & TEA

Espresso	4.5
Cappuccino / Latte	6
Coffee / Tea	3.5

DESSERT

CARROT CARAMEL CHEESE CAKE 8.5
cheese cake filled with chunks of carrot cake over graham crust and a duo of caramel toppings

KEY LIME CHEESE CAKE 8.5
refreshingly sweet and tart with a chocolate crust

WHITE CHOCOLATE CRÈME BRÛLÉE 8.5
traditional baked custard, with glazed sugar crust

DEEP CARAMEL PECAN FLAN 8.5
crunchy pecans and creamy caramel filling with short bread crust

FLOURLESS CHOCOLATE TORTE 8.5
rich chocolate gnash and glaze, not too sweet

VEGAN CHOCOLATE DECADENCE CAKE 8.5
plant based ingredients, with cocoa and heavenly chocolate glaze

GELATO

dark chocolate, lemon, strawberry 8.5 pistachio 12

WINE LIST

		5 oz	9 oz
<u>BY GLASS</u>			
Sparkling	NV Prosecco, Cabert , Friuli, Italy	10	NA
Pinot Grigio	2018 Villa San Martino, Cabert , Venezia Giuli, Italy	9	15
Sauvignon Blanc	2018 Vina Echeverria , Curico Valley, Chile	9	15
Rose	2017 Chateau Cazal Viel , Saint-Chinian, France	10	16
Chardonnay	2017 Leaping Horse , Central California	9	15
Merlot	2018 La Palma, Vina la Rosa , Cachapoal Valley, Chile	9	15
Malbec	2018 Black River, Humberto Canale , Patagonia, Argentina	10	16
Shiraz	2017 Mount Oakden, Mitchell , Clare Valley, Australia	11	18
Cabernet Sauvignon	2017 Leaping Horse , Central California	9	15
Chianti	2016 Poggio Morino , DOCG. Tuscany, Italy	10	16
<u>BOTTLE SELECTION</u>			
Sparkling	NV Prosecco, Cabert , Friuli, Italy		49
	NV Premier Brut, Nicolas Feuillatte , Champagne, France		97
Pinot Grigio	2018 Principato , Veneto, Italy		39
	2018 Cabert, Cabert , Friuli-Venezia Giuli, Italy		48
	2018 Villa San Martino, Cabert , Friuli-Venezia Giuli, Italy		51
Sauvignon Blanc	2018 Reserva, Vina Echeverria , Curico Valley, Chile		39
	2018 Yealands , Land Made, South Island, New Zealand		48
	2018 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	2017 Leaping Horse , Central California		39
	2017 Ironstone , Sierra Foothills, California		52
	2017 Hess , Shiretail Creek Vineya, Monterey, California		59
	2016 Francis Ford Coppola , Sonoma, California		69
	2017 Chablis, Domaine Bernard Defaix , Burgundy, France		89
Rose	2017 Chateau Cazal Viel , Languedoc-Roussillon, France		42
Pinot Noir	2017 Heritage Reserve, De Loach , Monterey, California		59
	2017 Block Nine, Caiden's Vineyard , California		69
	2013 Bachelder , Willamette Valley, Oregon		89
	2016 Paul Hobbs , Katherine Lindsay, Russian River, California		295
Merlot	2018 La Palma, Vina la Rosa , Cachapoal Valley, Chile		39
	2015 Seven Peaks , Central California		49
	2015 Tawse , Cabernet Merlot, Niaraga, Ontario VQA		60
	2016 Frog's Leap , Rutherford, Napa Valley, California		139
Zinfandel	2016 Francis Ford Coppola , Dimond Collection Red, California		59
	2016 Marietta , Roman Estate, North Coast, California		79
Malbec	2018 Black River, Humberto Canale , Patagonia, Argentina		42
	2016 Finca Decero , Mendoza, Argentina		59
Shiraz / Syrah	2017 Mount Oakden, Mitchell , Clare Valley, Australia		49
	2017 Earthworks , Barossa Valley, Australia		53
	2017 Cotes du Rhone, Chateau du Trignon , Gigondas, France		59
	2016 Shingleback , Haycutters, McLaren Vale, Australia		69
	2012 Brokenwood , Hunter Valley, Australia		110
Cabernet Sauvignon	2017 Leaping Horse , Central California		39
	2017 Ironstone , Lodi, California		52
	2016 Murphy Goode , Alexander Valley, California		66
	2016 Duckhorn , Decoy, Sonoma County, California		85
	2016 Director's, Francis Ford Coppola , Sonoma, California		99
	2015 Honig , Rutherford, Napa Valley, California		169
	2016 Joseph Phelps , Napa Valley, California		269
	2015 Paul Hobbs , Beckstoffer Dr. Crane, Napa Valley, California		575
	2014 Paul Hobbs , Beckstoffer Las Piedras, Napa Valley, California		695
Italian Classico	2016 Chianti, Poggio Morino , Tuscany		42
	2016 Rosso di Toscan, IL poggione , Tuscany (Super Tuscan)		60
	2016 Ripasso della Valpolicella, Speri , Veneto		75
	2016 Chianti Berardenga, Fattoria de Felsina , Tuscany		89
	2014 Barolo Arione, Gigi Rosso , Piemonte		129
	2013 Brunello di Montalcino, Tenuta IL Poggione , Tuscany		149
	2013 Amarone della Valpolicella, Saint Urbano, Speri , Veneto		169
	2015 Argenteria Bolgheri Superiore, Tenuta Argenteria , Tuscany		275

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