

## APPETIZER

### SEAFOOD CHOWDER

*a medley of seafood and fish with an arugula drizzle 15*

### BRUSCHETTA

*marinated Roma tomatoes with garlic, red onions, fresh basil and balsamic,  
served over toasted baguette 12*

### CAESAR WITH A TWIST

*crisp romaine, air-dried prosciutto, fried capers, and a cornbread crouton  
tossed in a creamy lemon garlic dressing 17*

### GLASS NOODLE CHICKEN SALAD BOWL

*Slow roasted smoked chicken with heritage greens, noodles, edamame, radish, sprouts,  
and seasonal vegetables, with white balsamic dressing 19*

### CRISPY THAI VEGETABLE SPRING ROLLS

*filled with Asian vegetables, coconut, rice noodles and sweet chili lime dipping sauce 18*

### GRILLED CALAMARI

*served over roasted sweet peppers, eggplant, arugula and balsamic basil infusion 20*

### KING CRAB CAKES

*Alaskan crab served over a mango red onion slaw, with chipotle ranch sauce 21*

### 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 22*

## PASTA

### SHRIMP AND SCALLOPS

*spaghettoni noodles with goat cheese and spinach  
in a rosé tomato, arugula pesto sauce 30*

### LINGUINE PESCATORI

*shrimp, baby clams, mussels, calamari, simmered  
with our house tomato basil sauce 29*

### FETTUCCINI VERDE

*fresh house spinach noodles, with forest mushrooms, roasted garlic  
and chardonnay cream sauce 26*

### CAPRESE RAVIOLI BOCCONCINI

*Smoked pork belly, red onions, cherry tomatoes fresh basil  
and roasted garlic virgin olive oil white wine sauce 27*

**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.

## ENTRÉS

### GRILLED PORK RACK CHOP SOUS VIDE

*with rhubarb BBQ glaze, apple siracha chutney and five spice smashed sweet potato, and seasonal vegetables 36*

### SMOKED CHICKEN PIRI-PIRI SUPREME

*Lightly mesquite smoked, over Grana Padano sticky rice, zesty Portuguese sauce, and seasonal vegetables 34*

### PERSIAN LAMB RACK

*Alberta big eye lamb with a Shiraz honey glaze, purple potato, and seasonal vegetables 50*

### ATLANTIC SALMON

*Seared over Vietnamese vegetable rice spring rolls and maple soy roasted onion glaze 36*

### BEEF TENDERLOIN TOWER 8oz

*Over Yukon gold mash leek bundle, Marsala jus, and seasonal vegetables 52*

## ADD TO YOUR MEAL

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4 seared scallops	\$20	6oz grilled chicken breast	\$12
5 tiger shrimps	\$18	roasted garlic mushrooms	\$7
7oz lobster tail	Market Price		

## 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	42
NY Striploin	(USDA choice)	12oz	52
Rib Eye	(USDA choice)	12oz	58
Striploin	(PRIME)	12oz	60
Prime Rib	(USDA choice)	10oz	40

*(While quantities last)*

*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*

## FUTURE ITEMS

### CHEF'S DAILY CATCH AND CHOICE

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