

APPETIZER

- Seafood Chowder** **9.5**
A medley of seafood and lake fish with an arugula drizzle
- Bruschetta** **8**
Marinated Roma tomatoes with garlic, red onions, fresh basil and balsamic, served over toasted baguette
- Caesar with a Twist** **13**
Crisp romaine, air-dried prosciutto, fried capers, a cornbread crouton tossed in a creamy lemon garlic dressing
- Muskoka Organic Salad** **15**
Whole leaf organic greens, with sweet bell peppers, cucumber, Cabernet onions, Margarita flatbread, drizzled with maple balsamic dressing
- Crispy Thai Vegetable Spring Rolls** **15**
Filled with Asian vegetables, coconut, rice noodles and sweet chilli lime dipping sauce
- Grilled Calamari** **17**
Served over roasted sweet peppers, eggplant, arugula and balsamic basil infusion
- King Crab Cakes** **17**
Alaskan crab served with mango red onion slaw and chipotle ranch sauce
- The Dock Steak Slider** **17**
Grilled striploin over a Bermuda onion ring, stuffed with garlic mashed potato and topped with mushroom cap and sundried tomatoes gorgonzola sauce

HOUSE MADE PASTA

- Shrimp and Scallops** **25**
Spaghettoni noodles with goat cheese and spinach in a rose tomato, arugula pesto sauce
- Caprese Ravioli** **23**
With hickory smoked chicken, sweet peppers, oyster mushrooms and leeks, in a Asiago cream sauce
- Linguinni Chorizo Calamari** **22**
Squid ink linguinni noodles, with spicy sausage, squid tubes and tentacles, black olives, scallions, roma tomatoes in garlic basil white wine sauce
- Fettuccini Verde** **21**
Fresh house spinach noodles, with forest mushrooms, roasted garlic and chardonnay cream sauce

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

**Choice of fries, salad or soup
(Lunch served till 4:30pm)*

Open Face Prime Rib*

17

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

OMG Topless Meat Loaf Sammie*

15

AAA ground striploin, prosciutto wrapped over rosemary focaccia, arugula and smothered with roasted mushrooms, onions, sweet pepper Cabernet jus

Baked Tortellini

16

With chorizo sausage bolognaise, roasted mushrooms, spinach and three cheeses

Vegetarian Ratatouille Roti*

16

Grilled seasonal veggies with roasted eggplant and roma tomatoes in a light East Indian curry

Fried Clams Taco*

17

Tempura battered clams with Cajun coleslaw, pea tendrils, and sriracha mayo

Dock Side Burger*

15

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

Fish And Chips

16

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

DOCK STEAKS

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

USDA CHOICE

NY Striploin	8oz	30
Rib Eye	12oz	38

CANADIAN PRIME

NY Striploin	12oz	45
Rib Eye	12oz	48

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

Choice of Sauces

*Peppercorn Stilton
Cabernet Rosemary
Wild Mushroom*

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ENTRÉE

Pork Rack Chop

27

Maple whiskey brine pork chop, mesquite smoked and grilled, over a scallion potato cake with three onion chutney

Chicken Supreme

27

Roasted breast served over mini potatoes, zucchini noodles and seasonal vegetables with strawberry rhubarb jam

Land and Sea

30

Blackened veal medallions with tiger shrimp over zesty sauce cheron and nest of basil linguinni aliolio

Grilled Atlantic Salmon

28

Over sweet chili Jasmin rice bowl Bulgogi maple glaze, seasonal vegetables and Casava root chips

Beef Tenderloin Tower

44

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

Vegetarian of Evening

(Market Price)

A daily Chef creation

ADD TO YOUR MEAL

4 Seared scallops	\$16	6oz Grilled chicken breast	\$8
5 Tiger shrimps	\$15	Roasted garlic mushrooms	\$5
7oz Lobster Tail	(Market price)		

DOCK STEAKS

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

USDA CHOICE

NY Striploin	8oz	30
NY Striploin	12oz	38
Rib Eye	12oz	38
Prime Rib	10oz	30

CANADIAN PRIME

NY Striploin	12oz	45
Rib Eye	12oz	48

All steaks come with choice of potato, seasonal vegetables and 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

BY GLASS

		5 oz	9 oz
Sparkling	NV Prosecco, Cabert , Friuli, Italy	11	NA
Pinot Grigio	2015 Villa San Martino, Cabert , Venezia Giuli, Italy	9	15
Sauvignon Blanc	2015 Vina Echeverria , Curico Valley, Chile	9	15
Chardonnay	2015 Seven Peaks , Central California	11	17
Rose	2016 Chateau Cazal Viel , Saint-Chinian, France	10	16
Merlot	2015 Leaping Horse , Central California	9	15
Malbec	2016 Black River, Humberto Canale , Patagonia, Argentina	9	15
Chianti	2015 Chianti, Poggio Civett , D.O.C.G. Cerreto Guidi, Italy	10	17
Shiraz	2013 Mount Oakden, Mitchell , Clare Valley, Australia	11	18
Cabernet Sauvignon	2015 Ironstone , Lodi, California	12	19

BOTTLE SELECTION

Sparkling	NV Prosecco, Cabert , Friuli, Italy	48
	NV Premier Brut, Nicolas Feuillatte , Champagne, France	97
Pinot Grigio	2015 Cantina di Bertolo, Cabert , Friuli, Italy	39
	2015 Cabert, Cabert , Friuli, Italy	45
	2015 Villa San Martino, Cabert , Venezia Giuli, Italy	48
Sauvignon Blanc	2015 Vina Echeverria , Curico Valley, Chile	39
	2016 Map Maker, Staete Landt , Marlborough, New Zealand	55
	2013 Shaw and Smith , Adelaide Hills, Australia	70
Riesling	2015 Tawse Niagara Peninsula, Ontario VQA	39
	2014 Charles Baker , Niagara, Ontario VQA (100% Sustainable)	55
Chardonnay	2015 Leaping Horse , Central California	39
	2015 Seven Peaks , Central California	43
	2015 Ironstone , Sierra Foothills, California	51
	2014 Cannonball , Sonoma County, California	59
	2015 Chablis, Domaine Bernard Defaix , Burgundy, France	75
Rose	2016 Chateau Cazal Viel , Saint-Chinian, France	42
Pinot Noir	2016 Humberto Canale , Patagonia, Argentina	49
	2015 Heritage Reserve, De Loach , Monterey, California	57
	2015 Schug , Sonoma County, California	85
Merlot	2015 La Palma, Vina la Rosa , Cachapoal, Chile	35
	2015 Leaping Horse , Central California	39
	2012 Chateau la Maroutine , Bordeaux, France	51
	2012 Firestone , Santa Ynez Valley, California	59
	2013 Te Kahu, Craggy Range , Hawke's Bay, New Zealand	85
Zinfandel	2014 Lot 12, Grayson Cellars , California	56
Malbec	2016 Black River, Humberto Canale , Patagonia, Argentina	39
	2014 Finca Decero , Mendoza, Argentina	59
Shiraz / Syrah	2013 Mount Oakden, Mitchell , Clare Valley, Australia	48
	2015 Cotes du Rhone, Chateau du Trignon , Gigondas, France	55
	2013 Brokenwood , Hunter Valley, Australia	88
Cabernet Sauvignon	2015 Seven Peaks , Central California	48
	2015 Ironstone , Lodi, California	54
	2015 L de Lyeth, Lyeth , Sonoma Valley, California	60
	2014 Duckhorn , Decoy, Sonoma County, California	75
	2014 Hess Collection , 'Allomi' Napa Valley, California	99
	2013 Innisfree Joseph Phelp, Napa Valley, California	110
	2013 Honig , Rutherford, Napa Valley, California	129
Italian Classico	2015 Chianti, Poggio Civett , D.O.C.G. Cerreto Guidi	42
	2015 Valpolicella Classico, Speri , Veneto	54
	2011 Fattoria del Cerro , 'Manero', Tuscany (Super Tuscan)	60
	2013 Chianti Rufina, Fattoria de Grignano , Tuscany	63
	2012 Ripasso della Valpolicella, Speri , Veneto	69
	2013 Chianti Classico, Berardenga, Fattoria de Felsina , Tuscany,	89
	2012 Barolo Arione, Gigi Rosso , Piemonte	109
	2011 Brunello di Montalcino, Castiglion del Bosco , Tuscany	129
	2012 Amarone della Valpolicella, Saint Urbano, Speri , Veneto	145

DRINK & DESSERT

BEVERAGE

MILK SHAKE	7
Mango, Strawberry, Vanilla, Chocolate	

VIRGIN COCKTAILS	7
Caesar, Daiquiri, Margarita, Pina Colada, Shirley Temple	
O'Doul's	4
San Pellegrino (500 ml)	5.5
Q Water Still / Carbonated	3.5
Juice	4

BOTTLED BEER

DOMESTIC	5.5
Coors Light / Budweiser Canadian / Moosehead	

IMPORTED	
Corona / Heineken	6.5
Guinness (can)	8.0

DRAFT BEER (20 oz.)

Bud Light	7.5
Lake of Bay Red Ale	7.5
Muskoka Cream Ale	7.5
Muskoka Detour IPA	7.5
Muskoka Lager	7.5
Sawdust City Amber Ale	7.5
Mill St. Organic Lager	7.5
Stella Artois Pilsner Lager	8.75
16oz Draft beer	6.5

CIDER & COOLER

Strongbow	7.5
Somersby (Denmark)	7.5
Smirnoff Ice	6
Smirnoff Ice Raspberry	6

MARTINI (2.5 oz)

POPULAR COCKTAIL (1.5 oz)

Black / White Russian	7
Brown Cow	7
Caesar	9
Classic Daiquiri	8
Long Island Ice Tea	7
Manhattan	7
Maple Old Fashion	8
Margarita	8
Frozen Margarita	9
Mojito	9
Pharmaceutical Stimulant	9
Pina Colada	9
Sangria Red	9
Singapore Sling	7
Tequila Sunrise	7
Whiskey Sour	8
Wine Spritzer (5oz)	10
Classic Bellini (3oz)	9

SPIRIT (1 oz)

GIN	
Beefeater	5.5
Bombay Sapphire	6.5
Tanqueray	7
Hendrick's	8

RUM

Appleton	6.5
Bacardi Black	6.5
Bacardi Superior	5.5
Captain Morgan Spice	6.5
Malibu	6.5

TEQUILA

Sauza Silver	5.5
Sauza Gold	6.0
Tromba Blanco	7.5
Patron Anejo	12.5

VODKA

Belvedere	8.5
Grey Goose	7.5
Ketel One	7
Smirnoff	5.5

WHISKEY

Bulleit	7.5
Canadian Club Premium	6.5
Crown Royal	6.5
Forty Creek	5.5
Gibson's	6.5
Jack Daniel's	6.5
Jameson	6.5
Jim Beam	7
Maker's Mark	8

OTHER

Jagermeister	6
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BLENDED SCOTCH

Chivas Regal 12 yr.	8
Grant's	5.5
Johnny Walker (Red Label)	6.5
Johnny Walker (Black L.)	9

SINGLE MALT

Glenfiddich 12 yr	9
Glenmorangie 10 yr.	10
Cragganmore 12 yr.	11
Oban 14 yr.	13
Lagavulin 16yr.	16

COGNAC & BRANDY

ST' Remy	6.5
Courvoisier VS	8.5
Remy Martin VSOP	12
Hennessey VSOP	13

Port (2 oz)

Taylor Fladgate 10yr.	8
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SPECIALTY COFFEE (1 oz)

Bailey's coffee	7
B52 coffee	7
Blueberry tea	7
Irish coffee	7
Monte Cristo	7
Spanish coffee	7
Pharmaceutical stimulant	9

COFFEE & TEA

Espresso	4
Cappuccino	4.5
Vanilla Cappuccino	4.5
Mocha	4.5
Coffee / Tea	3

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 BRULÉ

Traditional baked custard, with glazed sugar crust

JAVA JAVA

Rich mocha ganache with a creamy tiramisu filling,
vanilla cake and espresso