

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, 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, 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 with mango red onion slaw and 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

*spaghettini 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 SOUSVIDE

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

SMOKED CHICKEN PIRI-PIRI SUPREME

Lightly mesquite smoked, over Grana Padano sticky rice, seasonal vegetables, zesty Portuguese sauce 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, seasonal vegetables, Marsala jus 52

VEGETARIAN OF EVENING

a daily Chef creation, market price

ADD TO YOUR MEAL

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
Rib Eye	(Canadian 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*

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