

## APPETIZERS

### SEAFOOD CHOWDER

A medley of seafood and lake fish, with an Arugula drizzle.

14

### BRUSCHETTA

Marinated Roma tomatoes with garlic, red onions, fresh basil, and balsamic, served over toasted baguette.

10

### CAESAR WITH A TWIST

Crisp romaine, air dried prosciutto, fried capers, and a cornbread crouton, tossed in a creamy lemon garlic dressing.

15

### MUSKOKA ORGANIC SALAD

Leaf organic greens with sweet bell peppers, cucumber, cabernet onions, and smoked paprika potato crisps, drizzled with maple balsamic dressing.

15

### THAI VEGETABLE SPRING ROLLS

Filled with Asian vegetables, coconut, and rice noodles, served with sweet chili lime dipping sauce.

16

### GRILLED CALAMARI

Served over roasted sweet peppers, eggplant, arugula and balsamic basil infusion.

19

### KING CRAB CAKES

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

20

### THE DOCK STEAK SLIDER

Grilled Striploin over a Bermuda onion ring stuffed with garlic mashed potato, topped with a mushroom cap, and sundried tomato gorgonzola sauce.

21

## PASTAS

### SHRIMP AND SCALLOPS

Spaghettini noodles with goat cheese and spinach, in a rose tomato, arugula pesto sauce.

26

### LINGUINE PESCATORI

Shrimp, baby clams, mussels, and calamari, simmered with our housemade tomato basil sauce.

27

### FETTUCCHINE VERDE

Fresh housemade spinach noodles, with forest mushrooms, roasted garlic, and chardonnay cream sauce.

23

### UDON PORK HOTPOT

Asian noodles with slow roasted pork rib, seasonal vegetables, and sesame soy onion broth.

20

## ADD TO YOUR MEAL

6oz grilled chicken	10
Tiger shrimp 5 pcs	17
Seared scallops 4 pcs	18
Roasted garlic mushrooms	7
7oz Lobster tail	Market Price

Dietary Notes: Many 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 the prices. Corkage fee is \$25. Groups of 8 or more people are subject to 18% automatic gratuity

## ENTRES

### GRILLED JERK PORK TENDERLOIN

Served over fingerling potatoes with a fresh corn  
cilantro salsa.

33

### SMOKED CHICKEN CHIMICHURI SUPREME

Lightly mesquite smoked chicken breast, served baked  
over garlic butter smashed mini potatoes, seasonal  
vegetables, and South American drizzle.

29

### ALBERTA LAMB CHOPS

Grilled and served with sweet potato whip and  
Moroccan drizzle.

45

### ATLANTIC SALMON

Seared salmon fillet served over edamame spring rolls,  
rhubarb miso glaze and cucumber noodle globe.

35

### VEGETARIAN OF THE EVENING

daily Chef's creation.  
market price

## DOCK STEAKS

All of our steaks and chops are of the highest AAA  
USDA choice and aged over 40 days.

### NY Striploin USDA choice 8oz

40

### NY Striploin USDA choice 12oz

50

### Rib Eye USDA choice 12oz

58

All steaks come with choice of potato and seasonal  
vegetables, and our signature sauces.

Sauces include:

Peppercorn stilton

Marsala jus

Cabernet rosemary

Wild mushroom

Roasted tarragon garlic butter

### Daily Features by Chef's Creation