

DOCKSIDE RESTAURANT

DINNER DAILY 5PM – 9PM

SALAD

Spring greens: artisanal seasonal greens, goat cheese, currants, champagne vinaigrette 16

Nero caesar: bread crumbs, pecorino, lemon 18

Confit duck: radicchio, fennel, orange, apple, walnuts 18

Niçoise: rare-seared & confit tuna, gem tomato, niçoise olive, green bean, egg, mustard vinaigrette 20

VEGETABLES

Cauliflower: grape gastrique, fried capers, pine nuts 16

Hummus: green garbanzo beans, sumac, forno baked za'atar pita 14

Beets: pickled & smoked, sherry vinaigrette, chevre, pistachio 14

Olives: marinated & smoked, charred orange, rosemary 14

SMALLS & SHARES

Flat bread: fior di latte, prosciutto, arugula, tomato, pesto 16

Skillet cheese rolls, confit garlic butter, boursin, fontina, pesto aioli 12

Carpaccio: wagyu beef, truffle aioli, padano, crostini 21

Bone marrow: onion jam, herb bread crumb, baguette 22

Pork belly bites: madeira-brown sugar glaze, agrodolce, fennel pollen 18

Clams & chorizo: fregula, herbs, charred baguette 24

Scallops: brown butter, confit garlic aioli, enoki mushrooms 21

Grilled humboldt squid: chickpeas, cucumber, salsa verde, smoked paprika vinaigrette 16

Skillet baked mac & cheese 19 + mushrooms 6 + bacon 4 + shrimp 9

LARGE

10oz Ribeye: asparagus, aged balsamic, mushrooms, fingerlings 55

Lamb sirloin: orzo, charred broccolini, romesco 39

St. Louis BBQ ribs: german style potato salad, coleslaw 32

Pork Milanese: breaded pork chop, arugula, roasted fennel, tomato, padano 34

Pea risotto: pancetta, basil, sorrel, padano 24

Vongole: manila clams, linguini, white wine, garlic, herbs, anchovy crumb 28

Cioppino: mussels, manila clams, prawns, cod, fennel, saffron-tomato broth, grilled baguette 32

Amatriciana: strozzapretti, guanciale, pancetta, chilies, san marzano tomato sauce, basil, pecorino 27

Trout: cauliflower purée, wilted greens, sauce vierge 34

Halibut: ask server for daily details MP

modification requests outside of allergies are done upon approval of the Chef