

DOCKSIDE RESTAURANT

DINNER 5PM – 10PM

SALAD

Caprese: fior di latte, heirloom tomato, basil, aged balsamic 18

Tuscan Kale Caesar: herbed bread crumbs, pecorino, lemon 15

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

VEGETABLES

Olives: marinated & smoked, citrus, herbs 10

Cauliflower: grape gastrique, crispy capers, pine nuts 13

Beets: pickled & smoked, chevre, chives, pistachio 14

Hummus: green garbanzo beans, sumac, forno-baked za'atar flatbread 16

SMALLS & SHARES

Potato Gnocchi: smoked ricotta, slow melted leeks, charred corn, jalapeno aioli 16

Prosciutto Flatbread: fior di latte, arugula, tomato, basil pesto 18

Skillet Cheese Rolls: confit garlic butter, boursin, fontina, pesto aioli 16

Burrata: Okanagan peaches, crispy prosciutto, basil, charred jalapeno-honey vinaigrette 18

Grilled Humboldt Squid: chickpeas, cucumber, salsa verde, smoked paprika vinaigrette 16

Seared Hokkaido Scallops: brown butter snow, confit garlic aioli, enoki mushrooms, tapioca cracker 21

Chorizo & Clams: manila clams, wine chorizo, fregola, garlic, herbs, grilled baguette 24

Crispy Pork Belly: madeira-brown sugar glazed, agrodolce, fennel pollen 18

Wagyu Beef Carpaccio: truffle aioli, pickled mustard seeds, shaved padano, crostini 21

Bone Marrow: onion jam, herbed bread crumb, grilled baguette 18

LARGE

Pea Risotto: pancetta, pea puree, sorrel, basil, shaved padano 26

Vongole: linguini, manila clams, white wine, garlic, herbs, pangratatto 28

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

Amatriciana: strozzapretti, guanciale, pancetta, chillies, san-marzano tomato, basil, pecorino 26

Skillet Mac & Cheese: orecchiette, mornay sauce, gruyere, mozzarella, herbed bread crumbs 20
+mushrooms 6 +bacon 4 +baby shrimp 6 +garlic prawns 9

Halibut: ask server for daily details MP

Forno Roasted Whole Trout: cauliflower purée, wilted greens, sauce vierge 34

Confit Duck Leg: mustard spaetzle, radicchio, frisée, apple puree, horseradish 34

St. Louis BBQ Ribs: german-style potato salad, apple fennel coleslaw 36

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

Roasted Lamb Sirloin: orzo, charred broccolini, romesco sauce 42

Grilled NY Striploin: wild mushrooms, asparagus, horseradish gremolata 51

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