

DOCKSIDE RESTAURANT

LUNCH TO FRIDAY 11AM TO 230PM

SALADS

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

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

+garlic prawns 9 +house-smoked salmon 6 +bacon 4 +avocado 3 +grilled flat iron steak 12

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

House-Smoked Salmon: gem lettuce, avocado, cucumber, capers, buttermilk-chive dressing 22

Confit Duck Leg: frisée, fennel, radicchio, orange, apple, candied walnuts 24

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

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

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

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

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

FLAT BREADS

Bianco: confit garlic, gem tomato, olive oil, artichokes, basil, ricotta, fior di latte 16

Hawaiian: capicola, bacon, pineapple, chili-infused honey 18

Savojarde: shaved wagyu beef, crème fraiche, caramelized onion, potato, raclette 19

BETWEEN BREAD

Caprese Grilled Cheese: mozzarella, fontina, basil, roma tomato, sourdough, tomato soup 21

Shrimp Salad Toast: celery, dill, trout roe, multigrain 26

Tuna Melt: confit albacore tuna, cheddar, mozzarella, green onion, pickled shallot 19

Flat Iron Steak: dijonnaise, arugula, sautéed onions, hoagie 24

Beyond Burger: iceberg, tomato, onion, special sauce, sesame brioche 20

Burger: certified angus beef, iceberg, tomato, onion, special sauce, sesame brioche 20

+cheddar 2 ½ +mozzarella 2 ½ +caramelized onions 2 ½ +mushrooms 2 ½ +bacon \$2 ½

LARGE

Skillet Mac & Cheese: orecchiette, mornay sauce, gruyere, mozzarella, herbed bread crumbs 20

+mushrooms 6 +bacon 4 +baby shrimp 6 +garlic prawns 9

Moules Frites: white wine, herbs, confit garlic aioli 26

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

Amatriciana: strozzapretti, guanciale, pancetta, chilies, san-marzano tomatoes, basil, pecorino 26

Halibut: fingerling potato, cornichons, capers, dill, confit garlic aioli, tapioca chip 36

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

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