

First Course

Soup Du Jour

12

CHARRED BRUSSELS SPROUT Leaves

Lemon Zest, Capers, Roasted Almonds, Shaved Parmesan

Hearts of Romaine

Baby Heirloom Tomatoes, Pepper Tuile, Parmesan Dressing

Shaved Fennel Salad

Lady Pink Apples, Organic Kale, Shallot Vinaigrette

14

Loup de Mer Ceviche

Avocado, Soy Jalapeños, Taro Root Chips, Petite Cilantro

CRAB FRITTERS

Cajun Labneh, Grilled Corn Relish

18

BUTTER POACHED LOBSTER Tail

 ${\bf Asparagus\ and\ Mushroom\ Ragu,\ Pickled\ Beets,\ Tarragon\ Butter}$

22

Spanish Octopus A La Plancha

Brioche Croutons, Bilbao Chorizo, Romesco Sauce

22

Pan Seared Fole Gras

Roasted Apple, Whole Grain Mustard, Brioche

28

Second Course

Fresh Market Fish

Qиотер **D**аі**L**Y

Fresh Market Salmon

Jasmine Steamed Rice, Marinated Baby Bok Choy, Citrus Soy Glaze

40

Maine Diver Scallops

Quinoa Salad, Artichoke Barigoule, Heirloom Carrots, Sundried Tomato Pesto

42

Port Braised Veal Cheeks

Brown Butter Potato Purée, Citrus Braised Parsnips & Carrots, Sage Jus

42

Maple Leaf Farm Duck Breast

White Polenta Cake, Pea Vine Tendrils, Cherry Gastrique

42

Free Range Bison New York

Romanesco Gratin, Wild Mushroom Risotto, Celery Root Puree, Smoked Bordelaise

48

Spiced New Zealand Rack of Lamb

Israeli Couscous, Ratatouille, Sweet Pea Hummus

48

Angus Beef Filet Mignon

Potato Galette, Asparagus, Hydro-Watercress, Five Peppercorn Sauce

52

Please advise your server of any food allergies prior to ordering.

20% Service Charge on Parties 6 or more; Corkage Policy \$40 per 750ml (Limit one Bottle)
Please silence your cellular phones and Limit usage while dining.
Thank you for dining at the Dock!