

SMALL BITES



Smoked Wild Salmon Chowder	8
Vine Ripe Tomato & Basil Soup	8
Spicy Chili Squid	11
<i>garlic, ginger, lemongrass, cilantro</i>	
Vegetarian Spring Rolls	9
<i>chili plum sauce</i>	
Buffalo Drums & Wings	11
<i>buffalo style chicken drumettes and wing tips with English blue cheese dip</i>	
Dockside Crab Cakes	15
<i>peeled baby shrimp, lime chipotle aioli, micro greens</i>	
Fraser Valley Free Run Chicken Satay	13
<i>spicy peanut & coconut sauce</i>	
Saltspring Mussels	18
<i>Your choice of...</i>	
<i>Lemon, white wine, beurre monté served with pomme frites</i>	
<i>Curry masala & mango salsa served with garlic naan</i>	

BIG BITES



Traditional Dockside Clubhouse	16
<i>grilled chicken, smoked bacon, lettuce, tomato hand cut fries</i>	
Dockside Burger	16
<i>hickory smoked bacon, aged white cheddar hand cut fries</i>	
Prime Rib Sliders	15
<i>AAA shaved Prime Rib, grilled sourdough buns roasted garlic & horseradish whipped butter, au jus "Tijuana" Caesar salad</i>	
Pulled Chicken Quesadilla	17
<i>three cheese blend, jalapeno, cilantro, guacamole, salsa, sour cream, toasted cumin & chilis</i>	
Smoked Salmon Penne	18
<i>smoked wild sockeye salmon, dill, capers and</i>	

chardonnay tomato cream sauce

FORNO PIZZA



Margherita Fromage	15
<i>tomato, basil, mozzarella</i>	
Quattro Stagione	16
<i>prosciutto, artichoke, tomato, mushroom, parmesan</i>	
Pera di Poached	16
<i>poached pears, gorgonzola, crushed pecans, chilis</i>	
Salmon Affumicato	15
<i>smoked wild sockeye, crème fraiché, capers, dill, onion</i>	
Pesto Pollo	17
<i>free run chicken, basil & pine nut pesto, sundried tomato, roasted red pepper, parmesan</i>	

SALADS



Gourmet Greens	7 sm 9 lg
<i>cucumber, cherry tomato, lotus chips, shiraz vinaigrette</i>	
Honey Dijon Spinach Salad	8 sm 11 lg
<i>button mushrooms, grated free range egg, bacon honey Dijon dressing</i>	
Classic Caesar Salad	8 sm 11 lg
<i>garlic & lemon dressing, parmesan, rustic croutons</i>	
Hot House Caprese Salad	13
<i>yellow & red BC Hot House tomatoes, Bocconcini, fresh avocado, red wine extra virgin olive oil & aged balsamic reduction</i>	
Dockside Cobb	16
<i>roasted chicken, crisp bacon, hardboiled egg, diced tomato, fresh avocado, Roquefort cheese</i>	
Island Chop Salad	16
<i>shredded chicken, crispy rock shrimp, savoy cabbage, ground peanuts, red onion, piquante vinaigrette</i>	

Azteca Ensalada 17
blackened chicken breast, corn, tortilla crisps, black beans, avocado, medjool dates, cilantro, mixed greens with an ancho chili lime dressing

PASTA



Italian Sausage Linguini 19
roasted red peppers, tomato concassé, extra virgin olive oil, Italian parsley, warm Okanagan goat cheese

Smoked Salmon Penne 20
smoked wild sokeye salmon, dill, capers, chardonnay tomato cream sauce

Asparagus Risotto 17
tomato confit, shaved reggiano parmigiano



Artisan Bread Basket
fresh baked daily

5

*All prices subject to 12% HST

WATER



Grilled Wild Coho Salmon 27
chilled seafood salad, saffron butternut squash risotto croquette basil oil balsamic reduction

Pan Seared Pacific Wild Halibut 29
pine nut & herb encrusted with dill beurre blanc

Marinated Sable Fish 28
shitake mushrooms, soy & ginger marinade with steamed shrimp and scallop dumplings, miso poppyseed mustard aioli

Hawaiian Ahi Tempura 28
cooked rare with pickled ginger, tobiko, baby bok choy wasabi aioli

LAND



Forno Roasted Free Run Chicken 28
fresh thyme & chicken thigh farce, braised leek & wild mushroom bread pudding, chicken consommé

AAA 8oz "Baseball" Sirloin 28
marina lager, battered onion rings, pomme frites, maitre d'butter

AAA Alberta Beef Tenderloin 6oz 31
carmelized onion gorgonzola quiche 8oz 35

9 Hour Roasted Prime Rib 8oz 28
slow roasted with buttermilk potato puree, 10oz 31
crispy shallots & Colbert sauce 12oz 34

While quantities last.

Open Range Rack of Lamb 35
braised lamb shoulder, green onion polenta potato cake with rosemary pan jus
25 minute cooking time

Roasted Wentzel Duck Breast 28
fingerling potatoes with macerated cherries
port reduction

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