Dockside Dining

Bread Basket
Ciabatta rolls with whipped butter.

Arcadian Salad
Arcadian lettuce blend topped with grilled butternut squash, creamy feta and toasted almonds. Dressed with a charred shallot vinaigrette.  
*Suggested wine pairing: Vineland Estates Gewürztraminer*

Choice Entrée

Filet Mignon
8oz Canadian filet mignon paired with a rich Bordelaise sauce.  
Served with confit sweet potato and seasonal vegetables.  
*Suggested wine pairing: Dos Fincas Malbec*

Turkey Roulade
Rolled turkey breast with maple-cranberry stuffing drizzled in gravy.  
Served with confit sweet potato, seasonal vegetables, cranberry sauce.  
*Suggested wine pairing: Punti Ferrer Gran Reserva Chardonnay*

Atlantic Salmon
Herbed Atlantic salmon filet with an heirloom tomato glaze reduction.  
Served with a 7-grain rice medley and seasonal vegetables.  
*Suggested wine pairing: Vineland Estates Sauvignon Blanc*

Baked Acorn Squash
Baked acorn squash stuffed with an array of green lentils, oats, barley, wheat, wild rice smelt, grilled corn, zucchini, cranberries and tomato.  
Served with a roasted red pepper sauce and basil oil.  
*Suggested wine pairing: Santome Tenuta Rosé*

Menu designed and prepared by Wheelhouse Culinary.  
Entrees may contain traces of nuts. Please ask your server for other allergens.  
Entrees may be prepared gluten free upon request.