



Dockside Dining

Bread Basket

Ciabatta rolls with whipped butter.

Arcadian Summer Salad

Heritage lettuce blend topped with creamy goat feta, blueberries, strawberries and toasted almonds. Paired with a Balsamic glaze.

Suggested wine pairing: Vineland Estates Gewurztraminer 2015

Choice Entrée

Filet Mignon

8oz garlic-infused filet mignon paired with our house-made sauce au poivre. Served with chef's potatoes and seasonal vegetables.

Suggested wine pairing: Dos Fincas Malbec 2017

Pesto-Marinated Chicken Supreme

Pesto-marinated chicken supreme topped with our house-made blueberry balsamic reduction. Served with chef's potatoes and seasonal vegetables.

Suggested wine pairing: Vineland Estates Sauvignon Blanc 2016

Fresh Chilean Salmon

Salmon filet in a Mediterranean marinade with our house-made citrus aoli. Served with an ancient quinoa rice blend and seasonal vegetables.

Suggested wine pairing: Puntí Ferrer Gran Reserva Chardonnay 2016

Smoked Portobello Mushroom Stack

Portobello mushroom, smothered in roasted red pepper sauce. Served with Tofu, an ancient quinoa rice blend and seasonal vegetables.

Suggested wine pairing: Tinedo Ja! Organic Tempranillo 2017

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.