



Lunch

Chef Alessandro's Suggested Wine Pairing: (Glass # / Bottle #)

Soup

SOUP DU JOUR

Salads & Starters

Add Chicken 8 ~ Add Shrimp 10

CAESAR SALAD (#102 / #302, #351) 12

Romaine Hearts, Parmesan, Cherry Tomato, Fried Bread Crouton, White Anchovy

ULTIMATE WINTER SALAD (#105 / #301, #400) 16

Kale, Romaine, Carrot, Apple, Red Cabbage, Fried Goat Cheese, Cranberry, Roasted Butternut Squash, Dijon Maple Vinaigrette

THAI GRILLED CHICKEN SALAD (#101 / #303, #355) 18

Spring Mixed Greens, Carrot, Red Onion, Scallion, Edamame, Mandarin Orange, Fried Wonton Strips, Marinated Chicken, Thai Vinaigrette

CHIPOTLE CILANTRO LIME SALAD (#103 / #303, #350) 14

Romaine, Red Pepper & Corn Relish, Tomato, Cucumber, Carrot, Avocado, Feta Crumbles, Fried Tortilla Strip, Chipotle Lime Vinaigrette

TUNA TATAKI (#101 / #301, #306) 18

Seared Ahi Tuna, White Rice, Crispy Wonton, Mango Wakame, Ponzu & Dragon Aioli

BEEF TENDERLOIN CROSTINI (#115 / #405, #507) 18

Beef Tenderloin with Garlic Crostini, Boursin Cheese, Oven Roasted Tomato, Arugula, Caramelized Onion & Creamy Horseradish

TASSO FRIED OYSTER DEVILED EGGS (#103 / #200, #304) 16

Fried Oysters, Tasso Stuffed Deviled Eggs, Sriracha

FIRECRACKER SHRIMP (#101 / #303, #304) 16

Crispy Shrimp, Sweet & Spicy Sauce

Sandwiches & Handhelds

Choice of One Side: House Cut Fries, House Made Chips, Sweet Potato Fries, or Side Salad

CORNED BEEF REUBEN (#113 / #407, #502) 15

Marbled Rye, Swiss Cheese, Sauerkraut, Russian Dressing

GRILLED CHICKEN CAPRI (#101 / #302, #304) 16

Grilled Chicken Breast, Heirloom Tomato, Fresh Mozzarella, Pesto, Balsamic Glaze, Spinach, Ciabatta

PO'BOY (#102 / #301, #351) 18

Your Choice of Fried Shrimp or Oysters, Lettuce, Tomato, Pickle, Remoulade, Fresh Baked Hoagie

TURKEY & HAM CLUB (#103 / #303, #307) 15

Sliced Turkey, Ham, Swiss Cheese, Mayo, Bacon, Lettuce, Tomato, Onion, Toasted on White Bread

MARKET FISH TACOS (#104 / #300, #400) 16

Pineapple Salsa, Pickled Onion, Dragon Aioli, Cabbage

DOCK ST. BURGER* (#114 / #402, #511) 18

Prime Burger Blend, Fried Onion Ring, Lettuce, Tomato, Avocado, Comeback Sauce, served with House-Cut French Fries

A La Carte Options

STEAK FRITES* (#115 / #507, #515) 34

Grilled N.Y. Strip Steak, House-Cut Truffle Russet Fries with Rosemary Parmesan, Cabernet Demi

GNOCCHI SUGO (#113 / #406, #512) 30

Crispy Gnocchi, Prime Ground Beef Meat Sauce, Ricotta Garnish

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Dinner

Chef Alessandro's Suggested Wine Pairing: (Glass # / Bottle #)

Soup

SOUP DU JOUR 8

Salads & Starters

Add Grilled Chicken 8 ~ Add Shrimp 10

CAESAR SALAD (#102 / #302, #304) 12

Romaine Hearts, Parmesan, Cherry Tomato, Fried Bread Crouton, White Anchovy

ULTIMATE WINTER SALAD (#105 / #301, #400) 16

Kale, Romaine, Carrot, Apple, Red Cabbage, Fried Goat Cheese, Cranberry, Roasted Butternut Squash, Dijon Maple Vinaigrette

THAI GRILLED CHICKEN SALAD (#101 / #303, #306) 18

Spring Mixed Greens, Carrot, Red Onion, Scallion, Edamame, Mandarin Orange, Fried Wonton Strips, Marinated Chicken, Thai Vinaigrette

CHIPOTLE CILANTRO LIME SALAD (#103 / #303, #307) 14

Romaine, Red Pepper & Corn Relish, Tomato, Cucumber, Carrot, Avocado, Feta Crumbles, Fried Tortilla Strip, Chipotle Lime Vinaigrette

TUNA TATAKI (#101 / #301, #306) 18

Seared Ahi Tuna, White Rice, Crispy Wonton, Mango Wakame, Ponzu & Dragon Aioli

BEEF TENDERLOIN CROSTINI (#115 / #405, #507) 18

Beef Tenderloin with Garlic Crostini, Boursin Cheese, Oven Roasted Tomato, Arugula, Caramelized Onion & Creamy Horseradish

TASSO FRIED OYSTER DEVILED EGGS (#103 / #200, #304) 16

Fried Oysters, Tasso Stuffed Deviled Eggs, Sriracha

FIRECRACKER SHRIMP (#101 / #303, #304) 16

Crispy Shrimp, Sweet & Spicy Cream Sauce

A La Carte Options

GRILLED DELMONICO* (#111 / #407, #514) 38

Grilled 12 o.z. Ribeye, City Club Steak Butter, Fried Onion Ring, City Club Steak Sauce, Buttermilk Whipped Potatoes, Seasonal Vegetable

STEAK FRITES* (#115 / #507, #515) 34

N.Y. Strip Steak, House-Cut Truffle Russet Fries with Rosemary Parmesan, Cabernet Demi

BRIE & BASIL CRUSTED FILET MIGNON* (#112 / #405, #508) 39

Brie-Basil Crusted Prime Filet Mignon, Cabernet Demi, Avocado Buerre Blanc, Whipped Buttermilk Potatoes, Seasonal Vegetable

CRISPY HALF DUCK (#114 / #101, #501) 38

Maple Lee Farms Organic Duck, Orange Soy Chili Glaze, White Rice, Seasonal Vegetable

CHICKEN ALASKA (#104 / #302, #305) 36

Sauteed Chicken Breast, Lump Crab Meat, Swiss Cheese, White Wine Butter Sauce, Buttermilk Whipped Potatoes, Seasonal Vegetable

MARKET FISH* Market Price

Ask your server for today's special!

SHRIMP & LOBSTER RISOTTO (#101 / #200, #503) 36

Pan Seared Shrimp, Lump Lobster, Heirloom Tomato, Spinach, Edamame, White Wine Butter Sauce, Peruvian Green Sauce

GNOCCHI SUGO (#113 / #406, #512) 30

Crispy Gnocchi, Prime Ground Beef Meat Sauce, Ricotta Garnish

DOCK ST. BURGER* (#114 / #402, #511) 18

Prime Burger Blend, Fried Onion Ring, Lettuce, Tomato, Avocado, Comeback Sauce served with House-Cut French Fries

** These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*