

# Specials Menu



## SOUP

Chicken Vegetable 8

Dockside Chipotle Sirloin Chili 9

## APPETIZER

Oysters on the Half Shell 18/36- Malpeque half or whole dozen, cocktail sauce, mignonette & lemon

Meatball Appetizer 10- 2 meatballs, Sunday sauce, ricotta & garlic bread

Seamed PEI Mussels 15

Herb tomato broth with spinach and andouille sausage, served with grilled bread

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## Cocktail Features

French 75 10-Gin, Lemon Juice & Simple Syrup, topped with Prosecco

Jack Apple Mule 9-Jack Daniel's Tennessee Apple Whiskey, Ginger Beer and Fresh Lime Juice

Tennessee Mule 11-Whiskey, Lime Juice & Ginger Beer

Eagle Rare Bourbon Cocktail \$14 -Apple Butter Old Fashioned- made with sweet apple butter and Buffalo Trace Bourbon with a dash of cherry bitters and fresh apple cider. Perfect cocktail to warm up to on a cold day

Anderson Valley Brew Co Winter Solstice - 6.9% \*NEW\* 16 Oz\*Nitro\* Brilliantly clear dark copper color with a dense tan head. Caramelized malty and spicy aromas redolent of cinnamon, allspice, black currant, black licorice.

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## WEEKLY WING FLAVOR(menu price)

Hot Honey Truffle- Fried wings tossed in our house made Hot Honey Truffle sauce served with celery, carrots, and bleu cheese

## ENTRÉE

Steak Frites 28 - Spice rubbed and grilled USDA Choice NY Strip Steak finished with Truffle Butter served with Hand Cut Idaho Fries & Vegetable Du Jour

Norwegian Salmon 24 - Pan seared, finished with brown butter, lemon & capers, served with roasted potatoes & vegetables

Prime Rib Dinner 36 (available Saturday @4pm) 16 oz slow roasted prime rib served with horseradish gremolata, mashed potatoes, green beans & au jus

## DESSERT 9

Blueberry Sour Cream Tart / Tiramisu Cheesecake  
Vanilla Bean Cheesecake/Chocolate Mousse Cake  
Peanut Butter Chocolate Torte/Pistachio Cake