

# Specials Menu



## SOUP

Split Pea Soup 8

Dockside Chipotle Sirloin Chili 9

## APPETIZER

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

Steamed PEI Mussels 15- Fresh mussels in a Coconut Chili Lime broth and served with grilled toast

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

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## Cocktail Features



Shamrock Shake- Made with creamy vanilla ice cream, Steelbound Whiskey and Creme de Menthe, and topped with whipped cream

Irish Mule- Made with Steelbound Whiskey, fresh lime juice and topped with ginger beer

Irish Coffee- Dark roasted coffee with Jameson Whiskey, Irish Cream Liquor and topped with whipped cream

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## WEEKLY WING FLAVOR(menu price)

Pineapple Jerk - Fried wings tossed in our house made Pineapple Jerk sauce and finish on the "Pit". Served with celery, carrots, and bleu cheese

## ENTRÉE

Baby Halibut 34- Pan seared, served with sweet pea risotto & sauteed Swiss Chard

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

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

Banana Cream Pie/Chocolate Mousse Cake  
Peanut Butter Chocolate Torte/Pistachio Cake  
Vanilla Bean Cheesecake/Carrot Cake Cheesecake