

dinner

Appetizers

BRUSHETTA - a blend of fresh tomatoes, garlic, olive oil and basil over grilled French bread and drizzled with aged balsamic.	\$ 7.50
CEVICHE - a blend of crab and shrimp, fresh cilantro, red onion and chives marinated in a Tequila lime sauce, served with herb tortilla chips.	\$10.00
SHRIMP COCKTAIL - large shrimp served with a citron vodka cocktail sauce with lemon.	\$11.00
CALAMARI - calamari lightly seasoned and deep-fried, served with basil sour cream.	\$ 8.75
CHICKEN SATAY - three marinated and grilled skewers of chicken drizzled with a Thai peanut sauce, served with a spicy slaw.	\$ 9.00
LAVOSH - flatbread with grilled chicken, red and yellow peppers, pineapple, pesto, mozzarella and pecorino cheese.	\$ 9.50
CAJUN CATFISH FINGERS - farm-raised catfish fillets, cajun battered and deep-fried, served with chipotle mayonnaise.	\$ 8.75
CRAB CAKES - a sweet blend of snow and lump crab meat, lightly fried and served with a curry sauce.	\$11.00
CHEESE PLATE - assorted cheeses with roasted garlic, fresh fruit and French bread.	\$11.00
SMOKED SALMON - with tomato crostini, herbed goat cheese, served with dill sauce	\$ 8.50
ARTICHOKE RAMEKIN - a creamy blend of artichoke hearts, fresh spinach, water chestnuts and Parmesan cheese served with carrots and rye bread (please allow 15-20 minutes).	\$ 9.00



Salads and Soups

served with French bread

GRILLED CHICKEN SALAD - sliced chicken breast, apples, grapes and toasted pecans on a bed of romaine, served with creamy tarragon dressing.	\$ 9.00
SUMMER SALAD - of turkey, pears, figs, cranberries and walnuts, tossed with romaine and iceberg lettuce in a brandy vinaigrette topped with shaved asiago.	\$10.50
CURRIED CHICKEN SALAD - yogurt-baked chicken tossed with red grapes in a curried cream dressing, garnished with cashews and served with homemade pumpkin bread.	\$10.50
GRILLED SIRLOIN OR BLACKENED SHRIMP - with peppers, red onion and blue cheese on a bed of romaine tossed in pomegranite balsamic vinaigrette.	\$13.50
BLACKENED YELLOWFIN TUNA SALAD - grilled medium-rare, served on mixed greens with Greek olives, roasted tomatoes, french and blue cheese dressing.	\$13.00
CLASSIC CAESAR SALAD - romaine and garlic croutons tossed in our homemade dressing and topped with grated parmesan, cracked black pepper, cherry tomatoes and anchovies.	\$ 8.50
with grilled chicken breast or blackened salmon	\$12.00
CHICKEN WILD RICE SOUP - our house specialty	
SOUP OF THE DAY - served with French bread	
cup	\$ 4.00
bowl	\$ 5.00



Sandwiches

served with French fries or sauteed vegetables

FRESH TUNA SANDWICH - seared Yellow Fin tuna topped with Cal-Asian mayonnaise, sprouts and lettuce.	\$10.50
SALMON FOCACCIA - served open-faced with cucumber dill cream cheese, red pepper, onions and greens drizzled with balsamic vinaigrette.	\$10.50
BARGE BURGER - 10 oz. grilled BBQ bacon burger with Maytag blue cheese on a potato bun with red leaf lettuce and onions.	\$11.00

Entrees

(side salads or soup available for an additional \$2.50)

ATLANTIC SALMON - with honey-soy glaze and wasabi, served with wild rice pilaf and fresh vegetables.	\$18.00
small plate	\$15.00
BLACK AND BLUE TUNA - blackened yellowfin tuna topped with Maytag blue cream sauce, served with wasabi mashed potatoes and asparagus.	\$19.00
HERB-SEARED SCALLOPS - Asiago encrusted scallops with white wine butter sauce, chive mashed potatoes and asparagus.	\$19.50
WALLEYE - pan-fried walleye with lemon vodka herb sauce, served with wild rice pilaf and fresh vegetables.	\$21.00
PRAWNS - three quarter-pound prawns butterflied and grilled, served with crab risotto cake, lobster broth and fresh greens, finished with Key lime juice.	\$28.00
PROSCIUTTO WRAPPED OCEAN FISH IN MUSHROOM RAGOUT - wild mushrooms, roma tomatoes, crushed garlic, extra virgin olive oil over mashed potatoes and asparagus.	\$26.00
LAMB - herb-seared lamb t-bones with cherry tomatoes, greek olives, crushed garlic and olive oil, served with baby red potatoes and fresh asparagus.	\$21.00
SIRLOIN - grilled sirloin over mashed potatoes topped with brie and bordelaise sauce, served with sauteed vegetables.	\$22.00
BEEF TOWNEDOS - twin tenderloins topped with peppercorn demi-glace, served with fresh vegetables and au gratin potatoes.	\$26.00
SURF N' TURF - grilled tenderloin and jumbo prawns on a bed of asparagus with bearnaise sauce and au gratin potatoes.	\$32.00
GRILLED PORK CHOP - with black cherry balsamic, served with baby red potatoes and steamed broccoli.	
two chops	\$18.00
one chop	\$15.00
SHIITAKE ENCRUSTED CHICKEN BREAST - a chicken breast baked in a shiitake breading and finished with a light sherry sauce, served with mashed potatoes and fresh vegetables.	\$18.00
small plate	\$15.00
CHICKEN ZITI - chicken, pea pods and roma tomatoes in a garlic cream sauce tossed with ziti noodles.	\$14.50
SHRIMP DIABLO - butterflied shrimp and roasted red peppers tossed with a spicy Creole cream sauce and fusilli pasta.	\$15.50
SCALLOP PUTANESCA - fresh sea scallops tossed with fresh basil, tomatoes, greek olives, feta and linguini.	\$18.50
VEGETABLE RISOTTO - medallions of vegetable strewn risotto cakes lightly fried on a bed of wilted spinach with a lemon, butter and garlic sauce, finished with sharp greens and chopped red peppers.	\$11.00



For Dessert

Your server will offer a menu featuring our delicious desserts



Gift Certificates Available

A 16% gratuity will be added on groups of 8 or more

Dock Cafe is a smoke-free restaurant.

