

BAYSIDE PATIO & LOUNGE



Sample Menu

{ SALADS } PLUS +

Local Garden Greens

A blend of fresh garden greens, grape tomatoes, cucumber, julienne of carrot and celery tossed in our house-made maple and white balsamic vinaigrette.

\$12

Classic Caesar Salad

Romaine lettuce, smoked bacon crisps, parmesan cheese, house creamy Caesar dressing, croutons and lemon.

\$12

Citrus Smoked Salmon Salad

House smoked salmon atop a blend of local greens, pickled red onion, cucumber and mandarin oranges. Tossed in a citrus and rice wine vinaigrette, sprinkled with black sesame seeds.

\$15

Grilled & Chilled Tofu Salad

Grilled and Chilled Tofu marinated in soy, sesame & ginger, placed on a bed of greens with fresh cucumber, shaved shiitake mushrooms and four seasons greens sprouts. Drizzled with an Asian sesame dressing.

\$14

Fattoush Salad

Crispy blend of lettuces with grape tomatoes, cucumber, red onion, radish, grapes and fried naan bread. Tossed in a mint-lemon dressing and dusted with Sumac Seed.

\$14

Salad Add-ons:

- Shredded Chicken \$ 6
- Seared Salmon Fillet \$ 7
- Marinated Tofu \$ 5
- Spiced Beef \$ 7

SHORE FAVOURITES

Bruschetta

Diced Roma tomatoes tossed with garlic, red onion, white balsamic vinegar, olive oil and Italian herbs. Topped with feta and served with garlic toasted focaccia loaf.

\$12

Mediterranean Dip Trio

Fried falafel and grilled naan served with hummus, tzatziki and baba-ganoush.

\$12

Baked Brie for 2

Warm baked camembert cheese served with apple bacon jam, candied walnuts, sun-dried cranberries, and grilled naan bread.

\$18

Fried Calamari

Lightly dusted calamari served with garlic-lime aioli, tossed in fresh cilantro and served with lime.

\$14

Rocky Nachos

Tri-color tortilla chips with triple blended cheese, pickled jalapeno peppers, red peppers, and green onion. Served with a side of guacamole, sour cream and salsa.

\$14

Nacho Add-ons:

- Shredded Chicken \$6
- Pulled Pork \$5
- Spiced Beef \$7

Chicken Wings

Crispy wings tossed in your choice of: mild, medium, hot, honey-garlic, lime and black pepper or Cajun dry spice. Served with blue cheese or ranch dip, carrot & celery.

\$14

Looking for a light snack?

Try our onion rings, sweet potato fries or kettle chips, served with our chipotle dip.

\$6

Deck Sandwiches ~ ~

All sandwiches are served with kettle chips.

Upgrade your meal with a Caesar salad, garden greens, fries, onion rings or sweet potato fries.

\$3

Add a side of beef gravy for \$3

On the Dock Burger

8 oz. beef patty with double smoked bacon, creamy camembert cheese, arugula and house pickled mushrooms. Served on a garlic toasted kaiser smothered with thyme and roasted garlic aioli.

\$17

BBQ Pulled Pork Sandwich

Slow braised and pulled pork shoulder tossed in Poblano chili and lime BBQ sauce, topped with a traditional coleslaw and jalapeno Havarti cheese. Served on a toasted swiss roll.

\$14

Smoked Brisket

Smoked and thinly shaved BBQ brisket, tossed in tangy southern BBQ sauce. Served on a toasted swiss roll with cheddar cheese, pickled red onion and fried crispy onions.

\$15

Falafel Gyro

Fried falafel with arugula, pickled red onion, tzatziki and fresh Roma tomatoes. Wrapped and grilled in naan bread.

\$14

Calamari Po-Boy

Seasoned and fried calamari piled high on a garlic toasted swiss roll, with shredded lettuce and tomato, served with coleslaw.

\$15

Chicken Quesadilla

Spiced and shredded chicken, grape tomatoes, black bean and cilantro spread with shredded jalapeno Havarti cheese. Baked in a flour tortilla and served with salsa and sour cream.

\$14

<Main Deck>

All entrees are served with an appetizer sized garden salad.

Steak Frites

8 oz. Angus Beef Bavette steak grilled to your preference, served with golden fries, coleslaw and a red wine demi-glace.

\$29

Cajun Blackened Catfish

Spiced and blackened catfish fillet with corn maque choux, grilled vegetables, served with rice pilaf.

\$27

Rib & Wing Combo

Half a rack of BBQ baby back ribs and a half-pound of wings served with your choice of sauce. Accompanied by fries and coleslaw

\$27

Baby Back Ribs

Tender baby back ribs smothered in our house-made barbecue sauce, served with hand-cut fries and coleslaw.

\$26

Maple & Jalapeno Grilled Salmon

Grilled fillet of Atlantic Salmon, glazed with jalapeno and maple, served with roasted potatoes and grilled vegetables.

\$27

Herb Pesto Mushroom Ravioli

Ravioli stuffed with a blend of mushrooms, tossed in a light pesto sauce with sautéed asparagus, red peppers, grape tomatoes and a medley of mushrooms.

Served with garlic toasted focaccia bread.

\$25

Trio of Steam Buns

Seared Catfish with pickled onion, pea sprouts finished with a chipotle mayo.

Pulled Pork with coleslaw and a poblano chili and lime sauce.

Shredded Chicken with arugula and radish topped with a garlic aioli.

\$22

Some items may contain nuts and/or allergens. Gluten-Friendly items are prepared with gluten-free ingredients; however, cross-contamination may occur during preparation. Please speak to your server if you have any dietary or allergen concerns, so we may prepare your meal accordingly.

 Vegetarian  Gluten-Friendly  Healthy Choice

