



MID-WEEK VENETIAN GETAWAY

ENJOY YOURSELF AS YOU BLEND THE DELICIOUS TASTES OF THE DOCK CAFE AND THE TIMELESS NOSTALGIA OF AN AUTHENTIC VENETIAN GONDOLA

STARTER - BRUSCHETTA

CHOOSE FROM ONE OF THE FOLLOWING:

ATLANTIC SALMON – basil pesto crusted salmon with a bruschetta topping and balsamic drizzle served with mashed potatoes

SHIITAKE ENCRUSTED CHICKEN – a chicken breast baked in a shiitake breading and finished with a light sherry sauce, served with mashed potatoes and fresh vegetables

BLACK AND BLUE TUNA - blackened Yellowfin tuna topped with blue cheese cream sauce, served with mashed potatoes and asparagus, garnished with wasabi

SHRIMP DIABLO – butterflied shrimp and roasted red peppers tossed with a spicy creole cream sauce and rotini pasta

RISOTTO – creamy risotto with sweet peas and fresh basil, then topped with fried leeks.

Enjoy a glass of Tavo Pinot Grigio or Stone Cellars Cabernet



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