

DOCKSIDE

STARTERS & SHAREBALES

Served 11 AM – Close

Loaded Potato Idaho Skins \$12

Golden fried potato skins baked with Tillamook cheddar and Daily's hardwood smoked bacon topped with fresh grape tomatoes and chopped green onions and served with sour cream and salsa

WSU's Cougar Gold Cheese Artichoke Dip \$14

Creamy baked Cougar Gold cheese, artichoke hearts, and sweet onion served with butter toasted baguette slices

Crispy Fried Calamari \$14

Sliced calamari marinated in buttermilk, breaded in our signature seasoned breading and served with a trio of sauces

Favorites Trio \$29

Our three most popular appetizers together on one tower!

Loaded Potato Skins, Cougar Gold Artichoke Dip, and Fried Calamari

Prime Rib Sliders \$16

Shaved prime rib and fried onion strings on three toasted brioche slider buns with hot Au Jus for dipping

Ahi Poke \$18

Soy-mirin marinated ahi tuna atop fluffy jasmine rice served with fried wonton crispy chips, seaweed salad, pickled ginger, candied ginger, wasabi cream cheese, shave cucumber, sliced avocado and homemade poke sauce

Deviled Egg Trio \$6

An assortment of smoked bacon, smoked salmon and capers, and Boursin cheese Deviled Eggs served with a side of baby greens in our house vinaigrette

Hummus Platter \$14

Palouse green chickpea hummus, traditional hummus, Romesco, sliced cucumber, olive tapenade, balsamic glaze and feta cheese served with toasted pita bread

Chicken Quesadilla \$14

Spiced chicken in a tortilla with pepper jack cheese, green onion, salsa, sour cream, and guacamole

Salmon Cakes & Greens \$13

Three house-made salmon cakes atop citrus vinaigrette field greens served with lemon garlic aioli

SOUPS & SALADS

Bowl of New England Clam Chowder

House made here at the Resort by Chef Ron Baker for over 20 years!

Cup \$6 | Bowl \$8

Soup of the Day

Cup \$6 | Bowl \$8

Dockside Signature Salad \$14

Mixed greens, fresh beets, brown sugar bacon, feta cheese, and spiced pecans with your choice of dressing on the side

add chicken \$7 | add shrimp \$9 | add salmon \$9

Crisp Romaine Caesar Salad \$10

Tossed with creamy dressing, parmesan cheese, and herb croutons

add chicken \$7 | add shrimp \$9 | add salmon \$9

SANDWICHES & LIGHT PLATES

Served 11 AM – Close

Choice of House Salad, Soup or French Fries

Prime Rib French Dip \$19

Slow roasted, thin sliced prime rib, caramelized sweet onions, and Swiss cheese on a toasted French roll with creamy horseradish and Au Jus for dipping

Signature Dockside Burger \$15

Flame grilled Snake River Farms American Wagyu ground beef patty on a toasted sesame seed bun with lettuce, tomato, onion, pickle, burger relish and house spread

add cheese \$1.50 | add bacon \$2.50

Turkey Avocado Melt \$15

Thin sliced turkey, house-made cranberry chutney, tomato, avocado and Monterey Jack cheese on grilled sourdough

Salmon Tacos \$18

Grilled soft taco shells stuffed with salmon, cilantro-lime cabbage slaw, and chili-lime aioli served in bamboo boats with a side of quinoa-corn salad, fresh cilantro, lime, red onion, and roasted jalapeno

Shrimp Tacos \$18

Grilled soft taco shells stuffed with prawns, cilantro-lime cabbage slaw, and chili-lime aioli served in bamboo boats with a side of quinoa-corn salad, fresh cilantro, lime, red onion, and roasted jalapeno

Avocado Toast \$11

Sprouted wheat whole grain bread, hummus, tahini drizzle, shaved English muffins, avocado fan, sliced radish, chives, and Mediterranean Sea salt served with pickled red onion, Mama Lil's Peppers, and seasonal crudité with cherry tomato and rice vinegar

Cashew Vegetable Stir Fry \$15

Fresh vegetables stir-fried with Pan-Asian sauce and cashews, served with Jasmine rice in a wonton bowl

add chicken \$7 | add shrimp \$9

Crab Melt \$19

Toasted French bread topped with Northwest crab, Cougar Gold artichoke spread and Tillamook cheddar, baked and served with citrus vinaigrette spring greens

Halibut Fish & Chips with Chowder

Lightly beer battered and hand breaded in panko breadcrumbs, fried golden brown and served with fries, coleslaw, and cup of chowder

2 piece \$19 | 3 piece \$25

DOCKSIDE

DINNER

Served 11 AM – Close

FROM THE LAND

Choice of New England Clam Chowder or a trip through our 18-foot Salad Bar

Smoked Pork Chop \$22

8 oz smoked Carlton Farms pork chop, roasted sweet potato, organic baby kale, sweet onion, Northwest apple chutney, and seasonal vegetables

USDA Prime Top Sirloin \$29

10 oz prime top sirloin, loaded baked potato, and seasonal vegetables
add garlic prawns \$9 | add crab and béarnaise \$7

Certified Angus Beef® Ribeye Steak \$39

14 oz ribeye steak, loaded baked potato and seasonal vegetables
add garlic prawns \$9 | add crab and béarnaise \$7

Surf & Turf Duet \$36

Two 5 oz Certified Angus Beef® sirloin steaks: One topped with garlic shrimp and lemon butter, one topped with deep-sea crab and bearnaise sauce. Served with a loaded baked potato and seasonal vegetables

House-Made Meatloaf \$22

A Dockside tradition for over 30 years! Bacon wrapped house ground steak and pork meatloaf topped with red wine brown gravy and fried onion strings. Served with mashed potatoes and seasonal vegetables

Chicken Dijon \$22

Dijon and Parmesan crusted chicken breast seared golden brown with mustard cream sauce served with mashed potatoes and seasonal vegetables

PRIME RIB DINNER \$33

AVAILABLE FRIDAY & SATURDAY 4 PM - 9 PM

Choice of New England Clam Chowder or a trip through our 18-foot Salad Bar

10 oz ribeye steak with signature rub served with baked potato, seasonal vegetables, Au Jus, and creamy horseradish

add garlic prawns \$9 | add crab and béarnaise \$7

FROM THE WATER

Choice of New England Clam Chowder or a trip through our 18-foot Salad Bar

Roasted Garlic Prawns \$22

Large oven-roasted butterflied shrimp topped with garlic, shallots, fresh herbs and butter served with St. Maries Idaho wild rice pilaf and seasonal vegetables

Grilled Salmon Oscar \$26

Fresh salmon grilled and topped with deep sea crab and house-made béarnaise sauce served with St Maries Idaho wild rice pilaf and seasonal vegetables

Idaho Ruby Red Trout \$22

Lightly coated with Idaho potato pearls served with St. Maries wild rice pilaf, seasonal vegetables and lemon cream sauce

Smoked Columbia River Steelhead \$22

St. Maries wild rice pilaf, seasonal vegetables, sautéed spinach, pine-nuts, sun dried tomatoes, and Chevre cheese

Ahi Dinner \$25

Sesame seared ahi, stir-fried vegetables, and white rice served in a wonton bowl with wasabi cream cheese and candied and pickled ginger

Salmon Cake Dinner \$19

Three house-made salmon cakes atop citrus vinaigrette field greens served with lemon garlic aioli, St. Maries wild rice pilaf and seasonal vegetables

HOUSE SPECIALTIES

Choice of New England Clam Chowder or a trip through our 18-foot Salad Bar

Cougar Gold Mac & Cheese \$18

Tillamook cheddar and Cougar Gold cheese sauce, gorgonzola crumbles, and Sriracha breadcrumbs

add bacon \$3 | add chicken \$7 | add salmon \$9

Scratch Fettuccini Alfredo \$16

Fettuccine noodles, garlic-cream sauce, garlic, Parmesan cheese, and garlic bread

add bacon \$3 | add chicken \$7 | add salmon \$9

Gluten-Free Fettuccine & Chicken \$22

Sautéed spinach, fresh asparagus, pine nuts, grape tomatoes, chicken, and white wine sauce

GLUTEN-FREE GUESTS

Many of our menu items can be prepared gluten-free!

Please ask your server for details.