

DOCKSIDE

Mother's Day Menu 2018 | Served 8:00am - 4:00pm

Adults
\$42⁹⁵

Seniors 65+
\$37⁹⁵

Kids 5-12
\$19⁹⁵

Kids 4 & under
free

Salad & Appetizer Station

Tropical Spring Fruit Salad
with honey mint citrus dressing

Quinoa & Spinach Salad
baby spinach, slivered red onions, dried cranberries, sunflower seeds, strawberries, feta cheese in a huckleberry vinaigrette

Balsamic Marinated Grilled Asparagus & Roasted Mushrooms

Pistachio Ambrosia Salad

Pea Salad with Bacon & Water Chestnuts
fresh peas, snap peas, bacon, red onion, water chestnuts and grape tomatoes

Classic Style Deviled Eggs

Fresh Seasonal Fruit Display
Del Monte® pineapple, cantaloupe, honeydew, grapes, star fruit, raspberries, blackberries, blueberries, strawberries, cuties, kiwi, pears and seasonal fruit

Broccoli Salad with Bacon, Almonds & Grapes
broccoli, bacon, grapes, celery, green onion

Fresh Tossed Caesar Salad

Orange Eddie-Jello
orange sherbet, orange jello, mandarin oranges and pineapple with folded-in whipped cream

Fruit Kabob Pineapple Arrangement

Antipasto Station

Traditional Hummus, Green Garbanzo Bean Hummus, Fried Pita Bread, Olive Tapenade, Cherry Peppers, Pickled Asparagus, Tomato Caprese Skewers, Pickled Green Beans, Sundried Tomatoes, Pepperoncini, Marinated Mozzarella Salad, Pesto, Pickled Jalapeños, Marinated Artichoke Hearts, Roasted Garlic, Sweet Gherkin Pickles and Cipollini Onions.

Artisan Cheeses & Charcuterie

Smoked Cheddar, Provolone, Pepper Jack, Herbed Cheve, Point Reys Blue Cheese, Roasted Garlic Boursin, Toasted Baguette, Sesame Bread Stick, Cracker Assortment, and Seasonal Warm Brie with Dried Fruit and Nut Topping Hard Salami, Genoa Salami, Capicola, Sliced Prosciutto.

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Seasonal Bread & Breakfast Pastry Display

Fresh Baked Scones, Challah Bread, Garlic Bread, French Baguette Rounds, Assorted Muffins, Danishes, Cinnamon and Huckleberry Coffee Cake, Assorted Dockside Rolls, Pretzel Rolls and Butter Selection.

Made-to-Order Omelets

Features your choice of Diced Smoked Ham, Crispy Bacon Bits, Sausage, Smoked Salmon, Bay Shrimp, Shredded Monterey Jack Cheese, Shredded Cheddar Cheese, Shredded Pepper Jack Cheese, Diced Tomatoes, Diced Green Onions, Red Onions and Peppers, Olives, Fresh Spinach, Homemade Salsa, Mushrooms, Avocado and Asparagus. Fresh Eggs and Liquid Eggs available.

Dockside Cedar Plank Salmon

Features Hickory Brown Sugar Spiced Salmon with Huckleberry Sauce, Tartar Sauce, and Lemons.

Seafood

Salmon Lox, Seafood Cocktails, Oyster Rockefeller on the half shell, Parmesan Crusted Halibut on a Pesto Rice Cake and Cucumber Ahi Canapes with Cream Cheese and Cocktail Sauce.

Made-to-Order Crepes

Crepes are first sautéed with Butter, topped with our House Made Fruit Sauces or Cheese Blintz Filling and Finished with Grand Marnier Vanilla Sauce and Whipped Topping.

"VIK" Very Important Kid Station

Kids breakfast items available

9:00am - 11:30am:

Scrambled Eggs, French toast, Breakfast Burritos, Taco Pancakes, Hashbrowns and Hash Brown Tri-Patties, and Assorted Cereals with Milk.

Kids brunch items available

11:45am - closing:

Macaroni & Cheese, Chicken Strips, Mini Corn Dog Lolly Pops, Hamburger Slider Burgers, Grilled Cheese, Fruit Skewers, Fruit Parfaits, Ranch Veggie Cups and Ants on the Log. Easter Candy

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Carved-to-Order Station

Crusted Prime Rib

with creamy horseradish sauce and au jus

Oven Roasted Turkey

with pan gravy, cranberry chutney

Carve Master Smoked Ham & Bone-in Smoked Ham

with mustard assortment,
pineapple sauce and ham glaze

Leg of Lamb

with chimichurri sauce and mint jelly

Dockside's Brunch Signature Entrées

Classic Canadian Bacon Egg Benedicts

from-scratch hollandaise sauce

Balsamic Seared Zucchini & Yellow Squash

Veggie Benedict

English muffin topped with green garbanzo hummus, avocado, sautéed mushrooms, sliced tomatoes, grilled asparagus and spinach with a medium poached egg and from-scratch hollandaise sauce

Crème Brûlée French Toast

Brown Sugar Bacon

Hard Wood Smoked Bacon

Andouille Sausage

Crab Benedict

English muffin topped with fresh spinach, sliced tomato, blend of dungeness, blue swimming and rock crab, with a medium poached egg and from-scratch Béarnaise sauce

Apple Cranberry Maple Sausage

Kielbasa Sausage

Breakfast Sausage

Crème Brûlée Oatmeal

Dockside Poppy Seed Potatoes

with melted cheese

Savory Cornbread Pudding

Steamed Rainbow Carrots with Toasted Hazelnut Brown Butter

St. Maries Idaho Wild Rice Pilaf

Signature Brunch Desserts

A lavish assortment of fresh bakery items to include Cheesecake, Crème Brûlée, Coconut Cake, Mousse Shots, Flourless Cake, and much more!