

DOCKSIDE

DINING WITH A VIEW



APPETIZERS

HOUSE-MADE FRIED MOZZARELLA

Fresh mozzarella is hand-breaded in herbed bread crumbs, served with marinara. 10.95

LOADED POTATO SKINS GF

Idaho potato skins filled with bacon, Tillamook® cheddar, green onion, grape tomatoes, served with sour cream and salsa on the side. 10.50

BAKED ARTICHOKE DIP WITH COUGAR GOLD

Sweet onions, artichoke hearts, fresh garlic and WSU's Cougar Gold cheese baked into a creamy spread, served with toasted baguette. 12.95

FLATBREAD

Pesto and olive oil spread, with fresh basil, tomato, and mozzarella. 9.95

FRIED CALAMARI

Buttermilk marinated calamari breaded and fried, served with Sriracha ranch and lemon aioli. 10.75

CHICKEN QUESADILLA

Spiced chicken and green onion, with pepper jack cheese in a tortilla with salsa, sour cream and guacamole. 13.95

PRIME RIB SLIDERS

Thinly shaved prime rib and fried onion strings on three brioche slider buns with hot au jus for dipping. 13.95

FAMILY TRIO

Fried Mozzarella, Baked Artichoke Dip, Prime Rib Sliders, Calamari or Potato Skins. Choose three. 26.95



SOUPS AND SALADS

DOCKSIDE'S SIGNATURE 18-FOOT SALAD BAR

Featuring fresh ingredients, a variety of house-made and local dressings, fresh fruit, and a mix of Chef's choice and traditional salads. 12.95
Add soup. Cup 3.00 Bowl 5.00

SOUP OF THE DAY

Cup 5.50 Bowl 7.50

CLAM CHOWDER

House-made New England style clam chowder. Cup 5.50 Bowl 7.50

CAESAR SALAD

Traditional Caesar dressing tossed with romaine lettuce, garlic croutons and Parmesan. 9.95
Add grilled salmon. 8.95 Add grilled chicken. 5.95

DOCKSIDE SALAD GF

Fresh greens, brown sugar bacon, ginger pecan pieces, beets, and feta cheese with choice of dressing on the side. 13.95

ALASKAN RED CRAB LOUIS GF

Alaskan red crab, hard boiled egg, fresh tomato, avocado, asparagus and lemon wedge over mixed greens with Louis dressing on the side. 24.95

LOCAL FAVORITES

FRENCH DIP

Prime rib slow roasted and thinly sliced with caramelized sweet onions and Swiss cheese on a toasted French roll with au jus for dipping, served with French fries. 16.95

TURKEY AVOCADO MELT

Thin sliced turkey, house-made cranberry chutney, fresh sliced avocado and jack cheese served hot on grilled sourdough, served with French fries. 14.50

REUBEN

Traditional brined and slow cooked Certified Angus brisket on toasted marbled rye bread with stone ground mustard, sauerkraut, Thousand Island dressing and Swiss cheese, served with French fries. 13.95

HALIBUT FISH AND CHIPS

Alaskan halibut hand-dipped in beer batter, fried crisp. Served with fries, coleslaw and caper tartar sauce. 19.95

CRAB AND ARTICHOKE MELT

Alaskan crab mixed with Cougar Gold artichoke spread, topped with Tillamook® cheddar on toasted French bread, served over citrus vinaigrette spring greens. 18.95

CHICKEN TACOS GF

Tequila-lime marinated chicken with mango salsa in white corn tortillas, served with Spanish rice and black bean corn relish. 16.50

CARNE ASADA TACOS GF

House-marinated grilled beef with spicy Hatch chilies and caramelized onions in white corn tortillas, served with Spanish rice and black bean corn relish. 16.50

HALIBUT TACOS GF

Seared halibut, sweet onions, cilantro, avocado and tangy tequila lime sauce in white corn tortillas, served with Spanish rice and black bean corn relish. 17.95

CASHEW VEGETABLE STIR FRY

Fresh vegetables stir-fried with Pan-Asian sauce and cashews, served with Niko rice in a wonton bowl. 17.50
Add chicken. 5.50 Add shrimp. 6.95



BURGERS

Choose house beef patty, grilled chicken breast, or turkey patty. Served with fresh Idaho potato chips, fries, salad or cup of soup.

DOCKSIDE CLASSIC

Lettuce, tomato, onion, pickle, burger relish and house spread on a fresh sesame bun. 14.95
Add cheese. 1.50 Add bacon. 2.50

ISLAND BURGER

Grilled pineapple, pepper jack cheese, house teriyaki sauce, and fresh lettuce and tomato. 14.95

BEACH BURGER GF

Gluten-free bun with The Beyond Burger™ meatless patty, lettuce, tomato, relish, onion and pickle. 15.95

STEAKS, CHOPS AND ENTRÉES

Each steak, chop and entrée includes a trip through our 18-foot salad bar.

STEAKS

Served with a buttered Idaho baked potato and seasonal vegetables. We proudly serve only Certified Angus USDA CHOICE.

14oz RIBEYE. 29.95

10oz TOP SIRLOIN. 25.95

7oz TENDERLOIN. 35.95

TOP SIRLOIN AND GARLIC PRAWNS. 31.95

RIBEYE AND GARLIC PRAWNS. 35.95

TENDERLOIN AND GARLIC PRAWNS. 41.95

TOP SIRLOIN AND SALMON. 32.95

RIBEYE AND SALMON. 36.95

TENDERLOIN AND SALMON. 42.95



PORK CHOP GF

A pair of boneless pork chops pan-seared, finished with huckleberry bacon chutney, served with mashed potatoes and seasonal vegetables. 19.95

MAC AND CHEESE

Extra sharp cheese sauce with Cougar Gold and Tillamook® cheddar topped with Gorgonzola and Sriracha bread crumbs. 14.95

MOOS FARMS BACON WRAPPED MEATLOAF

Direct from the Special K Ranch in Valley Ford, Washington, this Certified Angus was raised exclusively for The Resort by Kendra and Bill Moos (former WSU Athletic Director), served with mashed potatoes and seasonal vegetables. 19.50

CHICKEN DIJON

Dijon and Parmesan crusted chicken breast seared golden brown, with mustard cream sauce. Served with mashed potatoes and seasonal vegetables. 17.95

FETTUCCHINI ALFREDO

A classic favorite with garlic, Parmesan cream sauce, and garlic bread. 15.95

Add chicken. 5.95 Add shrimp. 6.95

10oz PRIME RIB DINNER

Friday and Saturday 5pm-9pm

Served with a buttered Idaho baked potato and seasonal vegetables. 26.95

Add garlic prawns. 6.95

Menu items available gluten-free for an additional \$1.00 and noted by **GF**. Please be sure to let your server know you are gluten-free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



FISH AND SEAFOOD

Includes a trip through our 18-foot salad bar.

SESAME AHI TUNA

Sesame-crusted and seared rare, accompanied by creamy wasabi, pickled and candied ginger, fresh stir fried vegetables and Niko-Niko rice. Served in a fried wonton cup. 19.95

IDAHO TROUT GF

Idaho Ruby Red trout crusted in Idaho potato pearls, pan-seared and topped with lemon garlic butter sauce, served with St. Marie's Idaho rice pilaf and seasonal vegetables. 21.95

GRILLED SALMON GF

Fresh salmon simply grilled, finished with lemon-dill butter, served with St. Marie's Idaho rice pilaf and seasonal vegetables. 22.95

PAN-SEARED HALIBUT

Alaskan halibut flour dusted and pan-seared, finished with lobster cream sauce, served with St. Marie's Idaho rice pilaf and seasonal vegetables. 24.95

PARMESAN CRUSTED SOLE

Pacific Coast sole crusted with Parmesan and bread crumbs, seared golden brown, served with St. Marie's Idaho rice pilaf and seasonal vegetables. 17.95

SALMON CAKES

Three house-made salmon cakes atop citrus dressed mixed greens, served with lemon garlic aioli, St. Marie's Idaho rice pilaf and seasonal vegetables. 16.95

HERB AND GARLIC ROASTED SHRIMP GF

Large butterflied shrimp oven-roasted, topped with garlic, shallots, fresh herbs and butter, served with St. Marie's Idaho rice pilaf and seasonal vegetables. 20.95



BEVERAGES

OLD-FASHIONED LEMONADE

Fresh lemon juice and real sugar mixed fresh daily. Includes one refill. 3.95

BLACKBERRY, BLUEBERRY, HUCKLEBERRY, RASPBERRY, AND STRAWBERRY

Add a house fruit mixer. 1.00

SODA

Coke, Diet Coke, Mr. Pibb, Cherry Coke, Root Beer, Sprite

COFFEE

TEA

ICED TEA

We will gladly order and deliver any Starbucks drink from our Lobby Café to your table. Ask your server for more details.

COCKTAILS ON THE ROCKS

HUCKLEBERRY CRUSH

Huckleberry vodka, fresh muddled lime, simple syrup, club soda and huckleberry purée over shaved ice. 9

HUCK LEMON BERRY ZEST

Huckleberry vodka, triple sec and huckleberry purée. 12

DOCKSIDE SUNSET

A classic blend of vodka, rum, cranberry and pineapple juice. 9

DEEP SIX

A 64oz keepsake glass, with silver rum, brandy, pineapple, orange, and cranberry juices, finished off with grenadine and a float of dark rum. 35
(Bring the glass back and get a refill for only \$16)

YACHT CLUB

Passion fruit rum, coconut rum, orange juice, pineapple and Sprite. 12

RUBY RED CRUSH

Absolut Ruby Red vodka, ruby red grapefruit juice, St. Germaine elderflower liqueur and lime over shaved ice. 9

LONG ISLAND CHAI TEA

Our twist on a classic with vanilla vodka, gin, rum, sweet and sour, chai tea and a splash of coke. 9

IRON-MANGO

Tribute to the local race scene with passion fruit rum, puréed mango, fresh lime, club soda and a splash of grenadine. 9

MOSCOW MOOSE

Tito's vodka, ginger beer and lime in a copper mug. 10

WHISPERS OLD-FASHIONED

Whiskey, bourbon maple syrup, bitters and a Luxardo cherry. 12



GORGEOUS LAKE VIEWS AND
HANDCRAFTED COCKTAILS

MARGARITAS AND MOJITOS

CLASSIC MARGARITA

Tequila, triple sec, sour and fresh lime. 9

LAKE TOWER MARGARITA

Sweet and sour fusion of Patron silver, Cointreau, fresh muddled lime and lemon, with a splash of orange juice on the rocks. 13

JALAPEÑO MARGARITA

Jose Cuervo, triple sec, muddled jalapeño and fresh sour mix. 12

CLASSIC MOJITO

Bacardi rum, fresh muddled mint and lime on the rocks. 11

- Huckleberry or strawberry. 12

WINE

COEUR D'ALENE
CHARDONNAY 2015 7 glass / 25 bottle

COEUR D'ALENE
RED BLEND 2013 7 glass / 25 bottle

"THE LAKE" COEUR D'ALENE
CHARDONNAY 2015 9 glass / 39 bottle

"THE LAKE" COEUR D'ALENE
RED BLEND 2013 9 glass / 39 bottle

MARTINIS

DOCKSIDE LEMONDROP

Citrus vodka, triple sec, simple syrup and lemonade chilled and served up with a sugared rim. 9

- Huckleberry or strawberry. 10

CUCUMBER LEMONGRASS MARTINI

Tito's vodka, muddled cucumber, lemongrass syrup and fresh lemon. 12

HUCKLEBERRY SIZZLER MARTINI

Huckleberry vodka, huckleberry purée, lemon and St. Germaine. 12

THE FLOATING GREEN

A par 3 of Hendrick's gin, orange vodka and St. Germaine elderflower liqueur, shaken and served with a floating cucumber slice. 12

MANGO MELON MARTINI

Mango rum, melon liqueur, melon purée and sour, garnished with a cherry. 9

POM-PEAR MARTINI

Pomegranate and pear vodkas strained with fresh pear garnish. 9

Ask your server about our current beer selection.

DOCKSIDE