



DOCKSIDE

Valentine's Day

4-COURSE DINNER FOR TWO

FEBRUARY 11 - 14, 2022 | 4:00 - 10:00PM

1ST COURSE

Your choice of one to share.

Crab & Shrimp Cakes

Handmade Deep-Sea Crab and Shrimp Cakes fried golden brown served atop Roasted Corn-Radish Pico de Gallo, finished with Remoulade and Roasted Garlic Chili Oil

Cougar Gold Artichoke Dip

Creamy Baked Cougar Gold Cheese with Artichoke Hearts and Sweet Onion, served with Toasted Baguettes and House-made Chips

2ND COURSE

Please choose one per person.

Arugula Salad with Goat Cheese Truffles

Arugula tossed with Huckleberry Balsamic and topped with Shaved Red Onion, Sliced Pears and Pomegranate Seeds, finished with Goat Cheese Rolled in Spiced Pecans

Clam Chowder

Dockside's Famous House-made New England-style Clam Chowder

3RD COURSE

Please choose one per person.

Chicken Champignon

Seared French Cut Chicken Breast served atop Garlic Mashed Potatoes with White Wine Mushroom Pan Sauce and Roasted Elephant Garlic

Steak Oscar

Char-broiled top Sirloin Cooked to your specification, topped with Red Crab Meat and House-made Bearnaise, served with Garlic Mashed Potatoes, Red Wine Demi Glace and Seasonal Vegetables

DESSERT

Chocolate Obsession Gooey

One of our most popular Gooey Desserts.
This decadent sundae is a chocolate lover's dream!

\$80 per Couple

No substitutions please.

