

THE
DOCK
 ON - WALLENPAUPACK

APPETIZERS

House Made Roasted Garlic Hummus Dip Served with Pita Chips, Pickled Onions, Cucumbers, and a zingy Tomato Jam 12.95

BBQ Chicken Quesadilla Grilled Chicken Breast served in a Sundried Tomato Tortilla with Cheddar Jack Cheese, Caramelized Onions, Bacon, Spinach, and Drizzled with Our BeeSting BBQ 15.95

The Dock Pretzel Board Giant Bavarian Pretzel Served with Smoked Gouda Cheese Sauce, Pepperoni, Salami, Hummus, Cheddar, Pepper Jack, and Prop and Pellar Mustard 19.95

Boneless Chicken Wings Choice of Ragin' Cajun Dry Rub or these sauces: Ginger Teriyaki, Bee Sting, Honey Sriracha, Peach Lime Chipotle, or Buffalo with Bleu Cheese Dressing and Celery Sticks 13.95

Jumbo Crab Cake A single Premium Crab Cake with Melted Butter, Wally Sauce and Tomato Jam 17.95

SALADS & SOUP

Fall Harvest Salad Bed of Mixed Greens Topped With Gouda Cheese, Pickled Red Onion, Grape Tomato, Cucumber, Toasted Almond, Sliced Apple and served with Honey Apple Thyme Vinaigrette 13.95 | Add Salmon 12

Classic Caesar Salad On Herbed Rubbed Pizza Crust Romaine, House Made Caesar Dressing, and Parmesan Cheese- All Served on a Warm Pizza Crust Fresh from our Brick Oven and Brushed with Olive Oil and Herbs 13.50 Add Chicken Breast 4.95 | Add Salmon 12.95

Lobster Chowder Chunks of Lobster Meat in a Rich and Creamy Soup with Potatoes, Carrots and Onions, Hint of Sherry Pint 11.95

SANDWICHES AND BURGERS

Served on Cocoon Bakery Brioche Rolls with our Seasoned Fries, and a Dill Pickle. Substitute a house salad for fries for 1.00.
 Make any of our Burgers Vegetarian by Substituting a Beyond Beef Patty Add \$2

Surf and Turf Burger Grilled Half Pound Burger with a Crab Cake and Wally Sauce 23.95

Turkey and Pepper Jack Club Turkey, Bacon, Spinach and Tomato on a Toasted Ciabatta with Chipotle Aioli 15.95

Bacon Cheddar Burger Applewood Smoked Bacon and Cheddar Cheese 16.95

Wally Burger A full pound of Beef, Bacon, Cheddar and Wally Sauce on a Double Decker Roll 19.95

KIDS MENU

9.95

Includes a Drink & Small Cookie with a Choice of:

Popcorn Chicken Fingers with Fries

Kids Quesadilla

Fettuccini with Butter or Marinara

PIZZA

Pizza Margherita Fresh Mozzarella Cheese, Marinara Sauce, Basil 12.95

"The Godfather" Pepperoni, Mozzarella Cheese, Marinara Sauce 13.95

Epic Meat Time Pizza Pepperoni, Bacon, Sausage, Mozzarella Cheese, Marinara 18.95

Beesting BBQ Chicken Mozzarella Cheese, Grilled Chicken, Cheddar Cheese, Tomatoes, Caramelized Onions, Banana Peppers Beesting BBQ Sauce, Jalapeños 16.95

Sausage and Mozzarella Pizza Marinara, Sausage, Mozzarella Cheese 14.95

ENTREES

All entrées come with a Green Salad Gluten Free Pasta Available
Braised Boneless Beef Short Ribs Boneless Braised Short Ribs, Red Wine Demi over Mashed Potatoes with Chef's Vegetable 32.95

House Made Lump Crab Cakes Two Jumbo Lump Premium Crab Cakes, served broiled with Melted Butter and Lemon, Herb Risotto or French Fries 34.95

Pan Seared Salmon Fresh Salmon over Rice and Quinoa with Roasted Tomatoes, Asparagus and our signature BLT Broth 26.95

Chicken Parmesan Breaded Chicken Breast with Marinara and Mozzarella. Served over Fettuccini with Olive Oil, Fresh Herbs, and Parmesan Cheese 20.95

Burn Island Chicken Grilled Chicken, Basil Pesto, Mozzarella Cheese, Roasted Grape Tomato and Balsamic Reduction Drizzle. Served With Garlic Herb Risotto and Chefs Vegetable 22.95

There's a Riesling for Everything Pasta Sweet and Smoky Cream Sauce with Grilled Chicken, Broccoli, Herb Roasted Tomatoes, Bacon and Parmesan over Fettuccine 23.95

STEAKS

All steaks come with a Green Salad
16 oz New York Strip Steak Served with Mashed Potatoes, Garlic Butter and Chef's Vegetable 36.95

Surf & Turf 8 oz Center Cut Filet Mignon and Jumbo Crab Cake with Peppercorn Parmesan Marsala Cream, Melted Butter, Garlic Chive Mashed Potatoes and Chef's Vegetable 54

8 oz Center Cut Filet Mignon Sauced with Peppercorn Parmesan Marsala Cream. Finished with Our House Made Steak Rub. Served with Garlic Chive Mashed Potatoes 39

READY TO HEAT

Family Style Feeds 4 People Per Tray

Fall Harvest Salad Bed of Greens topped with Smoked Gouda, Picked Red Onions, Grape Tomatoes, Cucumbers, Toasted Almonds, and Apple Slices. Served with Apple Thyme Vinaigrette 25.95

Herb Roasted Pork Loin Served with Dijon Port Pan Sauce, Mashed Potatoes and Chef's Vegetable 32.95

Parmesan and Herb Crusted Salmon with Wild Rice and Chef's Vegetable 37.95

Burns Island Chicken Marinated Chicken Breast, Mozzarella, Tomato with Balsamic with Herbed Risotto and Chef's Vegetable 32.95

Boneless Short Rib with Brown Gravy, Smashed Red Bliss Potatoes and Chef's Vegetable 37.95

DESSERT

New York Style Cheesecake with Strawberry Sauce and Whipped Cream 7.95