



**Father's Day Brunch on the Bay**  
*Prix Fixe \$35 Per Person*

**FIRST COURSE**

**Soup Du Jour**

**Dock Made Gravlax**

Potato Latkes, Chive Emulsion, Capers

**Shaved Fennel Salad**

**LADY PINK APPLES, ORGANIC KALE, SHALLOT VINAIGRETTE**

**Hand Torn Romaine**

Baby Heirloom Tomatoes, Black Pepper Tuile, Parmesan Dressing

**Loup De Mer Ceviche**

Avocado, Soy Jalapeños, Taro Root Chips, Cilantro, Lime

**Steak Tartare**

Angus Filet Mignon, Hydro Mache, Sunny Side-Up Quail Egg, Violet Mustard **EMULSION**

**Spanish Octopus a La Plancha**

Croutons, Bilbao Chorizo, Romesco Sauce

**Granola & Greek Yogurt**

Fresh Seasonal Berries and Honey

**SECOND COURSE**

**Brioche French Toast**

Toasted Almonds, Apple Wood Smoked Bacon, Vanilla Chantilly

**Eggs Benedict**

Gravlax or Shaved Prosciutto, Potato Gratin, Hollandaise

**Omelette du Jour**

Roasted Baby Red Potatoes, Mixed Green Salad

**Fresh Hawaiian Shrimp Tagliatelle**

Artichokes, Basil Pesto, Cajun Butter

**Free Range Chicken and Waffles**

Panko Fried Chicken, Maple Syrup, Fresh Berries, Hazelnut Whipped Cream

**- \$10 Additional Charge -**

**Fresh Fish du Jour**

Changes Daily

**Pan Seared Fresh Salmon**

Asparagus Risotto, Melted Sweet Peppers, Kalamata Olive Tapenade

**Jidori Organic Chicken Breast**

Brown Butter Potato Puree, Broccolini, Pickled Baby Beets

**Steak Sandwich**

Butter Lettuce, Tomato, Fried Egg, Béarnaise Sauce

**Angus Certified Sirloin Steak**

Pommes Frites, Bordelaise Sauce, Arugula Salad

**Angus Certified Beef Hamburger**

St. Andre, Caramelized Onions, Aioli, Pommes Frites, Arugula, Heirloom Tomato

Coffee, Soda, Iced Tea \$6, Juice \$6 - \$8 Bloody Mary's \$12, Mimosas & Hibiscus \$10, Beer \$7

A 20% service charge is added to all checks for parties of 6 or more.

Thank you for dining at the Dock!