



ONE DOCK PRIME

S T E A K H O U S E

COLD APPETIZERS

Seafood Tower GF
Oysters, jumbo prawns, lobster, Peekytoe crab,
mignonette & “CC” cocktail
Half or full | mkt

Jumbo Prawn Cocktail GF
Culture clash “CC” cocktail 18

Half Shell Oysters GF
Best Maine variety available today
mignonette and “CC” cocktail 18

Foie Gras Torchon
Sour cherry gastrique, focaccia, salt 16

Tuna Tartare GF
Atlantic yellow fin, Pacific Rim style 14

Tenderloin Carpaccio GF
Truffle, capers, parmesan and arugula 14

HOT APPETIZERS

French Onion Soup
Brandy and Sherry with demi-glace
Gruyère crouton 7

Cornucopia of Escargot
Brandy cream and crispy pastry 12

Buffalo Cauliflower V GF
Garbanzo bean flour, blue cheese
dressing 10

Steamed Mussels GF
Bacon, tomato, leeks, shallots and garlic
in anise cream 14

Scallops and Bacon GF
Local day boat sea scallops, North
country bacon, apricot preserve 14

Quail and Foie Gras
Grilled semi boneless bird, seared foie,
“buttered” toast, sour cherry gastrique 16

SALADS

Caesar
Parmigiano-Reggiano 10

Wedge V w/o bacon
Baby iceberg, North Country bacon
Backyard Farms tomatoes
blue cheese dressing 10

Arugula and Goat Cheese V VG w/o chz
Dried cranberry, golden raisin spiced pecans
red onion 10

WET AGED STEAKS - 21 DAYS

Certified Angus Beef –CAB Prime–Prm Choice–CHC Natural grass fed–NGF

<p>12 oz New York Strip - Prm - GF 45 8 oz Filet of Sirloin - Prm - GF 25 10 oz Bavette - CHC - GF 25 8 oz Hanger - CAB- GF 24</p>	<p>20 oz Porterhouse - Prm- GF 56 16 oz Ribeye - CAB - GF 36 8 oz Filet Mignon - NGF - GF 34</p>
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RACKS AND CHOPS

<p>14 oz Rack of Lamb - NGF - GF Garlic, rosemary, bay and thyme 35</p>	<p>14 oz Double-Cut Pork Chop- GF bone in - NGF 22</p>
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OTHER SPECIALTIES

<p>Sautéed Magret Duck Breast GF Hudson Valley farms 25</p> <p>Roasted Statler Chicken Breast GF Natural fed 18</p> <p>Baked Stuffed Lobster Chick stuffed with Maine Peekytoe crab Mkt</p> <p>Grilled Jumbo Prawns GF Sustainably farmed 32</p>	<p>Roasted Salmon Fillet GF Crispy skin, 8 oz natural Maine 25</p> <p>Pan Seared Scallops GF Giant day boat, cooked in butter 28</p> <p>Roasted Cauliflower VG GF Citrus & olive oil marinade 16</p>
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SAUCE AND BUTTER

2 each

Bearnaise	V GF
Bordelaise	
Brandy, Dijon Peppercorn	
Blue Cheese-Red Wine Butter	V GF
Blueberry Butter	
Foie Gras Butter	GF
Sour Cherry Gastrique	VG GF
Provençal Garlic Butter & Tomato	V GF

ON TOP

North Country Bacon	3 GF
Seared Foie Gras	10
Fried Egg	2 GF V
Mushrooms, Madeira & Butter	3 V
Crispy Cumin Fried Onions	2 VG
Blackened in Brown Butter	2 V

SIDES 5 each

<p>Sesame Asparagus VG Broccoli & Cheese Sauce V Creamed Spinach V</p>	<p>Potato Croquette V Buttermilk-Bacon Risotto GF Corn-Ricotta Polenta V</p>	<p>Garlic Mashed Potato V Baked Fingerlings VG Mushroom Dusted Fries VG</p>
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V - Vegetarian
 GF- Gluten Free
 VG - Vegan

Chef
David Turin

Chef de Cuisine
Jason Kennedy

* Consumption of raw or undercooked foods increases the risk of food borne illness.*