



Dockside Bistro

Large Party Menu

Our culinary philosophy is to use as many locally sourced ingredients as possible including locally collected mushrooms, Blue Rose Dairy and Misty Isle All Natural Beef.
We also use sustainably-harvested seafood and Food Alliance Certified Produce.

Starters

- * **Misty Isle Beef Tenderloin Skewers** ~ Shoyu Butter Sauce/Jasmine Rice
- * **Light Crispy Point Judith Calamari** ~ Three Asian-Inspired Sauces
- Totten Inlet Steamer Clams** ~ White Wine/Tomato Concassé/Saffron/Fresh Herbs
- Hot Artichoke Dungeness Crab Dip**
- * **NW Elk Rib Eye Carpaccio** ~ Juniper Berries/Watercress/Fresh Tomato Juice
- Dungeness Crab Cakes** ~ Caper Beurre Blanc/Fennel Slaw

Soup & Salads

- * **Caesar Salad** ~ House Croutons/Parmesan Cheese
- Dockside Salad** ~ Organic Mixed Greens/Garlic Rosemary Pommes Frites/Tomatoes
Herb Vinaigrette
- Roasted Beets** ~ Fried Chèvre/Arugula/Candied Pecans
- Gluten Free Dungeness & Crab Chowder**

Entrées

- * **Seared Sea Scallops** ~ Potato Cake/Watercress/Saffron Cream Sauce
- * **Misty Isle Filet Mignon** ~ Potato Cake/Haricot Verts
Black Truffle Cognac Bordelaise Sauce
- * **Five Spice Crispy Duck Breast** ~ Sticky Rice Cake/Seasonal Vegetables/
Honey-Bacon Soy
- Pistachio Encrusted Parmesan Halibut** ~ Watercress Pesto Gnocchi
- Alaskan King Troll Salmon** ~ Forbidden Rice/Wild Mushroom Goulash/Sauteéd Greens
- Butternut Squash Ravioli** ~ Sage Brown Butter/ Candied Pecans/Gorgonzola
- 1/2 Lamb Rack** ~ Pommes Frites/Haricot Verts/Huckleberry Bordelaise

*A friendly reminder from your local Health Department: Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness especially in the young & elderly.

**JOIN
US:**

Tuesday - Saturday: 11am to 3pm, then 5pm to close • Sunday: 5pm to close • Monday: closed
www.DocksideBistro.com • 360-956-1928 • 501 Columbia St NW • Olympia, WA 98501