

Kettles

Yesterday's Soup 8
It's always better the next day.

Duo 9
Lobster, Curry, Sweet Potato, Tomato and Cilantro
Traditional Seafood Chowder

Canada 8
3 Onion Jam, Mapled Veal Jus Lie, Canadian Bacon,
Cheddar Chip

Fields

Salad 9
Local Seasonal Inspirations

Caesar 8
Grilled Romaine Heart, Pancetta, Focaccia Toast,
Reggiano, Lemon Yogurt Sauce

Apple 12
Double Smoked Bacon, Arugula, Jack Daniels Honey
Vinaigrette, Grilled Chili

Beginnings

Lobster 12
Cilantro Cheesecake, Crostini, Micro Herb Salad

Bruschetta 10.5
Infused Mascarpone, Tomato, Lemon Zest,
Wonton Inspirations

Calamari 9.5
Ginger Infused, Cilantro Pesto, Sweet & Sour

Middles

Chicken 20
House Smoked, Pancetta, Arugula, Cherry Tomato
Confit, Pine Nuts, Gnocchi

Pork 19
Braised Shoulder, Black Turtle Beans,
Smoked Bacon Jus, Feta Picadillo

Cook Out 26
Striploin, Hussey's BBQ, Fried Onions,
Corn on the Husk, Slaw, Pickled Onion

Prawns 20
Chorizo, Curry Spices, Marinated Tomato,
Parpadelle

Ravioli 18
Wild Mushrooms, Mascarpone, Cherry Tomato Confit,
Portobello, Asparagus Ribbons

Salmon 20
Sweet Potato, Lobster Broth, Tomato and Cilantro,
Avocado Mash

Surf and Turf 32
Tenderloin, Crab, Corn, Yukon Gold, Natural Jus

Roast 27
Seared Ribeye, Red Chili Rub, Celeriac Puree,
Carrot Ribbons, Root Beer Jus

Dynamic **O**riginal **X**quisite

“To provide a scenic waterfront locale for both guests and families of the Limestone City, where genuine and impeccable service are married with dynamic, original and contemporary locally inspired cuisine.”

DOX
R E S T A U R A N T

Executive Chef:

Jamie Hussey
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Director of Food & Beverage:

Tom Gancarz
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Dinner Menu

Fall/Winter Inspirations 2009