

Beginnings

Milson's Soup Kettle \$6
Prepared fresh daily, Local Ingredients in mind

Wings \$12
Dredged or Plain, JD Barbeque or Suicide, Blue Cheese

Tower of Nachos \$10
Fried Corn Tortilla, Smoked Chicken, Cheddar Cheese, Chili and Peppers, Guacamole, Salsa Fresca, Sour Cream

Calamari \$12
Red Wine Marinade, Char Grilled, Lemon & Chili Mayo, Baby Arugula

Mussels \$12
Grilled Pineapple, Jerk Broth, Toasted Focaccia

Bruschetta \$9
Infused Mascarpone, Tomato, Lemon Zest, Fried Wonton

R E S T A U R A N T

From the Field

Beets \$7
Poached Local Beets, Mint Spiked Goat Cheese, Baby Corn Shoots, Lemon Emulsion

Waterfront \$8
Baby Spring Mix, Sun Dried Cranberries, Sun Flower Seeds, Blueberry Emulsion, Wishing Tree Cheese

Caesar \$9
Romaine Heart, Whole Roasted Garlic, Smoked Bacon, Grilled Focaccia
Lemon and Anchovy Emulsion

Deli Shoppe

Caprese \$11

Bocconcini Cheese, Marinated Tomato, Fresh Basil, Pressed Focaccia

Sicilian \$12

Genoa Salami, Prosciutto, Provolone Cheese, Sautéed Mushrooms, Honey Mustard Dressing, Marinated Tomato, Grilled Panini

Burger \$13

Tenderloin and Sirloin Chuck, Tomato Chutney, Baby Arugula, Chipotle Aioli, Parmesan Cheese

Mexican \$11

Chili Shrimp, Avocado, Baby Arugula, Monterey Jack, Pressed Tortilla

Priority Club \$11

Lyon Farms Smoked Turkey, Smoked Bacon, Marinated Tomato, Cheddar Cheese, Chipotle Aioli, Multigrain Bread

*All sandwiches served with House Chips or Salad

Pub Favourites

Fish & Chips \$12

Local Beer Batter, Corn Slaw, Chipotle Ketchup, House Tartar, Fresh Fries

Chicken Tenders \$11

Sweet & Sour Sauce, Corn Slaw, Chipotle Ketchup, Fresh Fries

Here at DOX we understand the need for a healthy and expedient lunch. If you have any time constraints or concerns please inform your server. We will be happy to expediate your lunch.

Executive Chef: Jamie Hussey chef@hikingstonwaterfront.com
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