



SPINACH ARTICHOKE DIP

APPETIZERS

Certified Angus Beef

Dock Signature

Locavore Fresh Local Ingredients

GUINNESS NACHOS *L*

Fresh pico de gallo, Guinness B.B.Q. sauce, pulled pork, cheddar and Monterey Jack cheese, finished with coleslaw and green onions. **\$19**

DOCK NACHOS

Fresh pico de gallo, sweet banana peppers, cheddar and Monterey Jack cheese, garnished with green onions. **\$15**

Add Chicken, Beef or Pulled Pork \$4

BUCKET OF COD

Atlantic cod, hand breaded in a dill and panko blend, served with coleslaw and our house made beer tartar sauce. **\$13**

CRAB STUFFED MUSHROOMS

Crimini mushrooms stuffed with a sweet rock crab cream cheese mixture, finished with our Italian cheese blend. **\$12**

BEER BATTERED COCONUT ONION RINGS

House beer batter with sweet coconut, accompanied by our spicy sriracha aioli. **\$10**

MOZZA STIX

Scratch made in house, mozzarella cheese dipped and battered in Italian spices and panko bread crumbs, served with The Dock marinara. **\$10**

BONE-IN OR BONELESS WINGS **\$13** *L*

SAUCY: Honey Garlic, Electric Honey, Blackberry B.B.Q., Greek, Ginger Teriyaki, Guinness Caesar, Carolina B.B.Q., Guinness B.B.Q., Hot-n-Honey, Chipotle B.B.Q., Mild, Jerk, Thai, Alabama Buffalo, Sweet Sriracha, Hot, Raging Sriracha.

DRY: Salt and Pepper, Lemon Pepper, Cajun.

Add a side of Wing Veg. \$1.5 Add a side of Fries \$3

BEER BATTERED FRIES

A generous portion of beer battered french fries and garlic aioli. **\$8**

A CONFUSION OF FRIES

Our Yukon Gold French Fries, Sweet Potato Fries and Beer Battered French Fries fused together and perfect for sharing, served with garlic aioli, ketchup and sriracha aioli. **\$11**

CHIPS AND DIPS

Our in house fried nacho chips served with your choice of three of the following dips; Fresh Pico de Gallo, Southwest corn salsa, Guacamole, Roasted red pepper hummus, or our Jalapeno cheese sauce. **\$11.5**

POUTINE *L*

Manitoba Yukon gold french fries tossed with cheese curds, rich gravy and finished with green onions. **\$10**

SWEETS!

Plank cut sweet potato fries accompanied by our spicy sriracha aioli. **\$9**

PINEAPPLE CALAMARI

Calamari lightly dusted with our secret spice blend, fried with banana peppers and pineapple, served with a scratch made tzatziki dipping sauce. **\$12**

GOLDEN MANITOBA YUKON FRENCH FRIES **\$7** *L*

TEMPURA CAULIFLOWER

Tender cauliflower battered in a tempura and tossed in a sweet sriracha sauce, garnished with toasted sesame seeds and green onions. **\$12**

FLAME ROASTED BEEF KEMBOBS

Green and red bell peppers, crimini mushrooms and flame roasted Certified Angus Beef Sirloin skewered together on a bed of our Cajun frizzled onions. Served with your choice of one of our scratch made B.B.Q sauces. **\$14**

SPINACH AND ARTICHOKE DIP

A mixture of cream cheese, heirloom spinach, fresh artichoke hearts, served with tortilla chips and crispy flat bread for dipping. **\$12**

Many of our menu items are available Gluten Free.
Please ask your server for details.



TEQUILA LIME FISH TACOS

BURGERS

THE DOCK BURGER

6oz Certified Angus Beef burger brushed with signature B.B.Q. sauce, aged Guinness cheddar, maple smoked bacon and topped with two hand cut coconut onion rings, served dressed with lettuce, tomato and garlic aioli on a Tomato Basil Kaiser. **\$15**

CERTIFIED SIRLOIN BURGER

6oz Certified Angus Beef burger with garlic aioli, topped with lettuce, tomato and sweet red onion, served on a Tomato Basil Kaiser. **\$12**

Add maple smoked bacon or cheese \$1.25

Add sautéed mushrooms \$1, Add jalapenos \$1.25

BUFFALO CHICKEN BURGER

Two of our house-made chicken fingers tossed in hot sauce, with lettuce, tomato, red onion, provolone cheese and peppercorn ranch on a Tomato Basil Kaiser. **\$13.5**

THE B.O.B. BURGER

6oz Certified Angus Beef patty, topped with lettuce, tomato, Cajun frizzled onions, crumbled blue cheese and maple smoked bacon with our house made blue cheese dressing. **\$15**

SANDWICHES & MORE

SOUTHERN BRISKET SANDWICH

Certified Angus Beef brisket smoked for 12 hours in house. Served with tomato, sweet red onion and our scratch made Carolina B.B.Q. sauce on a Tomato Basil Kaiser. **\$14.5**

TEQUILA LIME FISH TACOS

Cod and black tiger prawns sautéed with fresh pico de gallo and infused with our tequila lime marinade, served on soft flour tortillas with shredded lettuce, cheddar and Monterey Jack cheese blend. **\$15** *Substitute for chicken at your request.*

SHORT RIB BEEF DIP SANDWICH

Red wine braised beef short rib with Cajun frizzled onions, provolone and horseradish aioli, served on a Vienna roll with a side of au jus. **\$15**

MEDITERRANEAN PANINI

Marinated artichokes, mushrooms, roasted red peppers, roma tomato and provolone with spinach and pesto aioli on a pressed Vienna roll. **\$13**

TURKEY BACON AVOCADO WRAP

Turkey breast, maple smoked bacon, avocado, lettuce, tomatoes, sweet red onion and cranberry aioli in a flour tortilla. **\$14**

PULLED PORK SANDWICH

Tender Manitoba pork, slow roasted with house B.B.Q. sauce, sweet red onion, cheddar and Monterey Jack cheese blend, served on a pretzel bun with tangy coleslaw. **\$13**

CAP'N CRUNCH CHICKEN FINGERS

Chicken fingers made from Manitoba grown chicken using our secret Cap'N Crunch batter recipe, served with your choice of side. **\$13**

CHICKEN QUESADILLA

Fresh pico de gallo, Monterey Jack cheese and chicken, served with our Southwest corn salsa and sour cream with your choice of side. **\$13.5**

CRISPY FISH TACOS

Panko breaded cod with pineapple jalapeno salsa and shredded lettuce served in soft flour tortillas topped with our coconut yogurt sauce. **\$14**

FISH AND CHIPS

Atlantic cod dredged in our beer batter, tangy coleslaw and our signature beer tartar sauce with your choice of side. 1 piece **\$13** 2 piece **\$16**

SIRLOIN STEAK SANDWICH

6 oz. Certified Angus Beef Sirloin, served open faced on a toasted haogie and finished with sautéed crimini mushrooms and red onions. **\$17**

All Beef Burgers Are Made In The Heart Of Our Restaurant From Fresh Ground Certified Angus Beef.



All burgers and sandwiches are served with your choice of side.

FRESH BOWL

SALADS & BOWLS

THAI CHICKEN SALAD

Tuscan lettuce with julienne carrots, cucumbers, green peppers, peanuts and sweet Thai vinaigrette, topped with chow mein noodles, chicken breast and a Thai coconut peanut sauce. **\$16**

CHIPOTLE CAESAR SALAD

Chopped romaine hearts, maple smoked bacon bits, house made croutons and shaved Italian cheeses tossed in our creamy chipotle caesar dressing. **\$12**
Add chicken \$4 Add sautéed calamari and prawns \$6

COBB SALAD

Carved turkey breast, sliced ham, hard boiled egg, avocado, cherry tomatoes, roasted corn, shredded cheese and red onion on a bed of crisp romaine served with our house made blue cheese dressing. **\$16**

FRESH BOWL

Fresh Pico de Gallo, avocado, braised red cabbage, banana peppers, shredded cheese with corn and bean salsa on a bed of white rice with a grilled chicken breast, served with fresh lime, cilantro and Thai sauce. **\$14**

CHEF'S SOUP OF THE DAY

Daily creation, served with garlic bread. **\$6.5 BOWL**

THAI COCONUT CURRY CHICKEN SOUP

Our signature soup, served with garlic bread. **\$7.5 BOWL**

ANYTIME ENTREES

SMOKED BRISKET

Smoked in-house for 12 hours and then smothered in our house Carolina B.B.Q sauce. Served with twice baked potato, seasonal vegetables and coleslaw. **\$22**

MOROCCAN CHICKEN

Chickpeas, spinach, diced tomatoes and a blend of aromatic Moroccan herbs and spices, served on a bed of white and wild rice with a grilled Manitoba raised chicken breast and naan bread. **\$18**

CARBONARA ON THE DOCK

White wine cream sauce, maple smoked bacon, crimini mushrooms, tossed with fettuccini noodles, garnished with slivered green onions. **\$16**

CHICKEN POT PIE

Hearty chicken stew with roasted root vegetables topped with crispy puff pastry, served with twice baked potato and seasonal vegetable. **\$16**
Chicken Pot Pie without sides \$12

CERTIFIED ANGUS BEEF SIRLOIN STEAK

Our hand cut Certified Angus Beef Sirloin Steak served with twice baked potato and seasonal vegetable. **6oz - \$22 or 8oz - \$25**
Add one of the following toppings for \$4

Rosemary Mushroom - Rosemary roasted mushrooms and a red wine herb au jus.

Cajun Blue Cheese - Our house made Cajun infused blue cheese butter.

Surf N Turf - Our house made crab and cream cheese topper.

THE DOCK MAC + CHEESE

Creamy cheese and jalepeño sauce, tossed with macaroni and smoky bacon, topped with panko crumbs and baked golden brown. **\$15**

FLAME ROASTED BEEF KEBOBS

Green and red bell peppers, crimini mushrooms and flame roasted Certified Angus Beef Sirloin skewered together on a bed of our Cajun frizzled onions. Served with twice baked potato, seasonal vegetable and your choice of one of our scratch made B.B.Q sauces. **\$20**

COTTAGE PIE

Certified Angus Beef in a rich red wine gravy sauce with a selection of finely diced vegetables, topped with creamy whipped garlic mashed potato, fresh parsley, cheese blend and panko, baked to perfection. **\$16**

LOCAVORE: One who eats foods grown
Locally whenever possible.



CHARCUTERIE BOARD

NEW CREATIONS

CHARCUTERIE BOARD *L*

A selection of local cured meats from Obermaier's Sausage & Meats, smoked olives, smoked gouda, crispy banana peppers, pickles and jalapenos with toast points and grainy Dijon mustard. **\$20**

THE CUBANO SANDWICH *L*

Cumin rubbed slow roasted pulled pork and sliced ham with pickles and our three-mustard sauce, brought together with provolone on a pressed Vienna roll. **\$14**

THE GIGANTIC ATLANTIC SANDWICH *L*

Panko breaded cod with lettuce, roma tomato and jalapeno and red pepper relish brought together with our house made tartar sauce on a toasted Vienna roll. **\$13**

KALE, QUINOA & CAULIFLOWER BOWL *L*

Locally sourced quinoa from Tamarack farms in Erickson, Mb with steamed cauliflower and kale, roasted red peppers and corn with our sweet sriracha sauce garnished with slivered green onions. **\$15**

SIDES

- MB YUKON GOLD FRENCH FRIES
- CHIPOTLE CAESAR SALAD
- TOSSED SALAD
- VEGGIES AND DIP

SUBSTITUTE A SIGNATURE DOCK SIDE:

- COCONUT ONION RINGS \$2.25
- SWEET POTATO FRIES \$2.25
- BEER BATTERED FRIES \$2.25
- POUTINE \$2.25
- GARLIC PARMESAN FRIES \$2
- SWEET CURRY FRIES \$1.25
- GREEK FRIES \$1.25
- TWICE BAKED POTATO \$2.25
- BOWL OF DAILY SOUP \$2.25
- BOWL OF THAI COCONUT CURRY CHICKEN SOUP \$2.25
- CHIPS AND SALSA \$1.25
- THAI SALAD \$2.25

ADD A SIDE:

- COLESLAW \$1.50
- GRAVY \$1.50
- GUACAMOLE \$2
- CUP OF DAILY SOUP \$2
- CUP OF THAI COCONUT CURRY CHICKEN SOUP \$2.5

If you enjoy your experience, please tell others.
If you do not, please tell us so we can make it right.