

GUINNESS NACHOS 🎿



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

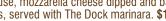
Crimini mushrooms stuffed with a sweet rock crab cream cheese mixture, finished with our Italian cheese blend. \$12

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 🕹

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

with green onions. \$10

POUTINE £ Manitoba Yukon gold french fries tossed with cheese curds, rich gravy and finished

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 🏒

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 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



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



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

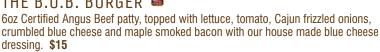
Add maple smoked bacon or cheese \$1.25

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 🕮







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



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

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

MODOCCAN CUICKEN &

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

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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 without sides \$12

CHICKEN POT PIE •
Hearty chicken stew with roasted root vegetables topped with crispy puff pastry, served with twice baked potato and seasonal vegetable. \$16

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



CHARCUTERIE BOARD 🗶

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 🗶

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

THE GIGANTIC ATLANTIC SANDWICH 🏖

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 🗶

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

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