



## APPETIZERS

- BRUSCHETTA** 13  
Fresh roma tomatoes, Bermuda onions, feta cheese, EVO, fresh basil on Baked Flatbread.
- CALAMARI** 14  
Marinated in milk, lightly dusted with jalapenos, deep fried crispy and served with Dijon aioli.
- COCONUT SHRIMP** 13  
Butterflied tiger shrimp, dredged in batter and crusted in shredded coconut. Deep fried crisp and served with Thai sweet chili sauce.
- NACHOS** 17  
Tortilla chips topped with Pub mix cheddar, tomatoes, onions, peppers, jalapenos and topped with shredded lettuce. Served with a side of salsa and sour cream.
- BAKED BRIE** 14  
Baked and topped with warm honey, walnuts and fresh rosemary. Served with Crusty bread.
- ONION RINGS** 12  
Served with chipotle aioli.
- DEEP FRIED PICKLE SPEARS** 12  
Served with ranch dressing.
- DUCK DRUMLETS** 15  
House braised duck wings, deep fried and tossed in our House made Thai, pineapple curry sauce.
- BAKED ESCARGOT** 12  
Baked in herb garlic butter, covered with marble cheddar cheese and served with garlic toast.
- MUSSELS** 14  
PEI mussels sautéed in a white wine and garlic cream sauce, with Bermuda onions and tomatoes. Served with garlic toast.
- SHRIMP GRATINEE** 14  
Baked tiger shrimp in herb garlic butter, topped with marble cheddar and seasoned Panko crumbs. Served with garlic toast.
- PEROGIES** 13.5  
Baked with bacon, onions and marble cheddar. Served with a side of sour cream.

## SANDWICHES

*Sandwiches served with a choice of seasoned crispy fries or garden salad.*

- AHI TUNA CLUB** 22  
Lightly seasoned, grilled rare Ahi tuna, topped with double smoked bacon, lettuce, tomato, with chipotle mayo. Served on a toasted brioche bun.
- NEW YORK STRIPLAIN** 18  
6oz hand cut AAA Striploin, with sautéed onions, mushrooms and melted Swiss cheese, with lettuce and tomato. Served on a toasted ciabatta bun.

## SANDWICHES

- HOUSE ROASTED TURKEY** 17  
Served on a toasted brioche bun, with apple and brie, cranberry mayo, lettuce and tomato.
- TRADITIONAL RUEBEN** 16.5  
Tender shaved corned beef, swiss cheese and sauerkraut, piled on toasted rye. Served with Dijon mustard and Kosher pickle.
- GRILLED BALSAMIC VEGETABLE** 16  
Grilled portabello mushroom, zucchini, eggplant, onion, bell peppers, Swiss cheese and basil pesto mayo. Baked on a ciabatta bun.
- THAI CHICKEN WRAP** 16  
Grilled chicken breast, Napa cabbage, julienne carrots and celery with a seasoned Thai sauce, wrapped in a warm flour tortilla. Served with Peanut dipping sauce.
- DOG HOUSE** 16.5  
Grilled chicken breast, peameal bacon, applewood smoked bacon, lettuce, tomato and herb roasted red pepper aioli. Served on a toasted brioche bun.

## SALADS

- CLASSIC CAESAR** Small 8 Large 12  
Crisp romaine tossed in our House made creamy garlic dressing, with House baked croutons and parmesan cheese.
- TROPICAL GRILLED CHICKEN** 18  
Blackened chicken breast, mango, avocado and mandarin oranges on a bed of mixed greens. Drizzled with raspberry vinaigrette and topped with walnuts and goat cheese.
- COBB SALAD** 18  
Grilled chicken breast, applewood smoked bacon, boiled egg, tomato, crumbled bleu cheese and avocado on a bed of crisp romaine. Served with your choice of dressing.
- BEET AND ARUGULA** 18  
Arugula greens topped with sliced beets, walnuts, sundried cranberries, poached pear and goat cheese. Drizzled with a light citrus vinaigrette.
- GREEK SALAD** Small 10 Large 16  
Greek feta, kalamata olives, red onions, bell peppers, cucumber, tomato on a bed of romaine and drizzled with EVO and oregano.
- RUSTIC ITALIAN** 15  
Tomatoes, crusty bread, FIOR DI LATTE cheese with a light drizzle of EVO.

## GOURMET BURGERS

*Burgers served with a choice of seasoned crispy fries or garden salad.*

### ALL OUR BURGERS ARE HANDCRAFTED IN HOUSE

- ROYAL BURGER** 15.5  
8oz of seasoned ground beef with lettuce, onion, tomato and pickle. Served on a toasted brioche bun.
- LAMB BURGER** 17  
10oz of seasoned ground Ontario lamb topped with caramelized onions, feta cheese, house made mint aioli with lettuce and tomato. Served on a toasted brioche bun.
- BDP TRI-BURGER** 17  
8oz of seasoned ground veal, lamb and pork. Topped with provolone cheese and roasted red peppers with lettuce and tomato. Served on a toasted brioche bun.

## STEAK

- NEW YORK STRIPLAIN** 28  
10oz AAA hand cut striploin, char grilled to your liking and topped with herb butter. Served with mashed potatoes and gravy with sautéed seasonal vegetables.
- STEAK FRIES** 23  
8oz AAA sirloin, char grilled to your liking and topped with herb butter. Served with seasoned crispy fries.

## OPEN WATERS

- CLASSIC HALIBUT** 18.5  
OUR #1 SELLING MENU ITEM YEAR AFTER YEAR  
Hand cut Wild Alaskan halibut dipped in our House made beer batter, deep fried golden crisp. Served with House made coleslaw, tartar sauce and seasoned crispy fries.
- SALMON** 25  
Blackened (K Paul Spices) Wild Norweigen salmon is served with rice pilaf and sautéed seasonal vegetables.
- FISH OF THE WEEK**

## PASTA

- CHICKEN PENNE** 22  
Penne noodles tossed with chicken breast, sweet bell peppers, mushrooms and herbs in our rich basil – pesto cream sauce..
- LEMON ASPARAGUS PASTA** 20  
Bowtie pasta tossed in a creamy garlic and herb Gournay cheese sauce with asparagus and a hint of lemon.
- CAJUN LINGUINI** 22  
Tiger shrimps, Italian sausage and chicken breast are tossed in our House made fiery tomato Cajun cream sauce and tossed with linguine noodles.
- SEAFOOD LINGUINI** 21  
An assortment of seafood including shrimps, clams, squid, mussels...are sautéed in our House made basil tomato sauce tossed with linguine noodles.
- FIOR DI LATTE LINGUINI** 19  
Delicious. A ball of soft mozzarella served on a bed of linguini noodles which are tossed on our House made basil tomato sauce.

## CLASSICS

- SCHNITZEL** 18  
House cut pork cutlet tenderized and marinated then lightly breaded and fried golden brown. Served with mashed potatoes and gravy with braised red cabbage.
- LIVER AND ONIONS** 18  
Tender liver sautéed with applewood smoked bacon and caramelized onions. Served with mashed potatoes and gravy with sautéed seasonal vegetables.
- CHICKEN SOUVLAKI** 20  
Two marinated chicken breast kebabs are char-grilled and served with our Greek salad.
- COTTAGE PIE** 17.5  
Lean ground beef with celery, onions, carrots, peas and sweet corn are simmered in our herb beef broth and topped with mashed potatoes, then baked.  
Served with mixed greens or crispy fries.
- ZEN ENERGY BOWL – GLUTEN FREE** 17.5  
Basmati rice mixed with tamari, EVO and mixed herbs, topped with grilled bell peppers, zucchini, sweet potato, sundried tomatoes and avocado.
- WINGS** 15.5  
A generous pound of roaster wings, deep fried golden brown and served with crispy fries, celery, carrots and bleu cheese dip. Tossed in your choice of sauce: honey garlic, mild, medium, hot, extra hot, DOG HOT or Cajun dusted.
- STUFFED CHICKEN BREAST** 25  
Seasoned breast of chicken, stuffed with goat cheese, spinach and sundried tomatoes, then baked and topped with our House made basil tomato sauce. Served with mashed potatoes and gravy with sautéed seasonal vegetables.

## DESSERTS

- KEY LIME PIE** 7
- WARM STICKY TOFFEE PUDDING** 8
- BROWNIE – GLUTEN FREE - VEGAN** 8

## MONDAY NIGHT

**\$1.00 WINGS** orders of 10, 15, 20, 25  
**\$5.00 TALL BOYS**

**Welcome Back**  
**We're glad to see you**  
**Stay Safe**  
**We Missed You**

**All Menu Items Available**  
**For Take Out**

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