



SUMMER MENU

APPETIZERS

- SLOW ROASTED FRENCH ONION SOUP** 10
A classic version with onions, fresh herbs, a splash of red wine & crostini topped with swiss cheese blend.
- BRUSCHETTA** 13
Fresh roma tomatoes, Bermuda onions, feta cheese, EVOO & fresh basil on Baked Flatbread.
- CALAMARI** 14
Marinated in buttermilk, lightly dusted with jalapenos, deep fried crispy and served with Dijon aioli.
- COCONUT SHRIMP** 15
House made butterflied tiger shrimp, dredged in batter and crusted in shredded coconut. Deep fried crisp and served with Thai sweet chili sauce.
- NACHOS** 18
Tortilla chips topped with house made Chili , mixed cheddar, tomatoes, onions, peppers, jalapenos and topped with shredded lettuce. Served with a side of salsa and sour cream.
- CHILI BOWL** 10
House made chili topped with mixed cheddar cheese. Served with tortilla chips
- BAKED BRIE** 14
Baked and topped with warm honey, walnuts and fresh rosemary. Served with Crusty bread.
- ONION RINGS** 12
Served with chipotle aioli.
- MUSSELS** 14
PEI mussels sautéed in a white wine and garlic cream sauce, with Bermuda onions and tomatoes OR sautéed in our house made marinara sauce. Served with garlic toast.
- SHRIMP GRATINEE** 16
Baked tiger shrimp in herb garlic butter, topped with marble cheddar and seasoned Panko crumbs. Served with garlic toast.
- BACON WRAPPED JALAPENO POPPERS** 14
Delicious house made jalapenos stuffed with cream cheese & mixed cheddar cheese wrapped in applewood smoked bacon. Served with ranch dip.
- BAKED PEROGIES** 15
Potato & cheese stuffed perogies baked with applewood smoked bacon, onions & mixed cheddar cheese.

SANDWICHES

Sandwiches & Burgers served with a choice of fresh cut 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 STRIPLOIN** 18
6oz hand cut AAA Striploin, with sautéed onions, mushrooms and melted Swiss cheese, with lettuce and tomato. Served on a toasted ciabatta bun.
- 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.
- ROAST BEEF** 16
Shaved house roasted AAA roast beef layered with sauteed mushrooms, caramelized onions & swiss cheese. Served on toasted brioche bun
- SMOKEHOUSE PULLED PORK** 16
Smoked for 18 hours then tossed with caramelized onions & our renowned Guinness BBQ sauce served on toasted brioche bun.

GOURMET BURGERS

ALL OUR BURGERS ARE HANDCRAFTED IN HOUSE

- ROYAL BURGER** 16
8oz of seasoned lean ground beef with lettuce, onion, tomato and pickle. Served on a toasted brioche bun.
- LAMB BURGER** 17
8oz 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.
- GEORGE'S TRI-BURGER** 17
8oz of seasoned ground veal, lamb and pork. Topped with provolone cheese and roasted peppers with lettuce and tomato. Served on a toasted brioche bun.

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SALADS

CLASSIC CAESAR Small 8 Large 12
Crisp romaine tossed in our House made creamy garlic dressing, with house baked croutons and parmesan 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 EVOO and oregano.

BLACK DOG SALAD 16
Thick ripen tomato slices layered with fresh spinach & portobello mushroom topped with a baked phyllo goat cheese basket with basil pesto drizzle & sweet balsamic glaze.

STEAK

NEW YORK STRIPLIN 29
10oz AAA hand cut striploin, char grilled to your liking and topped with herb butter. Served with mashed potatoes, gravy & sautéed seasonal vegetables.

STEAK FRIES 24
8oz AAA sirloin, char grilled to your liking and topped with herb butter. Served with fresh cut fries.

STEAK & SHRIMP 25
6oz AAA baseball cut sirloin & seasoned garlic tiger shrimp. Served with mashed potatoes, gravy & sautéed seasonal vegetables.

OPEN WATERS

CLASSIC FISH & CHIPS 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 fresh cut fries.

SALMON 25
Blackened (K Paul Spices) Grilled Atlantic Salmon. Served with rice pilaf and sautéed seasonal vegetables.

PAN ROASTED HALIBUT 28
Topped with an olive oil, butter, caper, lemon garlic parsley sauce. Served with rice pilaf and sautéed seasonal vegetables.

DESSERTS

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

PASTA

LEMON ASPARAGUS PASTA 20
Bowtie pasta tossed in a creamy garlic and herb Gournay cheese sauce with asparagus and a hint of lemon. Topped with parmesan cheese.

CAJUN LINGUINI 24
Tiger shrimps, Italian sausage and chicken breast are tossed in our House made fiery tomato Cajun cream sauce and tossed with linguine noodles. Topped with parmesan cheese.

CLAM LINGUINI 21
Sautéed in our House made basil tomato sauce OR our House made white wine garlic cream sauce tossed with linguine noodles. Topped with parmesan cheese.

MEDITERRANEAN 18
Black olives, sundried tomato, baby spinach, peppers, Bermuda onion, pesto, crushed chili & extra virgin olive oil tossed with linguini noodles. Topped with parmesan cheese.

CLASSICS

SCHNITZEL 18
House cut pork cutlet tenderized and marinated then lightly breaded and fried golden brown. Served with mashed potato, gravy & sautéed seasonal vegetables.

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 fresh cut fries.

WINGS 16
A generous pound of seasoned wings, deep fried golden brown and served with fresh cut 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.

LIVER AND ONIONS 18
Tender liver sautéed with applewood smoked bacon and caramelized onions. Served with mashed potatoes and gravy with sautéed seasonal vegetables.

BANGERS & MASHED 16
Traditional Pub fare of English sausages served with rustic baked beans, mashed potatoes & gravy

STUFFED CHICKEN BREAST 25
Seasoned breast of chicken, stuffed with goat cheese, spinach and sundried tomatoes, then baked and topped with our House made mushroom, marsala wine reduction. Served with mashed potatoes, gravy and sautéed seasonal vegetables.

CHICKEN POT PIE 18
Simmered fresh chicken & vegetables baked with a puff pastry top served with mixed greens salad.

CURRIED CHICKEN, SHRIMP OR VEGETABLE 20
House made rich curry sauce with sauteed peppers & onions served with basmati rice & mango chutney. Your choice Mild, Medium or Hot