

STARTERS

Slow Roasted Onion Soup

a classic version with onions, a splash of red wine, crostini, topped with gruyère, emmenthal & swiss cheeses

Baked Brushcetta Flatbread

fresh roma tomatoes, Bermuda onions, feta cheese, olive oil & fresh basil

Calamari

lightly dusted, served crispy with dijon aioli

Baked Stuffed Mushrooms

stuffed with cream cheese, smoked bacon & garlic parmesan cream sauce

Coconut Tiger Shrimp

crisp coconut battered with spicy sweet chili dipping sauce

Chicken Wing Appetizer

served with celery, bleu cheese & coleslaw

Nacho Plate

tortilla chips topped with spicy beef chili, tomatoes, onions, peppers, jalapenos & cheese

Scallops and Bacon

sea scallops wrapped in applewood smoked bacon served with sweet chili dipping sauce

Perogies

sautéed with onions & crunchy bacon served with sour cream

Pig Skins

potato skins stuffed with house smoked pulled pork & onions in our renowned Guinness BBQ sauce topped with mashed potato, mixed cheese & jalapeno served with sour cream

Breaded Brie

panko crusted brie served on crostini with raspberry sauce

Vegetarian Spring Roll

rolled in-house filled with rice noodle & local produce served with plum sauce

Mixed Platter for Two

a mix of our appetizer favourites: coconut shrimp, perogies, calamari & sweet potato fries

Sweet Potato Fries

served with our spicy chipotle aioli

Basket House Cut Fries

SALADS

Add to your salad [*Grilled Chicken, Grilled Shrimp or Grilled Steak*]

Mixed Greens Salad

fresh greens, cucumber, tomato, red onion, carrots with aged balsamic or raspberry vinaigrette dressing

Classic Caesar Salad

our rich & creamy house-made Caesar dressing with roasted garlic, garlic croutons & parmesan cheese

Black Dog Salad

thick vine ripened tomato slices layered with fresh spinach & portobello mushroom topped with a baked phyllo goat cheese basket with basil pesto drizzle & sweet balsamic reduction

Crunchy Spinach Salad

tender baby spinach tossed with our house-made sunflower raspberry vinaigrette, toasted walnuts, crispy bacon, mandarin oranges, julienne bermuda onions, dried cranberries topped with goat cheese and oven-roasted portobello mushroom

Cobb Salad

crisp romaine hearts tossed in your choice of dressing topped with applewood smoked bacon, grilled chicken boiled egg, tomato, crumbled bleu cheese & avocado

Tropical Grilled Chicken Salad

grilled blackened chicken breast, mango salsa, avocado and mandarin orange placed on a bed of mixed greens drizzled with raspberry vinaigrette, topped with walnuts and goat cheese

Pub Steak Salad

tender Beef tenderloin grilled to perfection, served on a greek salad

CLASSICS

Stuffed Chicken Feature of the day

Curried Chicken, Shrimp or Vegetable

house-made rich curry sauce with sautéed peppers & onions served with basmati rice & mango chutney mild, medium or hot

Black Dog Wings

a generous "pound" of our famous wings served with fries, celery, carrot sticks & bleu cheese for dipping choice of sauce: honey garlic, mild, medium, hot, extra hot or DOG HOT

Bangers and Mash

traditional pub fare of English sausages served with rustic baked beans, mashed potatoes & gravy

Schnitzel

lightly breaded house cut tender cutlet fried golden brown, served with red cabbage, mashed potatoes & gravy
Add mushroom sauce

Provimi Calf's Liver

tender liver sautéed with bacon & caramelized onions, served with daily vegetables, mashed potatoes & gravy

Guinness Steak & Kidney Pie

traditionally simmered in Guinness & herbs baked with a puff pastry top served with daily vegetables, mashed potatoes & gravy

Black Dog Classic NY Steak

100% AAA house cut Striploin char-broiled to order, served with daily vegetables, mashed potatoes & gravy
Add peppercorn sauce or melted bleu cheese

AAA Baseball Cut Sirloin and Shrimp

served with daily vegetables, mashed potatoes & gravy
Add peppercorn sauce or melted bleu cheese

Shepherd's Pie

house-made with carrots, celery, onion & sweet corn served with mixed greens or fresh cut fries

Chicken Pot Pie

simmered fresh chicken breast and vegetables baked with a puff pastry top served with mixed greens salad

SANDWICHES & WRAPS

All sandwiches & burgers served with a choice of FRESH CUT fries or garden salad.

Caesar Salad or Sweet Potato Fries
Greek Salad or Spinach Salad

Thai Chicken Wrap

grilled chicken & asian vegetables with sesame thai vinaigrette drizzle stuffed in a warm soft flour tortilla, served with peanut dipping sauce

Grilled Balsamic Vegetable

grilled portobello mushroom, zucchini, eggplant, onions, roasted red pepper & mozzarella, house-made basil pesto mayo, baked on a ciabatta bun

Beef Tenderlion Wrap

AAA tenderloin with herb mayo, lettuce, tomato, caramelized onions & pepperjack cheese

Po Boy Catfish

blackened catfish with chipotle remoulade, bread and butter pickles, lettuce & tomato served on a toasted ciabatta bun

Smokehouse Pulled Pork | HOUSE FAVOURITE |

this tender dish is smoked for 18 hours then tossed with caramelized onions and our renowned Guinness BBQ sauce served on a toasted ciabatta bun

Traditional Rueben

tender shaved corned beef, swiss cheese & sauerkraut piled between grilled rye bread served with Dijon mustard and kosher pickle

Dog House

grilled chicken breast, peameal bacon, applewood smoked bacon, lettuce & tomato served on a toasted ciabatta bun with herb and roasted red pepper aioli

St. Bernard

shaved AAA roast beef layered with sautéed mushrooms, caramelized onions and swiss cheese served open faced on a vienna loaf

BDP GOURMET BURGERS

All sandwiches & burgers served with a choice of FRESH CUT fries or garden salad.

Caesar Salad or Sweet Potato Fries
Greek Salad or Spinach Salad

Royal Pub Beef Burger

our big juicy house-made char-grilled 8oz AAA ground beef burger with lettuce, onion, tomato & pickle includes one choice of topping: cheddar, swiss or mozzarella cheese, sautéed onions, sautéed mushrooms, 4 cheese blend, roasted garlic cloves or crispy bacon

Lamb Burger

100g ground Ontario lamb topped with caramelized onion, feta cheese, house-made mint aioli, with lettuce & tomato

Salmon Burger

fresh house-made char-broiled salmon burger topped with avocado salsa, with lettuce, onion & tomato served with sweet potato fries & spicy chipotle mayo

Home Made Herb Infused Turkey Burger

fresh ground herb infused turkey topped with apple slices, Brie & house made cranberry mayo, with lettuce, onion & tomato

OPEN WATERS

Our Famous Halibut Fish & Chips

dipped in our secret beer batter, deep fried crispy brown served with hand cut fries, PEi style coleslaw & tartar sauce

Halibut Provencal

pan seared halibut topped with sautéed spinach, tomato, black olives & sweet balsamic glaze served with rice pilaf & daily vegetables

Maple Glazed Cedar Planked Salmon

fillet of fresh salmon wrapped with prosciutto, roasted on an aromatic cedar plank served with rice pilaf & daily vegetables

Caribbean Fish Bowl

fresh salmon, jumbo shrimp and fresh sea scallops simmered in a traditional spicy island fish stew served on bed of rice noodles or basmati rice

PASTA

Baked Bison Rigatoni

bison sausage, mushrooms & mixed peppers tossed in our house-made tomato basil sauce topped with mixed cheese then baked, served with garlic toast

Chicken Penne

penne noodles with grilled chicken, sweet bell peppers, sautéed crimini mushrooms and herbs tossed in our famous rich basil-pesto cream sauce, served with garlic toast

Cajun Linguini

jumbo shrimp, italian sausage, grilled chicken in a fiery tomato cajun sauce with a hint of cream tossed with linguini noodles, served with garlic toast

Sicillian Linguini

black olives, sundried tomato, baby spinach, pesto, crushed chili, parmesan cheese and extra virgin olive oil tossed with linguini noodles, served with garlic toast

PIZZA - PASTA - RICE

Pizza Feature of the day

Pasta Feature of the day

Zen Energy Bowl

basmati rice mixed with tamari, olive oil and mixed herbs, topped with grilled mixed peppers, zucchini, sweet potato, sun-dried tomato and avocado