

## OPEN WATERS

**CLASSIC FISH & CHIPS 19.25**  
**OUR #1 SELLING MENU ITEM YEAR AFTER YEAR**  
Wild Caught Haddock dipped in our House made beer batter, deep fried golden crisp. Served with House made coleslaw, tartar sauce and fresh cut fries.

**HADDOCK STACK SANDWICH 19**  
2 X Haddock filets are dipped in our House made beer batter, deep fried golden crisp, with House made coleslaw, tartar sauce and fresh cut fries. Served on a toasted brioche bun.

**HALIBUT FISH & CHIPS 26**  
Alaskan Halibut dipped in our House made beer batter, deep fried golden crisp. Served with House made coleslaw, tartar sauce and fresh cut fries.

**CAJUN COD FISH & CHIPS 18**  
Atlantic Blue Cod dipped in our House made Cajun beer batter, deep fried golden crisp. Served with House made mango salsa, chipotle aioli and fresh cut fries.

## CLASSICS

**NEW YORK STEAK FRITES 33**  
10oz AAA hand cut striploin char grilled to your liking and topped with herb butter. Served with garlic frites.

**SCHNITZEL 20**  
Hand cut tenderized pork loin, lightly breaded and fried golden brown. Served with mashed potatoes, gravy, and braised red cabbage.

**SHEPHERDS PIE 19**  
Ground Lamb and Beef simmered in our Irish Whiskey sauce, with celery, onions, carrots, peas and sweet corn. Topped with mashed potatoes, then baked. Served with mixed greens or fresh cut fries.

**GUINNESS STEAK AND KIDNEY PIE 18**  
Tender steak, onions and kidneys topped with a puff pastry, then baked. Served with mixed greens or fresh cut fries.

**LIVER AND ONIONS 22**  
Tender baby beef liver sautéed with applewood smoked bacon and caramelized onions. Served with mashed potatoes and gravy with seasonal vegetables.

**BANGERS & MASHED 16**  
Traditional Pub fare of local Ontario sausages made with a traditional English recipe, served with Guinness caramelized onions, mashed potatoes, and gravy.

**ROAST BEEF YORKIE 22**  
Slow roasted roast beef stuffed into Yorkshire pudding topped with beef gravy. Served with mashed potato, gravy, and peas.

## WINGS

**A GENEROUS POUND OF SEASONED WINGS, DEEP FRIED GOLDEN BROWN SERVED WITH CARROT STICKS, AND BLEU CHEESE DIP. 17**

### TOSSED IN YOUR CHOICE OF SAUCE:

Mild, Medium, Hot  
Honey Garlic  
Garlic Parmesan  
Thai Chili  
Cajun Dusted  
Lemon Pepper

Mango Habanero  
Jalapeno Bacon  
Jerk Chipotle  
Guinness BBQ



**Call The Ambulance!!!**

## WEEKEND BRUNCH SAT-SUN 11-2

In the mood to eat at home?  
No worries, just give us a call 416.286.4544  
We'll get it ready and put it in a doggy bag for you to take home.



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## APPETIZERS

### **SLOW ROASTED FRENCH ONION SOUP 14**

A classic version with onions, fresh herbs, a splash of red wine & crostini topped with Swiss cheese and parmesan cheeses.

### **BRUSCHETTA FLATBREAD 16**

Fresh Roma tomatoes, Bermuda onions, vegan pesto & fresh basil on Baked Flatbread. Add feta \$4.00.

### **CALAMARI 19**

Lightly dusted with jalapenos and banana peppers, deep fried crispy and served with Chipotle aioli on a bed of lettuce.

### **COCONUT SHRIMP 18**

House made butterflied tiger shrimp, dredged in batter, and crusted in shredded coconut. Deep fried crisp and served with Thai sweet chili sauce.

### **SPICY EDAMAME 15**

Sautéed with tangy hoisin sauce and red wine, crushed chilies and garnished with Himalayan Sea Salt

### **CRAB CAKES 17**

House made crabcakes, served with citrus greens and chipotle aioli.

### **APPY NACHOS 16**

Tortilla chips topped with mixed cheddar, tomatoes, onions, bell peppers, jalapenos and topped with shredded lettuce. Served with a side of salsa and sour cream.

Add Chicken \$6 Add Chili \$4

### **BAKED BRIE 20**

Baked and topped with warm triple berry compote. Served with garlic toast.

### **MUSSELS 20**

PEI mussels sautéed in a white wine and garlic cream sauce, with Bermuda onions Provençale. Served with garlic toast.

### **SHRIMP GRATINEE 15**

Baked tiger shrimp in herb garlic butter, topped with marble cheddar and seasoned Panko crumbs. Served with garlic toast.

### **DOG STUFFED MUSHROOM CAPS 19**

Dog Lager poached stuffing mushrooms, filled with smoked bacon, braised beef brisket, tomato concasse and asiago cheese. Baked in garlic butter and served with garlic toast.

### **HUMMUS AND FLATBREAD 18**

Vegan pesto flatbread with hummus, goat cheese, diced tomatoes, Bermuda onions, fresh basil, and romaine hearts.

### **CRISPY ARTICHOKEs 16**

Panko crusted deep fried crispy artichokes. Served with hummus on bed of romaine hearts.

## SANDWICHES & BURGERS

**SANDWICHES & BURGERS SERVED WITH A CHOICE OF FRESH CUT FRIES OR GARDEN SALAD.**

### **CHIPOLTE ONION BURGER 19**

8oz of seasoned 100% lean ground beef topped with onion rings, coleslaw, and chipotle aioli. Served on a toasted brioche bun.

### **WHISKEY IRISH CHEDDAR BURGER 20**

8oz of seasoned 100% lean ground beef glazed with whiskey BBQ sauce and topped with Guinness Irish cheddar cheese and bacon. Served on a toasted brioche bun.

### **STEAK SANDWICH 23**

5oz hand cut AAA Striploin, with sautéed onions, mushrooms and melted Swiss cheese, with lettuce and tomato. Served on a toasted ciabatta bun.

### **TRADITIONAL REUBEN 19**

Tender shaved corned beef, Swiss cheese, and sauerkraut, piled on toasted rye. Served with Dijon mustard and Kosher pickle.

### **THAI CHICKEN WRAP 17**

Grilled chicken breast, Napa cabbage, julienne carrots, and celery with a seasoned Thai sauce, wrapped in a warm flour tortilla. Served with Sesame Thai dipping sauce.

### **BLACKENED CHICKEN CAESAR WRAP 17**

Filled with grilled chicken breast, applewood smoked bacon, shredded parmesan cheese, romaine hearts, and creamy house made Caesar dressing.

### **REGAL PLANT BURGER 20**

Beyond Meat Plant Burger with pesto, sundried tomatoes, and baby spinach, on a Vegan Multi Grain Gluten Free Bun.

### **DOGHOUSE 17**

Grilled chicken breast, peameal bacon, applewood smoked bacon, lettuce, tomato, and herb roasted red pepper aioli. Served on a toasted brioche bun.

### **CHIPOTLE CHICKEN WRAP 17**

Grilled chicken breast, peameal bacon, applewood smoked bacon, mango jalapeno coleslaw and chipotle aioli.

### **ST BERNARD 19**

Shaved house roasted AAA roast beef layered with sauteed mushrooms, caramelized onions, and Swiss cheese. Served on toasted ciabatta bun with au jus for dipping.

### **ROYAL PUB BURGER 16**

8oz of seasoned 100% lean ground beef with lettuce, onions, tomato, and pickle. Served on a toasted brioche bun.

### **KOREAN BBQ BRISKET SANDWICH 19**

Korean BBQ beef brisket, braised for hours, with caramelized onions, and jalapeno coleslaw. Served on toasted ciabatta bun.

## SALADS

### **CLASSIC CAESAR SMALL 9 LARGE 13**

Crisp romaine tossed in our House made creamy garlic dressing, with house baked croutons and parmesan cheese.

### **GREEK SALAD SMALL 11 LARGE 16**

Greek feta, kalamata olives, red onions, bell peppers, cucumber, tomato on a bed of romaine and drizzled with EVOO and oregano.

### **TROPICAL CHICKEN SALAD 19**

Mixed greens with grilled chicken breast, mandarin oranges, red onions, bell peppers, cucumber, tomato, and goat cheese tossed with citrus vinaigrette.

### **COBB SALAD 20**

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.

### **CRANBERRY ROCKET SALAD 19**

Arugula, walnuts, sundried cranberries, Chef Tul Tul's raspberry vinaigrette, cherry tomatoes, and crumbled goat cheese.

Add Chicken \$6 Add Chicken Souvlaki Skewer \$8.75

Add Grilled Haddock \$14.50.

## PASTA

### **BRISKET MAC AND CHEESE 22**

Macaroni pasta baked with beef brisket and bacon, tossed in creamy cheese sauce. Topped with panko and 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.

### **CHICKEN PENNE CARBONARA 24**

Penne noodles tossed with chicken breast, mushrooms, bacon, and herbs in our rich cream sauce.

### **ANGEL HAIR NEOPOLITANA 21**

Fresh capellini noodles tossed with vegan pesto, sundried tomatoes, roasted red peppers, grape tomatoes, wilted baby spinach, oregano, and herbs in our chardonnay olive oil sauce.

### **BUTTERNUT SQUASH RAVIOLI 26**

Tossed with caramelized onions, shitake mushrooms, roasted red peppers, wilted baby spinach and pesto garlic cream.