

BLACK DOG PUB

\$40 per person (need notice to prepare)

Featured Appetizers (Choose Three or Four)

Beet and Goat cheese Salad with heritage greens and house made citrus vinaigrette

Pears and Arugula Salad with gorgonzola and walnuts, with cherry vinaigrette

Caprese Salad vine tomatoes, bocconcini, sea salt, cracked black pepper, extra virgin olive oil, fresh basil leaves and balsamic glaze

Seafood Caesar Salad sautéed seafood medley, romaine hearts and creamy Caesar dressing

Balsamic Grilled Vegetable Salad with spring mixed greens

Butternut Squash Soup topped with crème fraiche

Seafood Chowder topped with crème fraiche

Featured Function Meals (Choose Four or Five)

Eggplant Parmesan with tomato puree and melted mozzarella cheese, served with garlic toast

Jaeger Schnitzel tender pork tenderloin served mashed potatoes and braised red cabbage.

Finished with wild mushrooms and creamy gravy.

Chef Tul Tul's Seafood Risotto Scallops, shrimp, leeks, cherry tomatoes, and white wine

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

Chicken Supreme Served with mashed potatoes and sautéed vegetables.

Finished with our port wine reduction.

Veal Parmigiana with Linguine Marinara Finished with herb tomato sauce and mozzarella

Chicken Parmigiana with Linguine Marinara Finished with herb tomato sauce and mozzarella

Featured Desserts

Warm Apple Crumble a la mode

Chocolate Raspberry Tartufo

Sticky Toffee Pudding

Chocolate Raspberry Tartufo

Gluten Free Chocolate Brownie

Key lime Pie

Chocolate Molten Lava Cake

VEGAN - HALAL - KOSHER ITEMS AVAILABLE UPON REQUEST