

BLACK DOG PUB

A la Carte

Featured Appetizers

- Beet and Goat cheese Salad** with heritage greens and house made citrus vinaigrette \$15
- Pears and Arugula Salad** with gorgonzola and walnuts, with cherry vinaigrette \$15
- Caprese Salad** vine tomatoes, bocconcini, sea salt, cracked black pepper, extra virgin olive oil, fresh basil leaves and balsamic glaze \$15
- Seafood Caesar Salad** sautéed seafood medley, romaine hearts and creamy Caesar dressing \$18
- Balsamic Grilled Vegetable Salad** with spring mixed greens \$15
- Butternut Squash Soup** topped with crème fraiche \$12
- Seafood Chowder** topped with crème fraiche \$12
- Tiger Shrimp Cocktail Martini** \$17
- Shrimp Gratinee** Tiger shrimps, garlic herb butter, mixed cheese and then baked. With garlic toast. \$16
- Mini Crabcakes with Citrus Greens** with chipotle aioli dip \$15

Featured Private Function Meals

- 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
- Traditional Roasted Turkey** served with mashed potatoes, sautéed vegetables, stuffing, turkey gravy and cranberry sauce
- Pan Seared Atlantic Salmon** Served with roasted potatoes and sautéed vegetables.
Finished with a lemon, dill cream.
- Pistachio Crusted Pickerel** Served with basmati rice and sautéed vegetables.
Finished with Pernod beurre blanc
- Seafood Linguine** Tossed with tiger shrimps, baby clams, sea scallops, baby leeks, cherry tomatoes, and herb garlic cream
- Butternut Squash Ravioli** Tossed with mushrooms, sundried tomatoes, Bermuda onions, wilted baby spinach and herb tomato cream
- Braised Lamb Shank with Mint Jus** 14-16oz Lamb Shank, braised for hours. Served with mashed potatoes, and sautéed vegetables
- Fresh Stuffed Chicken** Stuffed with wilted baby spinach, roasted red peppers, and goat cheese. Served with mashed potato and sautéed vegetables. Finished with Marsala wine reduction.
- Lemon Pepper Crusted Pacific Halibut** Served with roasted potatoes and sauteed vegetables.

Slow Roasted Black Angus Prime Rib Dinner Served with mashed potatoes, sauteed vegetables, rosemary gravy and Yorkshire pudding

Beef Tenderloin Medallions Served with mashed potatoes and sautéed vegetables. Finished with Chianti and portobello mushroom sauce.

Braised Beef Ribs (1/2 rack) Served with roasted potatoes and house made coleslaw

Braised Beef Short Rib Braised for hours, fall off the bone short rib braised with malbec and port wine. Served with mashed potatoes, sautéed vegetables and auj jus

Grilled Lamb Chops Served with roasted potatoes, sautéed vegetables and mint demi.

Braised Beef Ravioli Tossed with sundried tomatoes, Bermuda onions, wilted baby spinach and brandy peppercorn cream.

Featured Desserts

Warm Apple Crumble a la mode

Chocolate Raspberry Tartufo

Gluten Free Chocolate Brownie

Key lime Pie

VEGAN - HALAL - KOSHER ITEMS AVAILABLE UPON REQUEST