

BLACK DOG PUB

\$65 per person

Featured Appetizers (Choose Three or Four)

Butternut Squash Bisque topped with crème fraîche.

Seafood Chowder topped with crème fraîche.

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

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

Balsamic Grilled Vegetable Salad with spring mixed greens.

Balsamic Grilled Forest Mushroom Salad

Grilled portobello, oyster, and shiitake mushrooms, baby spinach, goat cheese and balsamic glaze.

Baked Coquille St Jacques A delicious mixture of lobster, shrimps, cream, onions, and gruyere cheese, then topped with baked mashed potatoes.

Rocket Lobster Avocado Tower with Bermuda onions, roasted red peppers, corn, pea pods and white balsamic drizzle.

Featured Private Function Meals (Choose Four or Five)

Braised Lamb Shank with Mint Jus 14-16oz Lamb Shank, braised for hours. Served with mashed potatoes, and sautéed vegetables

Lemon Pepper Crusted Pacific Halibut Served with roasted potatoes and sauteed vegetables. Finished with citrus beurre blanc

Almond Crusted Seared Pickerel

Served with roasted potatoes and sautéed vegetables. Finished with herb chimichurri.

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.

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

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 au jus

Almond Crusted New Zealand Rack of Lamb

Served with mashed potatoes, and sautéed vegetables. Finished with Cabernet reduction

Filet Mignon

Bacon wrapped AAA Beef Tenderloin, served with mashed potatoes, and sautéed vegetables.

Finished with Chef Tul Tul's portobello mushroom and Merlot reduction

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

Featured Desserts

* KEY LIME PIE * STICKY TOFFEE PUDDING * GF CRAZY BROWNIE *
* CREAM BRULÉ CHEESECAKE * WARM APPLE CRUMBLE A LA MODE *

VEGAN - HALAL - KOSHER ITEMS AVAILABLE UPON REQUEST