



DOCK NACHOS

Locavore Dock Signature CAB House Made

BETWEEN FRIENDS

PHILLY CHEESE NACHOS

Beer braised beef, green and red peppers, caramelized red onions, cheddar and Monterey Jack cheese, drizzled with garlic aioli and served with house made cheese sauce. **\$22**

DOCK NACHOS

Fresh pico de gallo, sweet banana peppers, cheddar and Monterey Jack cheese, garnished with green onions. **\$16** *Add Chicken, Taco Beef or Pulled Beef \$4*

CRAB STUFFED MUSHROOMS

Crimini mushrooms stuffed with a sweet rock crab cream cheese mixture, finished with our Italian cheese blend. **\$13**

CRISPY CALAMARI

Calamari cut in house and lightly dusted with our zesty spice blend, deep fried with caramelized peppers and onions, served with our scratch made jalapeno aioli. **\$14**

DOCK COCONUT ONION RINGS

Hand cut onions dipped in our house batter with sweet coconut and served with our spicy sriracha aioli **\$11**

BONE-IN, BONELESS OR CAULIFLOWER WINGS **\$14**

SAUCY: Honey Garlic, Garlic Parmesan, Electric Honey, Guinness Caesar, Guinness BBQ, Hot-n-Honey, Chipotle BBQ, Thai, Alabama Buffalo, Hot, Raging Sriracha.
DRY: Salt and Pepper, Lemon Pepper, Cajun. *Add a side of Fries \$3*

MOZZA STIX

Scratch made in house, mozzarella cheese dipped and battered in spices and panko crumbs, served with house made marinara. **\$11**

POUTINE

MB Yukon Gold french fries tossed with cheese curds, rich gravy and finished with green onions. **\$11**

SPINACH AND ARTICHOKE DIP

A mixture of cream cheese, fresh spinach and artichoke hearts, served with tortilla chips and grilled flat bread for dipping. **\$13**

**MANITOBA YUKON GOLD FRENCH FRIES,
SWEET POTATO FRIES OR BEER BATTERED FRIES**

A full order of your choice of fries **\$9**



Substitute any of our burger patties for a Beyond Burger Plant-based Patty **\$2**



All beef burgers are House Made in the heart of our Restaurant from fresh ground Certified Angus Beef.

BURGERS

THE DOCK BURGER

6oz CAB burger brushed with signature BBQ sauce, topped with aged Guinness cheddar, maple smoked bacon, two hand cut coconut onion rings, lettuce, tomato and garlic aioli on a tomato basil kaiser. **\$16.5**

CERTIFIED SIRLOIN BURGER

6oz CAB burger with garlic aioli, topped with lettuce, tomato and red onion, served on a tomato basil kaiser. **\$13.5** *Add maple smoked bacon or cheese \$1.25 Add jalapenos or sautéed mushrooms \$1*

BUFFALO CHICKEN BURGER

Two house made chicken fingers tossed in hot sauce, topped with lettuce, tomato, red onion, provolone cheese and peppercorn ranch served on a tomato basil kaiser. **\$16**

BACON AVOCADO BURGER

6oz CAB patty topped with two slices of maple smoked bacon, spinach, tomato, red onion, avocado and jalapeno aioli served on a sundried tomato bun. **\$17**

**Make it Vegetarian by substituting a Beyond Burger plant-based patty for the beef burger and bacon.*



BAJA BOWL

L Locavore
 ♥ Dock Signature
 CAB
 House Made

FAVORITES

CHICKEN BACON AVOCADO WRAP ♥

Chicken breast roasted in house, maple smoked bacon, avocado, lettuce, tomatoes, sweet red onion and cranberry aioli, wrapped in a grilled flour tortilla. **\$15**

TEQUILA LIME TACOS ♥

Tiger prawns and cod sautéed in tequila lime marinade and lightly seasoned with Cajun spices, fresh pico de gallo, shredded lettuce, cheddar and Monterey jack cheese. **\$16**
Substitute for chicken or cauliflower at your request.

BRAISED BEEF DIP

Braised Certified Angus Beef roast with Cajun frizzled onions, melted provolone and horseradish aioli, served on grilled focaccia with a side of house made au jus. **\$16.5**

CAP'N CRUNCH CHICKEN FINGERS L

Chicken fingers cut and battered in house using fresh Manitoba raised chicken breast and our secret Cap'N Crunch batter recipe. **\$14.5**

MARINATED STEAK SANDWICH

In house marinated CAB Filet-Sirloin served open face on a grilled focaccia with miso butter, caramelized onion and roasted garlic mushrooms. **\$19**

CHICKEN QUESADILLA

Fresh pico de gallo, cheddar and Monterey Jack cheese and chicken, served with our southwest corn salsa and sour cream. **\$14**

IN THE BOWL

CHIPOTLE CAESAR SALAD ♥

Chopped romaine hearts, maple smoked bacon bits, house made croutons and shaved Italian cheeses tossed in our creamy chipotle caesar dressing. **\$12.5**
Add chicken \$4 Add sautéed calamari and prawns \$6.5

BAJA BOWL

Romaine lettuce tossed with house made jalapeno queso, pico de gallo, avocado, shredded cheese, corn and bean salsa and your choice of nacho beef or sautéed chicken. **\$15.5**

FRESH BOWL L

Fresh pico de gallo, avocado, braised red cabbage, banana peppers, corn and bean salsa and shredded cheese on a bed of white rice then topped with a grilled chicken breast and Thai sauce. **\$15**

FISHERMAN'S CATCH

Atlantic cod dredged in our beer batter, tangy coleslaw and our signature beer tartar sauce, served with your choice of side. 2 piece **\$16.5** 1 piece **\$13.5**

THE DOCK MAC AND CHEESE ♥

Creamy cheese and jalapeno sauce, tossed with macaroni and smoky bacon, topped with panko crumbs, shredded cheese and baked until golden brown delicious. **\$15**

ALL SANDWICHES AND BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE.

CHOICE OF SIDE:

- MB YUKON GOLD FRIES L
- CHIPOTLE CAESAR SALAD ♥
- TOSSED SALAD
- KETTLE CHIPS

ADD A SIDE:

- GUACAMOLE \$2.5
- GRAVY \$1.5

SUB A DOCK SIDE:

- COCONUT ONION RINGS \$2 ♥
- BEER BATTERED FRIES \$2
- POUTINE \$2.5 L
- SWEET POTATO FRIES \$2
- DILL PICKLE SOUP \$2.5 ♥