





CAB



Mouse Made

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

DUCK NACHUS

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

8 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 🍁 8

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.

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 🕮



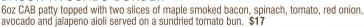
6oz CAB burger with garlic aioli, topped with lettuce, tomato and red onion, served on a tomato basil kaiser. \$13.5 Add maple smoked bacon or cheese \$1.25 Add jalapenos or sautéed mushrooms \$1

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 🕮



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









∠ Locavore

◆ Dock Signature



CAB



House Made

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

TEOUILA 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 🏖

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

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 🗶

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 £ 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 2 SWEET POTATO FRIES \$2 DILL PICKLE SOUP \$2.5 🦫 🥸

