



DOCK NACHOS



BAJA BOWL

 Locavore  Dock Signature  CAB  House Made

PHILLY CHEESE NACHOS

Braised beef, red peppers, caramelized red onions, cheddar and Monterey Jack cheese, drizzled with garlic aioli and served with house made cheese sauce and fire roasted salsa. **\$22 Add Guacamole \$3**

DOCK NACHOS

Fresh pico de gallo, sweet banana peppers, cheddar and Monterey Jack cheese, garnished with green onions and served with sour cream and fire roasted salsa. **\$16**

Add Guacamole \$3, Chicken \$4, Taco Beef \$5, or Pulled Beef \$5

CHARCUTERIE

The perfect board to share, with a selection of seasonal meats and cheeses, house made dips, spreads and a variety of breads, crackers, pickled veggies and the odd sweet treat! There is something for everyone on this beautiful board. **\$30**



CRAB STUFFED MUSHROOMS

Crimini mushrooms stuffed with a sweet rock crab and cream cheese mixture, then 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 **\$15**

SAUCY: Honey Garlic, Garlic Parmesan, Electric Honey, Birria, Guinness Caesar, Guinness BBQ, Hot-n-Honey, Chipotle BBQ, Thai, Alabama Buffalo, Sweet Sriracha, 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**

TRY OUR FRIES

Manitoba Yukon Gold French Fries **\$9**, Sweet Potato Fries **\$9**, Beer Battered Fries **\$9**, Cajun Fries **\$10**, Garlic Parmesan Fries **\$11**, Confusion of Fries **\$12**

BETWEEN FRIENDS

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 \$7**

BAJA BOWL

Artisan blend lettuce served with house made jalapeno queso, pico de gallo, avocado, shredded cheese, corn and bean salad and your choice of nacho beef or sliced chicken breast. **\$16**

FRESH BOWL

Fresh pico de gallo, avocado, braised red cabbage, banana peppers, corn and bean salad and shredded cheese on a bed of white rice then topped with a grilled chicken breast and Thai sauce. **\$15**
Substitute Spinach for Rice \$2



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**

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. **\$16**

TEQUILA LIME TACOS

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. **\$17.5**

Substitute chicken, taco beef or cauliflower at your request. Add Guacamole: small \$1.5 large \$3



SESAME SRIRACHA CHICKEN TACOS

Two Cap' N Crunch Chicken fingers chopped and drizzled with our Sesame sriracha aioli, then layered with lettuce, braised red cabbage and pickled carrots. **\$17**

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. **\$17.5**



CAP'N CRUNCH CHICKEN FINGERS

Chicken fingers cut and battered in house using fresh Manitoba raised chicken breasts and our secret Cap'N Crunch batter recipe. **\$16.5**

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. **\$20**

QUESADILLA

Fresh pico de gallo, cheddar and Monterey Jack cheese and your choice of chicken, beef, or vegetarian (corn and bean salad) served with our fire roasted salsa and sour cream. **\$15.5**

Add Guacamole: small \$1.5 large \$3

FISHERMAN'S CATCH

Atlantic cod hand breaded to order in our dill and beer batter, served with tangy coleslaw and our signature beer tartar sauce, served with your choice of side. 2 piece **\$18.5** 1 piece **\$14.5**



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 our signature Guinness 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. **\$18**



CERTIFIED SIRLOIN BURGER

6oz CAB burger with garlic aioli, topped with lettuce, tomato and red onion, served on a tomato basil kaiser. **\$15** *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. **\$17**



BLAZIN' BISON BURGER

Bison burger made in house with Bison from Borderland Agriculture in Pierson, topped with fried red onion, fried jalapenos, melted provolone cheese, and finished with jalapeno aioli served on a tomato basil kaiser. **\$18**



BIRRIA BURGER

6oz CAB burger topped with house made birria beef, garlic aioli, melted Cheddar and Monterey Jack, pickled red onions, and cilantro on our tomato basil kaiser with a side of consommé for dipping. **\$19**



BACON AVOCADO BURGER

6oz CAB burger topped with two slices of maple smoked bacon, spinach, tomato, red onion, avocado and jalapeno aioli served on a tomato basil kaiser. **\$18**


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

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

CHOICE OF SIDE:

MB YUKON GOLD FRIES 
CHIPOTLE CAESAR SALAD 
TOSSED SALAD
KETTLE CHIPS
RAW VEGGIES AND RANCH DIP

ADD A SIDE:

GUACAMOLE **SMALL \$1.5 | LARGE \$3** 
GRAVY **\$1.5**

SUB A DOCK SIDE:

COCONUT ONION RINGS **\$2**  
BEER BATTERED FRIES **\$2**
POUTINE **\$2.5** 
SWEET POTATO FRIES **\$2**
DAILY SOUP **\$2.5**  
CAJUN FRIES **\$1.25**
GARLIC PARMESAN FRIES **\$2**
FEATURE FRIES **\$0.5**
JALAPENO MAC AND CHEESE **\$3**  