

LATE LUNCH 1 \$12/PERSON

BEEF SLIDERS BAR
Mini burgers,
Kuipers dinner buns
Cheddar Cheese
Ketchup
Mustard
Relish
Kettle Cooked Dill Pickle Chips

LATE LUNCH 2 \$11/PERSON

TACO IN A BAG BAR
Doritos Nacho Cheese Chips
Southwest Corn Salsa
Sour Cream
Shredded Cheese
Green Onion
Queso
Nacho Beef (optional)

LATE LUNCH 3 \$15/PERSON

PEROGY BAR
3 cheese perogies
Bacon Bits
Shredded Cheese
Sour Cream
Caramelized Red Onions
Green Onion



OPTION 1 \$31/PLATE

HOUSE FRIED CHICKEN

Thighs and Legs house breaded in our secret recipe and fried golden brown.

HONEY GARLIC PORK CHOPS

Pork Chops seared, and slow roasted in our house made honey garlic sauce (can be shredded)

DOCK MAC 'N' CHEESE

Classic Mac'n'cheese with a beer and jalapeno twist, baked with shredded cheese

GARLIC PARMESAN MASHED POTATOES

Hand mashed potatoes, flavoured with garlic butter, cream, and Asiago Parmesan

SEASONAL VEGETABLES

Roasted seasonal vegetables, lightly seasoned with butter, garlic, paprika

CHIPOTLE CAESAR SALAD

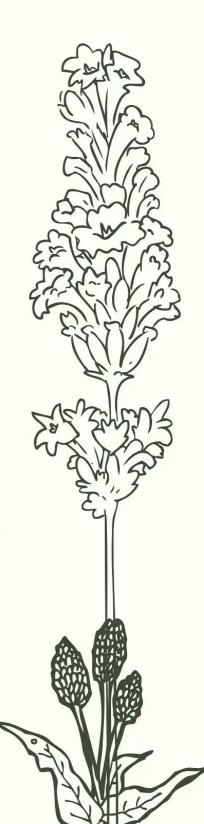
Crisp Romaine chopped and tossed with housemade chipotle caesar dressing, bacon, croutons, and asiago parmesan

TOSSED SALAD

Mixed greens, shredded carrot, cherry tomatoes, and cucumber, with choice of ranch or honey balsamic dressing

KUIPERS BUNS

GRAVY





OPTION 2 \$32/PLATE

GUINNESS BARBECUE PULLED PORK

Smoked and shredded pork shoulder, smothered in The Dock's original Guiness Barbecue Sauce

GRILLED CHICKEN BREAST

Fresh off the charcoal grilled chicken breast with choice of Guinness Barbecue sauce, or Chipotle Barbecue sauce

BOURBON BAKED BEANS

Honey Bourbon flambayed pinto beans, slow baked with peppers onions, and bacon

GARLIC ROASTED POTATOES

New Baby potatoes slow roasted and tossed in butter, garlic, and dill

COLESLAW

Shredded Red Cabbage, Carrot, dressed in our housemade coleslaw vinaigrette

SEASONAL VEGETABLES

Roasted seasonal vegetables, lightly seasoned with butter, garlic, paprika

CHIPOTI E CAESAR SALAD

Crisp Romaine chopped and tossed with housemade chipotle caesar dressing, bacon, croutons, and asiago parmesan

TOSSED SALAD

Mixed greens, shredded carrot, cherry tomatoes, and cucumber, with choice of ranch or honey balsamic dressing

KUIPERS BUNS

ALL PRICES ARE BEFORE TAX



OPTION 3 \$39/PLATE

BRISKET STYLE PORK

Dry rubbed and slow smoked pour shoulder, shredded, and served with a tangy Carolina sauce

STUFFED CHICKEN BREAST

Chicken breast stuffed with cream cheese, pesto, and sundried tomato

TOMATO BASIL SALAD

Roma tomatoes quartered, with red onion, fresh torn basil, mozzarella, and drizzled with a balsamic glaze

LOADED MASHED POTATO

Russet potatoes mashed with bacon, shredded cheese, sour cream, and green onion

WHITE AND WILDRICE PILAF

A blend of rices, toasted with mirepoix, and garlic

SEASONAL VEGETABLES

Roasted seasonal vegetables, lightly seasoned with butter, garlic, paprika

CHIPOTLE CAESAR SALAD

Crisp Romaine chopped and tossed with housemade chipotle caesar dressing, bacon, croutons, and asiago parmesan

TOSSED SALAD

Mixed greens, shredded carrot, cherry tomatoes, and cucumber, with choice of ranch or honey balsamic dressing

KUIPERS BUNS

