

Dinner Menu

SOUP OF THE DAY \$6

CAESAR SALAD \$13

Romaine | Crumbled Bacon | Croûtons | Parmesan | Caesar Dressing | Add Chicken \$6

GARDEN SALAD \$12

Mixed Greens | Cherry Tomatoes | Peppers | Carrots | Red Onions | Cucumber | Choice of Dressing | Add Chicken \$6

GARLIC BREAD WITH CHEDDAR \$10

SPINACH ARTICHOKE DIP \$16

Four Cheese Blend | Grilled Naan

BRUSCHETTA \$12

Garlic Olive Oil | Roma Tomatoes | Onions | Basil | Balsamic Glaze | Toasted Ciabatta Bun | Add Feta \$2

POUTINE \$12

Cheese Curds | Gravy

CRISPY FISH TACOS \$18

Battered Haddock | Cilantro Lime Slaw | Chipotle Mayo | Pico | Flour Tortillas

DUNES BURGER \$18

8oz. Sirloin Burger or Black Bean Burger | Lettuce | Tomato Onions | Dill Pickle | Brioche Bun or Lettuce Wrap
Add Cheddar | Bacon \$2 each

TUBBY CLUBB \$20

Chicken | Bacon | Old Cheddar | Lettuce | Tomato | Maple Syrup | Mayonnaise | Naan Bread

CRISPY CHICKEN SANDWICH \$18

Lettuce | Tomato | Chipotle Mayo | Garlic Toasted Brioche Bun

CHICKEN WINGS \$18

Carrots | Celery | Blue Cheese Dip | Mild | Medium | Hot | Honey Garlic

BEEF DIP \$18

Dijonnaise | Au jus | Garlic Toasted Ciabatta Bun

BATTERED HADDOCK & CHIPS \$22

1 Piece

CHICKEN FINGERS \$19

Plum Sauce

Sandwiches are served with fries. Substitute Caesar, Garden or Soup \$3

Add-Ons: Gravy \$2 | Chipotle Honey Corn Bread \$5 | Grilled Naan \$5

Dinner & Dessert

8OZ. NEW YORK STRIPLOIN \$39

Herb Garlic Butter | Choice of Potato | Vegetables

CHICKEN DIJONNAISE \$28

Breaded Chicken Breast | Gouda Cheese | Dijonnaise Cream Sauce | Choice of Potato | Vegetables

SMOKED PORK RIBS \$28

Half Rack of Baby Back Pork Ribs | Maple Bourbon BBQ | Fries | Cornbread | House Slaw

PAN SEARED PICKEREL \$32

Lemon | Parsley | Butter | Capers | Basmati Rice | Vegetables

LIVER AND ONIONS \$25

Bacon | Gravy | Choice of Potato | Vegetables

VEGETARIAN COCONUT CURRY \$30

Red Lentils | Chickpeas | Figs | Roasted Vegetables | Basmati Rice | Grilled Naan | Add Chicken \$6

CHOCOLATE MOLTEN LAVA CAKE \$10

NEW YORK CHEESECAKE WITH TRIPLE BERRY COMPOTE \$10

GLUTEN FREE RICH DARK CHOCOLATE TORTE \$10

CARAMEL APPLE CRISP \$10

CARROT CAKE \$10

SPECIALTY COFFEES (1.5 OZ.) \$7.97 Each

B-52- Kahlua | Bailey's | Grand Marnier

BLUEBERRY TEA- Amaretto | Grand Marnier (Tea)

BRAZILIAN- Kahlua | Tia Maria

CLASSIC IRISH- Jameson's | Irish Mist

MONK'S COFFEE- Amaretto | Frangelico | Grand Marnier | Crème de Cacao

MONTE CARLO- Grand Marnier | Kahlua

SPANISH- Brandy | Kahlua