

Starters, Sandwiches & More

SOUP OF THE DAY

\$8

CAESAR SALAD

Romaine | Crumbled Bacon | Croûtons

Parmesan | Caesar Dressing

Small \$10 | Large \$17

(add Chicken \$6)

GARDEN SALAD

Mixed Greens | Cherry Tomatoes | Peppers | Carrots

Red Onions | Cucumber | Choice of Dressing

Small \$10 | Large \$17

(add Chicken \$6)

GARLIC BREAD WITH CHEESE

\$10

PULLED PORK FLATBREAD

Pulled Pork | Maple Bourbon BBQ Sauce

Three Cheese Blend | Dill Pickles | Crispy Onions

\$20

POUTINE

Cheese Curds | Gravy

\$12 (add Chicken **or** Pulled Pork \$6)

BAKED NACHOS

Three Cheese Blend | Jalapeños | Tomatoes | Onions

Peppers | Salsa | Sour Cream | Corn Tortilla Chips

\$18 (add Chicken **or** Pulled Pork \$6)

MUSSELS (1lb.)

Marinara | White Wine | Garlic Toast

\$18

VEGGIE TEMPURA PLATTER

Tempura Cauliflower, Green Beans & Yams

Steamed Edamame | Tentsuyu Sauce

\$24 (add Tempura Shrimp \$7)

DUNES BURGER

8oz. Sirloin Burger **or** Black Bean Burger

Lettuce | Tomato | Onions | Dill Pickle

Brioche Bun or Lettuce Wrap

\$20 (add Cheddar | Bacon \$2 each)

TUBBY CLUBB

Chicken | Bacon | Old Cheddar | Lettuce Tomato

Maple Syrup | Mayonnaise | Naan Bread

\$22

PULLED PORK SANDWICH

Cabbage Slaw | Dill Pickles

Maple Bourbon BBQ Sauce | Brioche Bun

\$20

PHILLY BEEF SANDWICH

Shaved Prime Rib | Onions | Peppers

Swiss Cheese | Maple Bourbon BBQ Sauce

\$20

CHICKEN FINGERS

Plum Sauce

\$19

Above items are served with fries & coleslaw

Substitute Caesar or Garden \$3 | Poutine \$5

FISH TACOS

Battered Haddock | Cilantro Lime Slaw

Chipotle Mayo | Pico | Flour Tortillas

\$20

VEGETARIAN TACOS

Tempura Cauliflower | Buffalo Sauce

Cilantro Lime Slaw | Chipotle Mayo

Pico | Flour Tortillas

\$20

Mains & Dessert

PRIME RIB (8oz.)

Yorkshire Pudding | Au Jus
Choice of Potato | Vegetables
\$49

BABY BACK PORK RIBS (Half Rack)

Maple Bourbon BBQ Sauce
Fries | Coleslaw
\$39

CHICKEN PARMESAN

Breaded Chicken | Mozzarella | Linguine
Marinara | Garlic Toast
\$31

SHRIMP ALFREDO

Linguine | Alfredo | Tiger Shrimp | Garlic Toast
\$35

PICKEREL

Pan Seared | Lemon | Parsley | Butter
Capers | Basmati Rice | Vegetables
\$36

VEGETARIAN COCONUT CURRY

Red Lentils | Chickpeas | Figs | Roasted Vegetables
Basmati Rice | Grilled Naan
\$25 (add Shrimp \$10)

TURTLE CHEESECAKE

Gluten Free
\$12

NEW YORK CHEESECAKE WITH TRIPLE BERRY COMPOTE

\$12

RICH DARK CHOCOLATE TORTE

Gluten Free
\$12

CARROT CAKE

\$12

SPECIALTY COFFEES (1.5 OZ.)

\$8.99 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