

DINNER

Salty Dog cover charge includes 2 Salty Dog Plates and 1 dessert.

À la carte pricing for Salty Dog Plates is listed below.

SALTY DOG PLATES

Ernesto Burger *

For the burger obsessed - a perfect patty stacked with plenty of flavors Fresh ground rib eye and short rib patty, pork belly, gruyère, kimchi beer battered jalapeño, charred onion aioli, brioche bun Served with Truffle-Parmesan or Sweet Potato Fries

Charred Asparagus & Toasted Haloumi Cheese



Lemon-shallot vinaigrette, smoked almonds

Wild Mushroom Saute



Porcini, portobello and shiitake, crispy poached egg, oregano, smoked scamorza, truffle-garlic purée, lemon zest

Fried Chicken Sandwich

Tomato, spicy mayo-dressed kale, homemade bun

Beyond Burger



100% plant-based protein patty, tomato, onion, lettuce, homemade bun

COMPLIMENTARY APPETIZER

Salty Dog's Dip Sticks



Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

SALTY DOG DESSERTS

Bourbon Chocolate Pot de Creme

Salted caramel popcorn

Coffee & Doughnuts

Espresso mousse, cinnamon sugar jelly doughnuts

Lemon Posset

Pistachio crunch

Strawberries & Cream

Ricotta, honeycomb crisps

CHEESE & VEGGIE PLATES - À LA CARTE PRICING \$6 EACH

Charred Asparagus & Toasted Haloumi Cheese



Lemon-shallot vinaigrette, smoked almonds

Emmenthal & Gruyere Grilled Cheese



With creamed white tomato soup

Wild Mushroom Saute



Porcini, portobello and shiitake, crispy poached egg, oregano, smoked scamorza, truffle-garlic purée, lemon zest



Vegetarian

DINNER

BURGERS & MORE PLATES - À LA CARTE PRICING \$12 EACH

Beef Short Rib Poutine

Braised in Cabernet wine, rosemary gravy, potato frites, cheddar cheese curds

8

Beyond Burger



100% plant-based protein patty, tomato, onion, lettuce, homemade bun

7

Fried Chicken Sandwich-

Tomato, spicy mayo-dressed kale, homemade bun

Spicy Stout Beef Short Ribs-

Stout-orange blossom honey glaze

THE SDG BURGER- *

For the burger obsessed - a perfect patty stacked with plenty of flavors Fresh ground rib eye and short rib patty, pork belly, gruyère, kimchi beer battered jalapeño, charred onion aioli, brioche bun Served with Truffle-Parmesan or Sweet Potato Fries

7

Wild Caught Calamari Frites

Ale battered, cornmeal crusted, lemon curry, tartar sauce

Lobster Mac & Cheese

Aged cheddar, Gruyère and parmesan, truffled cream, crispy crumble