



DOCK BROWN'S

LAKESIDE TAVERN

DINNER

Soups & Salads

SOUP OF THE DAY
HOUSE MADE, CHEF'S CHOICE 5

GARDEN SALAD
GREENS, TOMATO, CUCUMBER, RED ONION,
SHREDDED CARROTS, CHOICE OF DRESSING 6
ADD CHICKEN 3

BEET AND ARUGULA SALAD
TOASTED ALMONDS, GOAT CHEESE, QUINOA,
CHAMPAGNE VINAIGRETTE 12.50

CAESAR SALAD
ROMAINE TOSSED IN HOMEMADE CAESAR DRESSING,
SHAVED PARMESAN, HOUSE CROUTONS
10.95 ADD CHICKEN 3

Appetizers

CHICKEN WINGS
JUMBO WINGS. CHOICE OF BUFFALO, BBQ, OR SWEET
CHILI. SERVED WITH CELERY AND BLUE CHEESE
5/\$7, 10/\$12, 15/\$16

DOCK'S QUESADILLA
FLOUR TORTILLA, CHEDDAR JACK CHEESE, ONIONS,
TOMATOES, SOUR CREAM, AND SALSA 10.50
ADD CHICKEN OR PULLED PORK 3

**STACEY'S STUFFED PORTABELLA
MUSHROOMS**
SWEET SAUSAGE, ROASTED RED PEPPERS, MASCARPONE
CHEESE 12.95

Burgers

SERVED WITH FRIES

DOCK'S BURGER
8OZ FRESHLY GROUND BEEF, LETTUCE, TOMATO, AND
ONION ON A BRIOCHE BUN 12.50 ADD CHEESE 1

RODEO BURGER
8OZ FRESHLY GROUND BEEF, CHEDDAR CHEESE, BACON,
JALAPENOS, TOPPED WITH ONION STRAWS, HOUSE
MADE BBQ SAUCE 14.50

BRAVOCADO BURGER
8OZ FRESHLY GROUND BEEF, CHEDDAR CHEESE, BACON,
AVOCADO, LETTUCE, TOMATO, ONION, AND CHIPOTLE
MAYO 15.50

BEYOND VEGGIE PLANT BASED BURGER
SERVED WITH LETTUCE, TOMATO, ONION, AVOCADO,
ON A BRIOCHE BUN 13.25 NO SOY, GMO'S, OR GLUTEN
ADD CHEESE 1

Entrees

FISH & CHIPS
8OZ HOUSE BEER BATTERED HADDOCK, HOUSE SLAW
WITH A CHOICE OF TARTAR OR COCKTAIL 15.50

PAN SEARED ATLANTIC SALMON
4 OZ SALMON PAN SEARED IN A MAPLE DIJON
MUSTARD GLAZE SERVED WITH GARLIC SMASHED
POTATOES AND VEGGIE OF THE DAY 21.95

BLACK ANGUS NY 12 OZ STRIP STEAK
SERVED WITH GARLIC SMASHED POTATOES AND VEGGIE
OF THE DAY \$26.95 ADD TOPPINGS \$1 (SAUTEED
MUSHROOMS OR ONIONS)

CHICKEN SALTIMBOCCA
PAN SEAERD CHICKEN BREAST WITH PORTABELLA
MUSHROOMS AND PROCIUTTO MARINATED IN A
MARSALA DEMI-GLACE SAUCE WITH MELTED
MOZZERALLA CHEESE 21.95

PORTABELLA MUSHROOM RAVIOLI
SAUTEED IN OLIVE OIL, GARLIC, TOPPED WITH CRISPY
PANCETTA 15.95

GLUTEN FREE CHEESE RAVIOLI
SAUTEED IN OLIVE OIL AND GARLIC 13.95

Bottles & Cans

GENESEE
GENESEE CREAM ALE
PABST BLUE RIBBON
UTICA CLUB
BUDWEISER
BUD LIGHT
BUD LIGHT LIME
COORS LIGHT
LABATT BLUE
LABATT BLUE LIGHT
LABATT NON-ALCOHOLIC
MICHELOB ULTRA
MILLER LITE
OMISSION GLUTEN-FREE
YUENGLING
AMSTEL LIGHT
ANGRY ORCHARD CIDER
CORONA
CORONA LIGHT
DOS EQUIS LAGER
HEINEKEN
HEINEKEN LIGHT
NEWCASTLE BROWN ALE
SAMUEL ADAMS BOSTON LAGER
TWISTED TEA
GUINNESS STOUT
STELLA ARTOIS CIDRE
SIERRA NEVADA

Drinks

COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA 3
LEMONADE, CRANBERRY JUICE, PINEAPPLE JUICE,
ORANGE JUICE, APPLE JUICE 3
COFFEE, TEA, HOT CHOCOLATE, MILK, CHOCOLATE MILK
3
RED BULL 4

Dock Brown's Fall Cocktails

* THE DERBY
MINT JULEP -MUDDLED MINT AND SUGAR, SPLASH OF
SELTZER WATER, CRUSHED ICE, AND BOURBON. TOPPED
WITH ANOTHER SPLASH OF SELTZER, AND GARNISHED
WITH A SPRIG OF MINT 10
DOCK'S FROZEN MARGARITA
OUR HOUSE MADE FROZEN MARGARITA 8
DOCK'S FROZEN PINA COLADA
OUR HOUSE MADE FROZEN PINA COLADA 8
* BUCK WILD
GIN BUCK-GIN, LEMON AND LIME JUICE, AND GINGER
ALE WITH A LIME WEDGE 10
BEACHSIDE PEACH
PEACH VODKA, PINEAPPLE JUICE, CRANBERRY JUICE AND
LIME JUICE WITH ICE, TOPPED WITH GINGER ALE,
GARNISHED WITH LIME 10
PINEAPPLE SUNSET
PINEAPPLE VODKA, OJ AND LIME JUICE WITH ICE 10
* SAIL AWAY
COCONUT RUM, WHITE RUM, SPICED RUM, SPLASH OF
JIM BEAM, SPLASH BITTERS, SPLASH PINEAPPLE JUICE,
SPLASH ORANGE JUICE, AND SPLASH CRANBERRY. 10
SUMMER CRUSH
STOLI CRUSHED GRAPEFRUIT VODKA, SPRITE AND A
SPLASH OF GRENADINE. 10
JONNY GINZA
TEQUILA, EMPRESS GIN, CUCUMBER JUICE AND A
SPLASH OF SIMPLE SYRUP 10
* DOCK OF THE BAY
PURPLE VODKA, EMPRESS GIN, AND LEMONADE,
GARNISHED WITH A LEMON. 8
SUMMER SANGRIA
TIKI SANGRIA FROM THE KEG OVER ICE, GARNISHED
WITH AN ORANGE. 10

Desserts

* TOLLHOUSE COOKIE SKILLET
FRESH BAKED CHOCOLATE CHIP COOKIE, TOPPED WITH
VANILLA ICE CREAM 8
KEYLIME TROPICAL PIE 8
TRIPLE CHOCOLATE MOUSSE CAKE 8