



# DOCK BROWN'S

LAKESIDE TAVERN

## 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

### SHRIMP COCKTAIL

3 JUMBO SHRIMP, WITH QUEEN OLIVES AND CHILI SAUCE  
14

## Burgers & Such

SERVED WITH FRIES

### DOCK'S BURGER

8OZ FRESHLY GROUND BEEF, LETTUCE, TOMATO, AND ONION  
ON A BRIOCHE BUN 13.50  
ADD CHEESE, BACON, AVOCADO, MUSHROOMS,  
ONIONS OR JALAPENO 1.99 EA

### BLACK BEAN GARDEN BURGER

SERVED WITH LETTUCE, TOMATO, ONION, AVOCADO,  
ON A BRIOCHE BUN 13.25 ADD CHEESE 1

### CHICKEN BACON RANCH

GRILLED CHICKEN BREAST SMOTHERED W/ CHEDDAR,  
BACON AND RANCH DRESSING W/ LETTUCE AND TOMATO  
ON A BRIOCHE BUN 13.95

### APPLE WOOD SMOKED PULLED PORK

HOUSE SMOKED BBQ PULLED PORK, PILED HIGH ON A  
BRIOCHE BUN W COLESLAW & FRIES 13.95

### LEMON TARRAGON CHICKEN SALAD WRAP

CHICKEN SALAD WRAPPED WITH ROMAINE IN A FLOUR  
WRAP 12

### TURKEY BACON RASPBERRY WRAP

SWISS CHEESE, ARUGULA, STACY'S HOMEMADE  
RASPBERRY MAYO, FLOUR WRAP 12

### LOBSTER ROLL

QUARTER POUND FRESH MAINE LOBSTER W/ LEMON,  
CILANTRO, CELERY AND A TOUCH OF MAYO, STUFFED IN A  
NEW ENGLAND STYLE BRIOCHE ROLL 22

### FISH TACOS

6 OZ FRESH COD FRIED, TOPPED W/ BRAISED RED  
CABBAGE, CILANTRO LIME AOLI, FRESH JALAPENOS ON  
FLOUR TORTILLAS 14

## Entrees

SERVED AFTER 4PM

### PAN SEARED ATLANTIC SALMON

8OZ ATLANTIC SALMON FILET IN A GEORGIA PEACH BBQ  
SAUCE SERVED WITH GARLIC MASHED POTATOES AND  
VEGGIE OF THE DAY 25.95

### BLACK ANGUS NY 12 OZ STRIP STEAK

SERVED WITH GARLIC MASHED POTATOES AND VEGGIE OF  
THE DAY \$26.95 ADD TOPPINGS \$1.99 EA (SAUTEED  
MUSHROOMS OR ONIONS)

Open Year Round - 511 Route 9P, Saratoga Springs, NY, 12866 - (518) 306-4987

\*\*\*All parties over 8 will be on one check and divided evenly

## Bottles & Cans

GENESEE  
GENESEE CREAM ALE  
PABST BLUE RIBBON  
UTICA CLUB  
BUDWEISER  
BUD LIGHT  
COORS LIGHT  
LABATT BLUE  
LABATT BLUE LIGHT  
LABATT NON-ALCOHOLIC  
MICHELOB ULTRA  
MILLER LITE  
OMISSION GLUTEN-FREE  
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  
DOMESTIC BUCKETS 18  
PREMIUM BUCKETS 23

## 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 Spring Cocktails

\* THE DERBY  
MINT JULEP, MUDDLED MINT, ST GERMAIN, PROSECCO,  
SPASH OF SELTZER, CRUSHED ICE, GARNISHED WITH  
FRESH MINT 10  
BEACHSIDE PEACH  
PEACH VODKA, PINEAPPLE JUICE, CRANBERRY JUICE AND  
LIME JUICE WITH ICE, TOPPED WITH GINGER ALE,  
GARNISHED WITH LIME 10  
\* BUCK WILD  
GIN BUCK-GIN, LEMON AND LIME JUICE, AND GINGER  
ALE WITH A LIME WEDGE 10  
SARATOGA SUNSET  
CAPTAIN, MALIBU, PEACH SCHNAPPS, PINEAPPLE, AND  
GRENADINE 10  
\* DOCK OF THE BAY  
MUDDLED CUCUMBER, MUDDLED MINT, ST. GERMAIN,  
HENDRICKS, GARNISHED WITH MINT 10  
SUMMER SANGRIA  
TIKI SANGRIA FROM THE KEG OVER ICE, GARNISHED  
WITH AN ORANGE. 10  
\* SUMMER CRUSH  
STOLI CRUSHED GRAPEFRUIT VODKA, LEMONADE, AND  
PINEAPPLE 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