

Locally owned and operated  
since 1988



**Dinner**  
served from 5:00-late



# Soups and Salads

Pick your choice of homemade dressing: Balsamic Vinaigrette, Chipotle, Honey Mustard, Bleu Cheese, Ranch, Oil & Vinegar or Oriental Sesame



## Sun Dog Chili

Homemade beanless red chili made with certified Angus Beef & Special Seasoning.

**Bowl \$6.00**  
**Cup \$4.50**

## Vegetarian Black Bean Soup

Homemade Black Bean Soup topped with cheese, sour cream and chives.

**Bowl \$6.00**  
**Cup \$4.50**

## Soup of the Day

Ask your server about today's selection of homemade soup.

**Bowl \$6.00**  
**Cup \$4.50**

## Mixed Greens Salad

A mix of fresh Spring and Romaine lettuce with tomato, cucumber, carrots and onion.

**\$7.50**  
**Half salad \$4.00**

## Caesar Sambal Salad

Fresh Romaine lettuce tossed Sambal Peppers, Parmesan cheese, homemade Caesar dressing then topped with croutons.

**\$8.00**

## Southwestern Mahi Salad

Blackened Mahi, homemade black bean corn salsa, tortilla pieces and mixed cheese over a mixture of fresh Spring and Romaine lettuce. Served with our homemade Chipotle dressing.

**\$10.00**

## Asian Chicken Salad

Homemade chicken salad served on top of a fresh Spring and Romaine mix, topped with tomato, cucumber, carrots and onion. Served with our homemade Oriental Sesame dressing.

**\$10.00**

## Provençal Tuna Salad

Seared Ahi Tuna served on top of fresh Romaine lettuce with artichokes, tomatoes and mushrooms served with homemade Balsamic dressing.

**\$10.00**

## Add Your Choice to any salad:

Chicken \$5.00   Shrimp \$5.00   Steak \$6.00   Tuna \$6.00   Mahi \$5.00   Crab Cake \$5.00

## What is a Sun Dog?

A **sun dog** or **sundog** (scientific name **parhelion**, plural **parhelia**, for "beside the sun") is a common bright circular spot on a solar halo. It is an atmospheric optical phenomenon primarily associated with the reflection or refraction of sunlight by small ice crystals making up cirrus or cirrostratus clouds. Often, two sun dogs can be seen (one on each side of the sun) simultaneously.



# Steak and Poultry

All entrees are served with your choice of two sides: our famous homemade mashed potatoes, rice or fresh seasonal sauteed veggies.



## Prime Rib Dinner

A hand cut 12 oz. slice of Prime Rib seasoned to perfection with our secret dry rub served with Au jus.

Add Scallops (3) \$6.00    Add Shrimp (3) \$3.00

**\$19.00**

## New York Strip

A hand cut 12 oz. Certified Angus N.Y. Strip grilled over an open flame. Try it blackened.

**\$19.00**

## Ribeye

12 oz. fresh choice cut Ribeye, grilled over an open flame. Topped with onion rings. Try it blackened.

**\$18.00**

## Meatloaf Dinner

Three slabs of our 'Near World Famous' meatloaf finished off over our open flame grill.

**\$16.00**

## Baby Back Ribs

Full rack of ribs slow cooked and finished on the grill with our secret BBQ sauce.

**\$18.00**

## Grilled Chicken Dinner

Two fresh 6 oz marinated chicken breasts grilled over an open flame.

**\$16.00**

# Seafood

All entrees are served with your choice of two sides: our famous homemade mashed potatoes, rice or fresh seasonal sauteed veggies.

## Blackened Ahi Tuna

Seared Ahi Tuna topped with a roasted corn sauce served with fresh tomatoes and scallions.

**\$19.00**

## Shrimp Linguini

Six Jumbo Black Tiger Shrimp over linguini pasta tossed in a Parmesan white wine sauce, with mushrooms, artichoke hearts and diced tomatoes.

**\$18.00**

## Fried Jumbo Shrimp Platter

Eight Jumbo Black Tiger Shrimp lightly battered and fried.

**\$17.00**

## Blackened Mahi with Bleu Cheese Crumbles

An 8 oz. Mahi Filet blackened and topped with melted Bleu Cheese crumbles.

**\$17.00**

## Pan Seared Scallops

Pan Seared Jumbo Scallops served with crispy spinach and homemade Pineapple Salsa.

**\$19.00**

## Shrimp and Grits

Six Jumbo Black Tiger Shrimp, blackened and served over homemade Southern Style Cheddar Cheese grits. Served with sauteed seasonal vegetables.

**\$17.00**

## Stuffed Shrimp

Six Jumbo Black Tiger Shrimp stuffed full of our homemade crabmeat stuffing.

**\$19.00**

Consuming Raw or Undercooked foods such as beef, seafood, chicken and eggs may increase your risk of food born illness.

# Appetizers



## Blackened Beef Tips

8 oz. of blackened Sirloin tips served with homemade horseradish sauce and black bean corn salsa.

**\$10.50**

## Ahi Tuna Sashimi

Seared Ahi Tuna sliced and topped with homemade cucumber ponzu served with our homemade Oriental Sesame sauce.

**\$11.00**

## Crab Cakes

Twin secret recipe crab cakes sauteed to a golden brown with a side of homemade spicy tarter sauce.

**\$10.50**

## Bleu Chips

Regular or jalapeño kettle chips topped with homemade Bleu cheese dressing and crumbles then broiled.

**\$7.50**

**Half order \$4.50**

## Chicken or Steak Quesadilla

Blackened chicken or steak, homemade black bean corn salsa, jalapeños and mixed cheese in a garlic tortilla served with a side of homemade salsa and sour cream. Just veggies... \$8.50

**Chicken \$10.00**

**Steak \$11.00**

## Lobster Parmesan Dip

A unique blend of lobster and Parmesan cheeses served hot or cold with tortilla chips.

**\$9.00**

## Blackened Chicken Nachos

A mound of corn tortilla chips topped with blackened chicken, homemade black bean corn salsa, jalapeños, cheese, sour cream and topped with fresh scallions.

**\$10.00**

## Basket of Shrimp

Popcorn shrimp battered, fried and tossed in our secret recipe mild, medium or hot buffalo sauce. Served with celery sticks and homemade cole slaw with your choice of Ranch or Bleu Cheese.

**\$9.75**

## Red Chili Poppers

Red chili peppers and cream cheese lightly battered, fried and served with sweet chili sauce.

**\$7.75**

## Chicken Tenders

Lightly battered chicken breast strips served with BBQ or homemade honey mustard.

**\$8.50**

## Buffalo Chicken Wings

Chicken wings tossed in your choice of our secret recipe Buffalo sauce (mild, medium or hot) or Peruvian sauce.

**10 wings \$8.00**

**20 wings \$15.00**

# Sandwiches & Burgers

All sandwiches & burgers are served with your choice of regular or jalapeño kettle chips, homemade coleslaw or fries and a pickle.



## Prime Rib Sandwich

Sliced Prime Rib, grilled onions, Provolone cheese and homemade Horseradish sauce on a toasted hoagie roll.

**\$10.00**

## Cuban Sandwich

Pork, ham, Swiss, mustard and dill pickles on a hoagie roll pressed flat on the grill.

**\$9.50**

## Turkey, Bacon and Brie

Roasted turkey, bacon and Brie on sourdough bread with homemade Honey Mustard dressing.

**\$9.50**

## Grilled Meatloaf Sandwich

Our homemade meatloaf grilled and served on a toasted bun with a side of our homemade gravy.

**\$10.00**

## Crab Cake Sandwich

Our homemade crab cake served open-faced on a toasted bun with a side of homemade spicy tarter sauce.

**\$10.50**

## Fried Fish Sandwich

Hand battered and lightly fried fresh, seasonal filet, served with homemade Chipotle tarter.

**\$9.50**

## Mahi Sandwich

A Mahi filet served open-faced, grilled or blackened on a toasted bun with a side of homemade spicy tarter sauce.

**\$9.50**

## Shrimp PoBoy

Lightly battered shrimp tossed in our secret recipe mild, medium or hot sauce served open-faced on a Hoagie roll with shredded lettuce an tomato.

**\$9.50**

## Grilled Portabella Mushroom Sandwich

Marinated Portabella mushroom topped with Provolone cheese, grilled onion, fresh spinach, tomato and a Balsamic Drizzle

**\$9.50**

## Sun Dog Classic Burger

A half pound of hand pattied Certified Angus beef, grilled over an open flame.

**\$7.50**

Add Pepperjack, Swiss, Provolone, Cheddar, Feta, Brie or Bleu Cheese for **50¢** each.

Add our famous homemade chili for **\$1.00** or Blackened for **50¢**

## The Famous Red Hot Dog

A quarter pound all beef hot dog grilled over an open flame.

**\$7.50**

Add cheese, onions, sauerkraut or slaw for **50¢** each.

All the way with chili, cheese, and onions **\$8.75**

# Beverages



Coke, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb, Lemonade & Ginger Ale

Orange, Grapefruit, Cranberry and Pineapple juice

Bottled Water, Iced Tea, Coffee, Chocolate and regular Milk.

Hot Chocolate and Hot Teas (seasonal)

## Bottled Beer

Amstel Light

Becks

Bud

Bud Light

Coors Light

Corona

Corona Light

Dos Equis

Heineken

Heineken Light

Michelob Light

Miller Lite

New Castle

Pabts Blue Ribbon

Woodchuck

Haake Beck-non alcoholic

## Draught Beer

Bud Light

Bud Select

Dukes Brown Ale

Guinness

Harp

Michelob Ultra

Sierra Nevada Pale Ale

Stella Artois

Sweetwater 420

Widmer Hefeweizen

Yuengling

Seasonal Brews

## **"It Makes a World of Difference."**

We, here at The Dog have committed to you that we would Go Green. In the past, we have transferred our Take Out & Paper products from Styrofoam to products made from Corn and other Biodegradable & compostable products. "In one year, Eco-Products customers make a difference by saving 8,629,476 kW hours of energy – the equivalent of 742,414 gallons of gasoline, 13,478,914 pounds of greenhouse gases – the equivalent of taking 1,306 cars off the road for one year." Our commitment stands strong as we constantly try to reduce, recycle and reuse to save our Mother Earth. Thank you – our loyal customers – for choosing us and supporting our efforts.