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# good dog bar

we're on twitter &  
facebook @ [gooddogbar](#)  
[www.gooddogbar.com](http://www.gooddogbar.com)

## soups & salads

add chicken \$4, add steak \$7, add shrimp \$6

soup of the day \$mp

white chicken chili \$9

homemade chili topped with sour cream & cheddar cheese, served with warm cornbread

good dog salad \$9

romaine, arugula, goat cheese, sun-dried cranberries & sliced almonds, served with spiced vanilla vinaigrette

caesar salad \$7

romaine, shaved asiago, black pepper, homemade croutons, tossed in a traditional caesar dressing

calamari salad \$12

grilled calamari marinated in olive oil & fresh herbs, tossed with spring mix, oranges, shaved fennel & crispy shallots, served with orange vinaigrette infused with sun-dried tomatoes & dill

beet & goat cheese salad \$10

spinach, roasted apples & beets, spiced walnuts & lightly fried goat cheese tossed in horseradish vinaigrette

tomato mozzarella salad \$9

marinated mozzarella, cherry tomatoes & mixed greens tossed in a lemon basil vinaigrette

shrimp spring roll salad \$10

napa cabbage, mixed greens, julienned carrots & honey roasted peanuts tossed in a soy peanut vinaigrette topped with two shrimp & vegetable spring rolls

## small bites

flatbread pizza of the day \$9

fried mozzarella \$9.5

house aged mozzarella breaded & fried, served with marinara sauce

mussels \$12

prince edward island mussels sautéed with capers, shallots, garlic, chipotle peppers & fresh herbs then steamed in magic hat #9

tinga quesadillas \$9.5

spicy pulled chicken braised with chipotles, onions & tomatoes with queso fresco in white corn tortillas topped with salsa verde, sour cream & cilantro

wings \$11

10 jumbo wings smothered in good dog's very own wing sauce, served with celery & homemade blue cheese

quiche of the day \$8.5

served with mixed greens in a creamy balsamic vinaigrette

chicken tenders cordon bleu \$9.5

chicken strips wrapped in black forest ham & swiss cheese, breaded then fried, served with a side of honey grain mustard sauce

spinach & artichoke dip \$10

spinach, artichokes, tomatillos, parmesan & a touch of cream, topped with jack cheese then baked, served with corn tortilla chips for dipping

bbq pork sliders \$10

succulent bbq pulled pork topped with apple slaw & served on mini brioche buns

truffled cheese steak empanadas \$10

stuffed with thinly sliced ribeye steak & truffled cheddar cheese, served with a flying fish seasonal sauce for dipping

## sides

signature fries half \$5 full \$7

arugula salad \$3

mixed greens \$3

mashed potatoes \$5

apple slaw \$1

blueberry cornbread \$2

cornbread \$1.5

fresh vegetables \$5

## big bites

ny strip \$24

10 oz. center cut ny strip steak cooked to order, topped with a red wine & herb butter, served with fresh vegetables & yukon fries

duck pot pie \$15

duck confit, peas, shiitake mushrooms, celery, carrots, onions & potatoes all in a savory duck gravy baked between two layers of golden pie crust, served with a mixed green salad tossed in creamy balsamic dressing

meatloaf \$12

served with fresh vegetables & mashed potatoes, topped with a wild mushroom gravy

beer brined pork chop \$16

10 oz. bone-in center cut pork chop brined in Lagunitas IPA then grilled, served with mashed potatoes & grilled asparagus topped with a warm herb mushroom salad

baked macaroni & cheese \$13

a gourmet blend of gruyère, aged gouda & aged white cheddar mixed with a béchamel sauce & elbow macaroni then topped with corn flakes & baked to perfection, served with a warm blueberry corn muffin

roasted chicken \$15

pan seared chicken breast stuffed with a blend of fresh herbs, mascarpone, asiago, & parmesan cheeses in a chicken jus, served with mashed potatoes & fresh vegetables

## burgers

all sandwiches & burgers are served with our signature mix of hand-cut yukon and sweet potatoes & a side of our homemade aioli. add cheese or caramelized onions \$.50, add gourmet cheese or applewood smoked bacon \$1.5

good dog burger \$11

1/2 lb. of house ground sirloin stuffed with roquefort cheese, topped with caramelized onions & served on a toasted brioche bun

traditional burger \$10

1/2 lb. of house ground sirloin, topped with lettuce & tomato & served on a toasted brioche bun

salmon burger \$10

6 oz. salmon filet house ground with eggs, panko, horseradish, dill, scallions, onions & mustard, topped with lettuce, tomato & malt vinegar mayo & served on a toasted sesame seed challah roll

## sandwiches

meatloaf sandwich \$10

warm meatloaf topped with balsamic glazed onions, provolone & spicy ketchup, served on roasted onion ciabatta

blt \$9

applewood smoked bacon, lettuce, tomato & mayo served on grilled country white bread

grilled chicken wrap \$10

thinly sliced grilled chicken breast with black bean hummus, shredded cucumbers & a smoked tomato salsa all wrapped in a flour tortilla

grilled cheeses \$10

thick slices of aged cheddar & swiss, thinly sliced apples & applewood smoked bacon served on brioche & baked in the oven

thai pork sandwich \$10

Thinly sliced smoked coconut curry marinated pork loin topped with carrot slaw & chili mayo on roasted onion ciabatta

veggie cake (vegan w/o mayo) \$10

roasted eggplant, lentil, mushroom, cumin, cilantro & scallion cake topped with curried mayo, lettuce, tomato & beet chips, served on Yards ESA multigrain bread

grilled veggie melt \$9

grilled eggplant & roasted portobellas topped with aged cheddar & alfalfa sprouts, served open-faced on 7 grain bread

## sweet bites

rice krispy treat sampler \$5

one each of original, peanut butter & chocolate served with chocolate & caramel sauces

fried apple turnovers \$5

served with caramel sauce & whipped cream

brownie \$6

warm brownie topped with vanilla bean ice cream

a la mode \$1

add a scoop of vanilla bean ice cream to any dessert



# bone appétit

a 20% gratuity will be added to parties of 6 or more  
consuming rare meats & seafoods can be harmful to your health

executive chef: **Jessica O'Donnell**