

Lunch

Starters

Smoked Salmon Nova Scotia <i>Capers, red onions, olive oil and cream cheese</i>	14
Seared Tuna Carpaccio <i>Marinated with lime, basil, olive oil and parmesan cheese</i>	12
Steamed Mediterranean Black Mussels <i>Yellow curry sauce</i>	13
Oysters on the Half Shell <i>Half Dozen 14. Dozen 22.</i>	
Tempura Portobello <i>Portobello mushrooms, side of Dijon mustard remoulade sauce</i>	9
Shrimp Ajillo <i>Spanish style shrimp with garlic butter and white wine</i>	14
Salmon Tartare <i>Fresh salmon, avocado, honey, pine nuts and teriyaki marinated</i>	12

Sandwiches

Choice of French fries, Soup of the day or Salad

Dobson's Bar Room Burger <i>Cheddar cheese, smoked bacon</i>	12
Chicken Sandwich <i>Grilled breast of chicken, bacon, tomatoes, arugula and Swiss cheese</i>	10
BLT <i>The classic bacon, lettuce and tomato sandwich</i>	10
Fish Sandwich <i>Cod fish in tempura batter, arugula, tartar sauce and tomatoes</i>	12
English Style Roast Beef Sandwich on Sour Dough Bread <i>Sliced roast beef, onions, cheddar cheese, arugula and horseradish aioli</i>	12
Grilled Tuna Salad Sandwich <i>Fresh made tuna salad, choice of Swiss or cheddar cheese</i>	10
Sirloin Steak Sandwich <i>Grilled steak, caramelized onions, bleu cheese, avocado, cheddar cheese</i>	12

Soup and Salads

Dobson's Mussel Bisque en Croute	10
Soup of the Day	8
Mixed Greens	8
The Original Tijuana Caesar Salad <i>With grilled chicken add \$5</i>	12
Steak Salad <i>Fresh spinach and mixed greens, grilled tender steak slices, tomatoes, black olives, gruyere cheese and ranch dressing</i>	16
Grilled Vegetable Salad <i>Pesto and herb goat cheese</i>	12
Salad Caprese <i>Fresh slices of tomatoes, fresh mozzarella cheese, basil, olive oil and balsamic vinegar</i>	12
Dobson's Niçoise Salad	14
Chicken Cobb Salad with Avocado Ranch	13

Entree

Linguini and Clams <i>White wine cream sauce</i>	18
Wild Mushroom Risotto <i>With chicken or shrimp add \$5</i>	17
Oven Roasted Wild Salmon <i>Honey lemon black pepper glaze, vegetable sauté</i>	22
Linguini Carbonara <i>The classic Italian pasta with pancetta and cream sauce and parmesan cheese</i>	18
Breast of Chicken Mexfrench <i>Chicken breast with gruyere cheese and pork rinds served over Rosemary potatoes and red wine mushroom sauce</i>	19
Sautéed Scampi Provencale <i>With white wine, tomato herbs sauce and gratine with gruyere cheese</i>	22
Fresh Baked Cod Fish <i>With caper white wine Beurre blanc sauce, fresh vegetables</i>	21
Petit Filet Mignon <i>With green peppercorn sauce and brandy, served with mashed potatoes and fresh vegetables</i>	22

Chef - Martin San Roman – Academie Culinaire de France.

Split charge \$3 18% gratuity added to parties of 6 or more. Master Card, Visa & American Express. No Checks

Dobson's Gift Cards Available Now! Ask your server for details

www.DobsonsRestaurant.com

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