



The Black Dog Tavern

Winter Dinner Menu

Sharables

TAVERN WINGS

flash fried, choice of garlic parmesan, sweet chili, buffalo, cajun dry rub, or plain, served with ranch and celery and carrot sticks \$18

LOUISIANA SHRIMP

pan seared jumbo shrimp, Worcestershire herb butter, shallots with toasted ciabatta \$18

SPINICH ARTICHOKE DIP

whipped cream, spinach, artichoke hearts, garlic herb blend, parmesan with pita, celery and carrots sticks \$18

CHARCUTERIE BOARD

chef's selected assorted cured meats, cheese and accompaniments \$32

LOCAL FRIED OYSTERS

lightly breaded fried oysters with tartar sauce and lemon M/P

MUSSELS

garlic & herb butter, tomatoes, onions and white wine with toasted ciabatta \$23

CRAB CAKES

two house made crab cakes flash fried, house made spicy remoulade, crispy fried shallots \$20

BAKED BRIE CROSTINI

brie cheese, raspberry preserves, toasted walnuts drizzled with balsamic reduction served with toasted crostini \$16

FRIED CALAMARI

served with housemade marinara \$18

BRUSSEL SPROUTS 16

charred brussels sprouts, blue cheese crumbles, bacon, red wine reduction, mixed greens \$16

Signature Soups

BLACK DOG CLAM CHOWDER

topped with housemade croutons \$12

TOMATO BISQUE 9

Salads

SALAD ADDITIONS: CRAB CAKE \$18 • MARINATED GRILLED CHICKEN \$7
STEAK TIPS \$20 • GRILLED SALMON \$16 • SHRIMP \$12

TRADITIONAL CAESAR

crisps romaine, shaved parmesan, anchovies, house made croutons and dressing \$16

GOAT CHEESE

mixed greens, cherry tomatoes, red onions, cucumbers, topped with warm panko-cruste goat cheese, toasted almonds, raisins and a drizzle of clover honey and raspberry vinaigrette \$20

WINTER

mixed greens, roasted beets, roasted butternut squash, candied walnuts, chèvre, bacon vinaigrette \$18

VINEYARD COBB

crisp romaine lettuce, chopped bacon, bleu cheese, cherry tomatoes, cucumber, sliced avocado, hardboiled egg and house made ranch \$20

POACHED PEAR

mixed greens, blue cheese, cucumber, cherry tomatoes, raisins, champagne vinaigrette \$18

SIDE

house garden or traditional caesar \$10

VEGETARIAN

GLUTEN FREE

"When you move to a town that doesn't have a good year-round restaurant, you have to build one. And we did."

Captain Robert Douglas, 1971 - Vineyard Haven, Martha's Vineyard

Tavern Entrees

Black Dog Signature

TAVERN MAC N' CHEESE

housemade artisanal cheese sauce with
cavatappi pasta \$22

Add ins: Grilled Chicken \$7 • Shredded Short Rib \$16
Fried Buffalo Chicken \$9 • Steak Tips \$23

Off the Dock

GARLIC CRUSTED CODFISH

garlic herb crusted Atlantic cod, mashed potatoes,
baby spinach, lemon beurre blanc \$36

GLAZED RED SNAPPER

bourbon maple glazed served with roasted potatoes
and roasted brussels sprouts \$32

NEW ENGLAND SALMON

pan-seared faroe island salmon filet with a sherry
cream sauce, roasted corn, bell peppers served
with mashed potatoes \$34

SHRIMP N' GRITS

seared shrimp, cajun cream sauce with cheesy grits \$30

From the Farm

BRAISED SHORT RIB

bone in braised rib, pan gravy served with roasted
baby carrot and mashed potatoes \$36

TAVERN POT PIE

chicken stew with peas, carrot, onion topped
with a flaky crust \$28

PORTOBELLA NAPOLEON

stacked portobello mushroom with roasted red
peppers, goat cheese, balsamic reduction on a
bed of wild rice and sauteed spinach \$26

GRILLED RIBEYE

16 oz. marbled steak, with red wine reduction sauce,
mashed potatoes and roasted baby carrots \$38

TAVERN STEAK TIPS

marinated and grilled, served with mashed potatoes,
asparagus, horseradish crème, steak sauce \$36

BBQ HALF CHICKEN

oven roasted chicken served with sweet potatoes,
corn bread and coleslaw \$32

Additions

SAUTÉED SPINACH \$6 

SAUTÉED ASPARAGUS \$6 

STEAMED BROCCOLI \$6 

TRUFFLE PARM FRIES \$8


ROASTED BRUSSEL SPROUTS

ROASTED POTATOES \$6 

ROASTED BABY CARROTS \$6 

WILD RICE PILAF \$6 

 VEGETARIAN

 GLUTEN FREE