

# Appetizers

## **Steamed Local Mussels \$9**

- ♦ *Tuscan – white wine, tomatoes, garlic and basil.*
- ♦ *Curry – blend of curry spices, cream, and julienne vegetables.*
- ♦ *House - white wine, garlic, tarragon, green onion and a touch of cream.*

## **Sweet Potato Planks \$7**

Served with Aioli.

## **Dofsky's Nachos \$12**

Our own spicy cheese blend, jalapeño peppers, tomatoes, onion, salsa, guacamole and sour cream.

## **Flash Fried Calamari \$9**

Lightly floured and served with our famous homemade sweet chili marinara sauce.

## **Garlic Bread \$7**

Toasted baguette with garlic butter and lightly sprinkled cheese blend.

## **Signature Dip Duo \$8**

Mediterranean artichoke, and roasted red pepper. Served with corn chips and warm flat bread.

## **Classic Bruschetta \$8**

Lightly grilled garlic scented toasts topped with fresh diced tomatoes and basil.

## **Vegetable Spring Rolls \$8**

Crispy Spring Rolls served with our chef's own spicy Asian dipping sauce.

## **Quesadilla \$10**

Grilled tortilla filled with melted cheese, green onions and peppers. Choice of vegetarian, chicken or beef. Served with salsa and sour cream.

# Soups and Salads

## **Dofsky's Seafood Chowder \$10**

We are famous for this chowder!

*\*\* Available Gluten-free*

## **Shredded Spinach Salad \$12**

Topped with chicken, crispy bacon, fresh parmesan and dressed with aioli.

## **Calamari Bread Salad \$10**

Flash fried calamari with herbed croutons and a spicy Pomodoro sauce.

## **House Salad \$8**

Salad greens and vegetables tossed with herbed lemon vinaigrette.

## **Dofsky's Traditional Caesar Salad \$10**

With bacon, roasted garlic croutons and Parmesan cheese.

## **Mediterranean Tilapia Salad \$10**

Romaine lettuce, feta cheese, olives, green peppers and tomatoes.

## **Dofsky's Hickory Smoked Chicken Salad \$12**

With sweet potato crisps, sun dried tomato, mixed greens and a tarragon mayonnaise dressing.

*Please let your server know of any allergies prior to ordering.*

# Brunch

## Eggs Benedict

Two poached eggs served on an English muffin served with home fries. Choose your Benny!

- ◆ *Black Forest Ham* \$10
- ◆ *Florentine* \$10
- ◆ *Smoked Salmon* \$12

## Omelettes\* \$10

The Cristo - Black forest ham, Swiss cheese and fresh tomato.

Vegetarian - Sautéed mushrooms, cheddar cheese and spinach.

The Montreal - with peppers, onion and smoked meat.

\* Three egg omelette. Served with toast and home fries

## Buttermilk Pancakes \$10

Three buttermilk pancakes piled high with banana and bacon, served with maple syrup.

## The Hearty Breakfast \$12

Three eggs cooked as you like them, four strips of bacon, two sausages, sautéed mushrooms, grilled tomato, toast and home fries.

## The Vegetarian Breakfast \$11

Three eggs cooked as you like them, spinach, sautéed mushrooms, grilled tomato, toast and home fries.

## Deluxe Vegetarian Pizza \$12

Topped with artichokes, grilled vegetables, mushrooms and sun dried tomatoes, and mozzarella cheese.

## Classic Hawaiian Pizza \$12

Dofsky's Style, with pineapple-curry salsa base, ham, green peppers and mozzarella cheese.

## Yogurt Sundae \$8

Yogurt and homemade granola served with fruit and a toasted bagel.

## Dofsky's Signature Lasagna \$12

Traditional meat lasagna served with a Caesar salad.

## Grown Up Mac and Cheese \$10

Elbow pasta with four cheese and pink peppercorns topped with Parmesan crumble.

## Dofsky's Burger \$12

Topped with bacon, lettuce, tomato, cheddar cheese, sautéed onions, and sautéed mushrooms.

## The Ultimate Vegetarian Burger \$12

Our secret recipe of ground cashew nuts, herbs and spices topped with sautéed onions and mushrooms.

## Brunch Burger \$12

Topped with bacon, lettuce, tomato, fontina cheese, sautéed onions, sautéed mushrooms, fried egg and pineapple salsa.

## Dofsky's Fish and Chips \$12

Panko coated haddock with shoestring fries, a baby salad and our own tartar sauce.

## Smoked Salmon Platter \$15

Nova Scotian Smoked Salmon served with slices of tomato, cucumber, red onion, cream cheese, and a toasted bagel.

## Monte Cristo \$10

Ham and Cheese dressed with deli mustard, dipped in egg and grilled to perfection

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# Brunch Martinis and Cocktails

## **Martinis \$5**

**Blue Crystal** - Absolut Raspberry Vodka, Sour Puss Raspberry, McGuinness Blue Curacao, with a splash of Lime.

**Vanilla Sky** - Absolut Vodka vanilla flavour, Malibu Coconut Rum, pineapple juice, and orange juice.

**Riviera** - McGuinness Crème de Banane, Polar Ice Vodka, Malibu Coconut Rum, Grenadine, and pineapple juice garnished with a cherry.

**Green Apple** - Polar Ice Vodka, Sour Puss Apple, and splash of apple juice with a sugar rim.

**Atlantic Sunset** - Polar Ice Vodka, Peach Schnapps, cranberry juice, and pineapple juice.

**Classic Cosmo** - Polar Ice Vodka, Triple Sec, a dash of cranberry juice, a dash of lime cordial, and lime garnish .

**Caramel Apple** - Phillip Butter Ripple Schnapps, Sour Puss Apple, Polar Ice Vodka, and a splash of apple juice.

**German Chocolate** - Carolan's Irish Cream, Frangelico, Malibu Coconut Rum, and a dash of chocolate cream in a chocolate swirled glass .

**Death by Chocolate** - Kahlua, Carolan's Irish Cream, McGuinness Crème de Cacao, and whipping cream garnished with cacao.

## **Cocktails \$5**

**Classic Caesar** - Polar Ice Vodka, Clamato juice, Worcestershire, Tabasco sauce, salt, and pepper.

**Absolut Cream Soda** - Absolut Vodka and ginger ale garnished with a cherry

**Melon Ball** - Polar Ice Vodka, McGuinness Melon, and pineapple juice.

**Long Island Ice Tea** - Lamb's White Rum, Gin, Vodka, Triple Sec, Tequila, lime juice, and cola.

**Singapore** - Beefeater London Dry Gin, Grenadine, orange juice, and pineapple juice.

**All Domestic Bottled Beers and 1oz house brands are \$3.50 (taxes included)**

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