

# starters

## Hummus 12

grape tomato, carrot, cucumber & pita

## Lake Dips 13

jack's salsa, guacamole, salsa verde & tortilla chips

## Truffle Fries 12

truffle oil, parmesan & truffle aioli

## Potstickers 12

ginger soy sauce

## Sunset Shrimp 13

chilled shrimp, avocado, salsa, cilantro & tortilla chips

## Handmade Jalapeño Poppers 14

farm-kitchen ranch dip

## Wings '2' Ways Buffalo or Asian

1/2 dozen wings 14

## Cheese Curds 12

marinara sauce

## Boiled & Chilled Shrimp 14

1/2 lb shrimp, cocktail sauce & lemon

## Queso Dip 13

chorizo, chihuahua, queso fresco, green onion & tortilla chips

## Ahi Tostada\* 14

ahi tuna, avocado, citrus oil, pickled onion, radish, guacamole sauce, cilantro & lime

## Southwest Chicken

### Eggrolls 14

raspberry chipotle dip

## Nachos 13

colby jack, pico de gallo, jalapeño, side of sour cream & salsa

## Nachos Verde 13.5

roasted poblano, a corn-black bean pico, cilantro, chihuahua & salsa verde

ADD TINGA CHICKEN +8

ADD PORK CARNITAS +9



## Fish

crispy fried tilapia, lettuce, pico de gallo, colby jack & cumin-lime sour cream on flour tortillas

## Veggie

chilled avocado, colby jack, lettuce, a corn-black bean pico & guacamole sauce on flour tortillas

## Mahi Mahi\*

grilled mahi, guacamole sauce, a corn-black bean pico & citrus slaw on flour tortillas

# THE STRAY DOG



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# SALADS

## House Salad 9

mixed greens, carrot, grape tomato & balsamic vinaigrette

## Baby BLT Wedge 14

grape tomato, red onion, bacon, danish bleu cheese & blue cheese dressing

## Lakeside 16

mixed greens, napa cabbage, roasted chicken, dates, goat cheese, corn, avocado, grape tomato, toasted almond, crouton & dijon vinaigrette

## Seared Ahi\* 22

mixed greens, avocado, cucumber, red pepper, cashew, wasabi peas & sesame ginger dressing

## Thai Steak\* 22

mixed greens, napa cabbage, kale, lo mein, avocado, grape tomato, green onion, carrot, crispy garlic, mango, roasted peanut, coconut & spicy thai dressing

## Cobb 16

mixed greens, roasted chicken, avocado, egg, tomato, applewood smoked bacon, red onion, green pepper, danish bleu cheese & balsamic vinaigrette

## Chinese Chicken 15

mixed greens, napa cabbage, pulled chicken, clementine, peapod, carrot, scallion, almond, sesame seed, crispy wonton & sesame ginger dressing

# bowls

## Cilantro Lime Rice 12

black beans, cabbage, pickled onion, radish, avocado & guacamole sauce

ADD TINGA CHICKEN +8

ADD PORK CARNITAS +9

ADD MAHI MAHI\* +13

## Ahi Poké\* 21

ahi tuna, seaweed, citrus soy sauce, avocado, radish, jasmine rice, pickled jalapeño & cucumber, napa cabbage & sesame ginger dressing

# TACOS

3 per order

add a side of salsa 1

add a side of guacamole 3

## 14 Tinga Chicken 15

colby jack, radish & avocado on griddled cheese corn tortillas

## 13 Grilled Shrimp 18

avocado, a corn-black bean pico & citrus slaw on corn tortillas

21

# burgers

lettuce wrap - available  
gluten-free bun add 2  
upon request - lettuce, tomato, onion, pickle

<b>Classic Hamburger*</b>	11
char-grilled certified black angus	
<b>Classic Cheeseburger*</b>	12.5
char-grilled certified black angus & american	
<b>Maui*</b>	13
teriyaki, swiss & pineapple	
<b>Blue Harbor*</b>	15
danish blue & applewood smoked bacon	
<b>Smokehouse*</b>	15
gouda, applewood smoked bacon, onion ring & bbq	
<b>El Diablo*</b>	15
roasted jalapeño, pepper jack, caramelized onion & chipotle mayo	
<b>Dockside*</b>	14
mushroom, swiss & caramelized onion	
<b>Yum Yum*</b>	15
asian bbq sauce, avocado, jalapeño, napa slaw, cucumber, rice wine vinaigrette & sriracha mayo	
<b>Third Coast*</b>	15
colby jack, avocado, red onion, arugula & tangy coastal sauce	



**Tavern Burger 8**  
4oz griddled angus beef patty,  
american, caramelized onion  
& tavern sauce

**DOUBLE Tavern Burger 13**

**Any specialty burger can be prepared as the following:**

<b>Veggie Burger</b>	+2
<b>Turkey Burger (all natural)</b>	+2
<b>Chicken Breast (all natural)</b>	+2.5
<b>Gardein Plant-Based Crispy Chick'n</b>	+2

# SANDWICHES

<b>Blackened Grouper 21</b>
a corn-black bean pico, cilantro-lime slaw, remoulade, telera roll & lemon
<b>Classic Turkey Club 18</b>
roasted turkey, applewood smoked bacon, lettuce, tomato, mayo, toasted white bread
<b>Jack's Spicy Chicken 15</b>
pickles, coleslaw, buttermilk herb dressing, brioche bun
<b>BBQ Pulled Pork 12</b>
pulled pork, bbq sauce, slaw, brioche bun
<b>Italian Beef 14</b>
au jus, giardiniera, baguette
<b>Chicken Arugula 14</b>
fresh mozzarella, roasted red pepper, arugula tossed in red wine vinegar, oven roasted tomato aioli, brioche bun
<b>Grilled Reuben 14</b>
corned beef, sauerkraut, swiss, 1,000 island dressing, marble rye bread
<b>BLT Guacamole 13</b>
applewood smoked bacon, lettuce, tomato, mayo, guacamole, multigrain bread
<b>Buffalo Chicken Wrap 13</b>
buffalo sauce, romaine, carrot, tomato, colby jack, bleu cheese crumbles & ranch dressing
<b>Cubano 14</b>
slow roasted pork, capicola, pickle, swiss, mustard, telera roll
<b>Classic Tuna Salad 15</b>
albacore tuna salad, arugula, tomato, toasted telera roll
<b>Blackened Chicken Pita 15</b>
lettuce, tomato, cucumber, onion & tzatziki sauce
<b>Grilled Shrimp Po' Boy 15</b>
lettuce, tomato, cabbage mix, cajun remoulade, telera roll & lemon

## jack's specialty

**Fish & Chips 20**  
beer battered haddock, house tartar, old bay chips & lemon

# SIDES

<b>French Fries</b>	5
<b>Onion Rings</b>	7
<b>Cole Slaw</b>	4

# SIT! STAY!

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While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.