



# Duke of DUBLIN

come for the food, stay for the night life!

## Manuel McGuire's Nacho Bar

Choose from any of the selection below and create your own ultimate plate of NACHOS, All made with fresh cut tortilla chips and served with sour cream & fresh homemade salsa

### Cheese Nachos 9

Chorizo 1.75	Diced Tomatoes 1.00
Ground Beef 1.50	Diced Peppers 1.00
Chicken 1.95	Stilton Blue Cheese 1.75
Shrimp 1.95	Smoked Bacon 1.00
Jalapeños .75	Guinness Cheese 1.75
Guacamole 1.00	Banana Pepper .75
Black Olives .75	Extra Cheese 2.00



## Starters

### Dublin Wings

Pound of wings tossed in Guinness BBQ, hot, honey garlic or teriyaki. 11

### Lobster & Shrimp Fritters

Lobster meat & shrimp rolled in a roasted corn fritters served with a lemon dill sauce. 9

### Sweet Chili Chicken Tenders

Bite sized pieces of chicken, seasoned and served with crispy wontons tossed in a zesty, Thai sweet chili sauce. 9

### Patrick's Perogies

Potato & cheddar perogies sautéed with red wine cured chorizo sausage, seared onions and served with sour cream, salsa. 8

### Prawn Corn Dog Sticks

Black tiger prawns, in a sweet corn batter, fried, and served with a honey grain Dijon aioli for dipping'. Eight skewers, each individually rolled. 10

### Edamame Beans (ay-duh-MAH-may)

Steamed and tossed in our very own Guinness sea salt. 6

### Basil Bruschetta Bread

Fresh diced tomatoes, red peppers marinated in olive oil and basil served on a potato baguette with shaved cheddar and Jack cheeses finished with balsamic reduction. 8

### Hot Spinach and Artichoke Dip

Fresh – cut warm tortilla chips and creamy dip, topped with a Jack and cheddar cheese blend. 9

Add fresh homemade salsa or sour cream for 1 each.

### Cajun Basa Strips

Basa filets cut into strips dusted with a Cajun cornmeal coating, fried and accompanied with lemon dill preserve aioli sauce. 7

### Crab Stuffed Mushrooms

Button mushrooms stuffed with a blend of crab meat, baby shrimp, green onions, cream cheese and herbs, then baked with cheddar and Jack cheeses, served with grilled garlic bread. 11

### Duke Style Fries & Gravy

Straight cut fries with real Canadian and Guinness cheddar and topped with gravy. 7

### Dry Ribs

Pork spare ribs tossed in our Guinness infused rock salt. 9

## IRISH CLASSICS

All classics served with coleslaw

### Stout Irish Stew

Beef braised in an Irish stout demi-glaze with seasonal vegetables. Served in a bowl with our grilled garlic potato baguette. 13

### Steak 'N' Guinness Pie

Slow braised beef, button mushrooms and onions in savoury Guinness sauce topped with a puff pastry. 13

### Shepherd's Pie

Lean ground beef and lamb simmered with carrots, celery and onions topped with garlic mashed potatoes. 14

### The Duke's Baby Yorkies

Yorkshire puddings stuffed with shepherd's pie on a bed of mashed potatoes. 13

### Chicken Puff Pastry and Vegetables

Broken puff pastry, grilled chicken, topped with smoked hickory bacon, seasonal vegetables and Guinness cheddar. 12

## Global Fare

### Famous Fish & Chips

Hand cut halibut filets coated in our own Guinness beer batter served with coleslaw and our homemade tartar sauce. 1 piece 9 | 2 piece 18

### Fresh Water Basa Fish and Chips

Tender basa with a mild buttery texture coated in our own Guinness beer batter served with coleslaw and our famous tartar sauce. 1 piece 7 | 2 piece 14

### Fish Fry Trio

Wild salmon, black tiger prawns and basa in a light crispy Guinness batter served with our home style fries and coleslaw 17

### Blackened Basa and Prawns

Basa dredged in Cajun spice then blackened and topped with a chipotle thyme butter sauce with sautéed tiger prawns served with tossed salad and steamed rice. 17

### Sirloin Steak

8 oz, AAA Sirloin steak, aged 28 days and grilled to your desire. Served with garlic mashed potatoes and Caesar salad. 17

### Grilled Sirloin Steak and Garlic Prawns

8 oz sirloin grilled to your request and served with five black tiger garlic prawns, mashed potatoes and Caesar salad. 19

## slainte caesars

### Smirnoff Classic

Smirnoff Vodka, Clamato, Worcestershire, Tabasco, celery salt rim and a spicy bean. 5.5

### Stoli Lemon Pepper

Stolichnaya Vodka, Clamato, Worcestershire and Frank's Hot Sauce, lemon pepper rim and a cucumber. 6

## Casual Bowls

### Teriyaki Chicken

Seared chicken with seared broccoli, red & green peppers bok choy served over steamed rice topped with a sweet and sour red cabbage. 11

### Tree Hugger Salmon

Grilled salmon with a lemon thyme cream sauce with seared peppers and bok choy served over steamed rice. 12

# Irish Wrangler Burger Bar

*Patties are made from 100% pure Canadian beef. Beef burgers are served on a toasted brioche (French yeast based dough with an egg and buttery pastry like flavour) bun with iceberg lettuce, tomato, mayo, mustard and relish.  
All Burgers are served with fresh cut fries. Substitute yam fries for 1.5 Add gravy 1.00*

## Backyard Burger

The original topped with bacon, cheddar, mushrooms and Guinness BBQ sauce. 13

## Blackened Tusk

Blackened in Cajun spice topped with provolone, sliced banana peppers and avocado. 12

## Garden Burger

Grilled vegetarian burger topped with mushrooms served on a brioche bun with avocado mayo, tomato and lettuce. 11

## Plowman's Blue Cheese

Topped with sautéed balsamic onions and stilton blue cheese. 12

## Chicken Avocado Burger

Blackened chicken topped with provolone cheese, banana peppers, mayo, lettuce, tomato and Manuel's guacamole. 12

## Basa Fish Burger

Tender Basa filet coated with our Guinness batter served with our homemade tartar sauce. 8

## Manuel McGuire

Topped with jalapeño, cheddar cheese blend, guacamole and our fresh homemade salsa. 12

## Classic Burger

100% Pure beef patty grilled and finished with our seasoned glaze. 9

## LORD DUKE

Guinness cheese, bacon, onion ring, mushrooms and a fried egg. 15  
'If you finish this monstrosity on your own, leave us your business card or e-mail and you will receive a chance to win a 'Day in the Life of a Duke or a Duchess at the SPA.'

## Or...create your own Classic Burger from any of these toppings

### Any For \$1.75

Cheddar Cheese  
Guinness Cheddar  
Stilton Blue Cheese  
Provolone Cheese  
Jack Cheese

### Any For \$1.00

Smoked Bacon  
Sautéed Mushrooms  
Seared Onions  
Guacamole  
Fresh Homemade Salsa

### Any For \$.75

Jalapeños  
Banana Peppers  
Black Olives  
Cajun Hot Sauce  
Guinness BBQ Sauce

## Sixteen Handles

All served in a 20 oz glass

Duke Lager 5.58

Duke Pale Ale 5.58

Irish pints 6.92

Guinness

Kilkenny

Harp Lager

Smithwick's

Stella Artois

Strongbow Cider

Premium 6.25

Alexander Keith's

Sleeman Honey Brown

Okanagan Spring Pale Ale

Okanagan Spring 1516

Local 5.80

Kokanee

Budweiser

Bud Light

## Rotating Tap

Ask your server for our feature beer



## Soup & Salad

### Nelly's Potato & Bacon Soup

Creamy potato soup with bacon, chives and finished with cheddar & Jack cheese topped with sour cream and served with grilled garlic potato baguette. 6

### Soup and Salad

Cup of our potato & bacon soup served with your choice of tossed salad or Caesar salad served with garlic bread. 8

### Nook and Cranny Salad

Mixed lettuces, dried cranberries, feta cheese, sliced almond, tomatoes, cucumbers, peppers and a Cajun chicken breast tossed with parmesan ranch dressing. 13

### Rain Forest Salad

Wild Coho Salmon lightly seasoned with Cajun spices, drizzled with a lemon dill preserve aioli served over summer greens with avocado, tomato, cucumber, red & green peppers tossed in a blueberry vinaigrette dressing finished with honey spiced pecans. 14

### Celtic Cobb Salad

Chopped Iceberg, broken smoked bacon, egg, avocado and tomato tossed with a creamy Stilton Blue Cheese dressing and finished with roasted turkey breast. 13

### Emerald Tossed Greens

Crisp mixed lettuces, marinated tomato & red peppers, cucumber, carrot and croutons tossed in our house vinaigrette.  
Regular 7 Starter 4.5

### Caesar Salad

Hearts of romaine, croutons tossed in our house made creamy Caesar dressing topped finished with shaved Guinness cheddar.  
Regular 7 Starter 4.5

## Sandwiches

Sandwiches are served with fresh cut fries or salad or substitute yam fries for 1.50. Add gravy 1.00

### The Grand Duchy Steak Sandwich

7 oz AAA flat iron steak cut on the 'bias'. Seasoned and grilled with sautéed mushrooms, onion rings, seared tomato and served on a garlic potato baguette. 15

### Prime Rib Beef Dip

Shaved AAA Ribeye and Provolone cheese layered on a toasted potato baguette served with au jus. 13

### Open Face Pacific Shrimp Melt

Tender baby shrimp seasoned and smothered with melted cheddar and Jack cheese on a toasted Brioche with avocado mayo 11

### Confused Chicken Sandwich

Sautéed chicken with mushrooms, red and green peppers, onions, jalapeños, tomatoes with herb seasoning served on a toasted potato baguette with mayonnaise and sour cream. Are you confused yet? 11

### Culchie Club

Turkey, smoked bacon, avocado, whole grain mustard aioli, lettuce, tomato on a toasted potato baguette. 12

## Bellini \$6.49

Add Smirnoff Vodka Topper  
Raspberry or Blueberry  
2.5



Add chicken, prawns or salmon to any salad - 3