

DOVER

RESTAURANT & BAR

LET'S BEGIN

Ribbon Fries 6 | v
herbed crème fraiche

***Ellsworth White Cheddar Cheese Curds** 8 | v
house ketchup

***Reuben Rolls** 9
steel toe brewing braised corned beef, swiss, sauerkraut,
house thousand island

***Braised Bacon Poutine** 9
summit brewing gravy, ellsworth cheese curds, braised bacon

Smoked Chicken Wings 9 | gf
buffalo, korean bbq, or cajun dry rub

***Giant Pretzel** 13 | v
northeast beer cheese fondue, pub mustard

Roasted Garlic Hummus 6 | v
garlic confit, crispy chickpeas, grilled flatbread
add vegetable crudité 3

Blackened Ahi 13 | gf*
chili butter, crispy celery leaves

Tomato Poke 9 | v | gf*
marinated tomatoes, fresh avocado, wonton chips

***The Local Flatbread** 12
red table meat's big chet salami & prosciutto, redhead creamery
white cheddar

***House Grind Beef Sliders** 12 | gf*
blackened, northeast beer cheese, tempura house pickles

Crab Cake Sliders 12
lump crab cakes, dijon aioli, pickled red onions, seasonal greens

Falafel Sliders 11 | v
tzatziki, kumato tomato, cucumber, mint

COLD & HOT

1500 Park Place Salad 11 | v | gf
seasonal mixed greens, candied walnuts, goat cheese, red onion,
white balsamic vinaigrette

Grilled Caesar Salad 10 | gf*
grilled artisan romaine, shaved parmesan, fried anchovies, house
croutons, grilled lemon, caesar vinaigrette

***Ahi Citrus Salad** 16 | gf
arugula, spinach, bruléed orange, hazelnuts, pickled onions,
cry baby craig's hot honey

House Side Salad 6 | v | gf
seasonal mixed greens, cucumber, tomato, carrot, red onion

Salad Enhancements

chicken 5
fillet medallion 6
shrimp 8
salmon 8

MN Wild Rice Soup cup 5 bowl 8 | gf

Chef's Soup du Jour cup 5 bowl 8

USE BOTH HANDS

(served with house kettle chips or upgrade to fries for 3)

***The Burger** 13 | gf*
house grind, mn aged cheddar, dover sauce, house pickles,
lettuce, tomato, onion, brioche
add smoked bacon 3

West End Chicken Sandwich 12 | gf*
grilled or buttermilk fried, lettuce, tomato, onion,
herbed lemon aioli, brioche

French Dip 14 | gf*
shaved ribeye, au jus, caramelized onions, french loaf

***Classic Reuben** 12
steel toe brewing braised corned beef, swiss, sauerkraut,
house thousand island, marble rye

Shrimp Po'Boy 14
cornmeal breaded shrimp, lettuce, tomato, remoulade, french loaf

Mediterranean Sandwich 11 | v | gf*
hummus, cucumber ribbons, tomato, feta, herb salad, ciabatta

MAIN PLATES

***Mac & Cheese** 14 | v
northeast beer cheese, cheddar herb panko
chicken 5
fillet medallion 6
shrimp 8
salmon 8

***Fried Chicken** 19
marinated breaded chicken breast, fulton brewing braised carrots,
yukon smashed potatoes, raspberry chipotle bbq sauce

Zucchini Spaghetti Puttanesca 19 | gf*
grilled tomato, capers, kalamata olives, anchovies, garlic, basil,
red pepper, olive oil, shaved parmesan

***Wild Rice & Chickpea Cakes** 17 | v | gf
wilted kale, grilled tomato, beet vinaigrette

***Skuna Bay Salmon** 27 | gf
quinoa, kale, grilled tomato, pickled red onion, mustard crème

***Walleye Fish & Chips** 18
northeast beer battered, mushy peas, lemon, house ketchup, malt
vinegar, dill caper tarter sauce

***NY Strip** 26 | gf*
10 oz, herbed mn wild rice, fried artichokes, forage mushroom demi

Steak Oscar 28
fillet medallions, lump crab cakes, grilled asparagus, bordelaise,
truffled egg yolk

v = vegetarian
gf = gluten free
gf* = can be prepared gluten free

*represents our commitment to partnering with local and sustainable vendors:

red table meats mn
redhead creamery mn
cry baby craig's mn
ellsworth coop creamery wi
muddy paws cheesecake mn
steel toe brewing mn

indeed brewing mn
august schell brewing mn
cannon river winery mn
summit brewery mn
fulton brewing m

consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness

Menu Items include: Blackened Ahi, Ahi Citrus Salad, The Burger, Skuna Bay Salmon, NY Strip, & Steak Oscar

18% gratuity added to all parties of 6 +

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COCKTAILS

*proudly featuring mn distilled spirits, focusing on our local partnerships

Old Amador 10
amador double barrel bourbon, bitters, luxardo cherry,
*tattersal orange creme

The Day After 8
*crooked water simple vodka, house bloody mary mix, locally
sourced artisanal skewer

Vikre Borealis 10
*vikre cedar gin, cucumber, mint, lime

Carver's Tea 9
*j carver bourbon, lemon, ginger, raspberry

Strawberry Blonde 10
*prairie vodka, pineapple, strawberry, ginger

Rhubarb Patch 10
*norseman strawberry rhubarb gin, irish cream, raspberry

MOCKTAILS 5

Lemon-Berry Basil blueberry, lemon, basil

Orange Snap orange, mint, ginger ale

WINE

Chardonnay

Sycamore Lane, CA 7 g 29 b

Trinity Oaks, CA 8 g 32 b

Auspicion, CA 10 g 41 b

Kendall Jackson, "Vintner's Reserve", CA 13 g 48 b

Julia James, CA 58 b

Taken Wine Co, "Complicated", Sonoma, CA 70 b

Pinot Grigio

Sycamore Lane, CA 7 g 29 b

Trinity Oaks, CA 8 g 32 b

Benvolio, Italy 10 g 40 b

*St Pepin

Cannon River Winery, MN 9 g 36 b

Gavi

Principessa Gavia, Piedmont, Italy 13 g 55 b

Moscato

Seven Daughters, CA 9 g 36 b

Macaw, Brazil 12 g 45 b

Riesling

Snoqualmie, Columbia Valley, WA 9 g 36 b

Charles and Charles, WA 12 g 45 b

Rose

Decoy, Sonoma, CA 10 g 40 b

Van Duzer, Willamette Valley, OR 13 g 51 b

Sauvignon Blanc

Frenzy, Marlborough, NZ 10 g 40 b

Matanzas Creek, Sonoma, CA 13 g 52 b

White Blend

Bodegas Bianchi, New Age Mendoza, Argentina 10 g 38 b

Evolution, OR 13 g 50 b

White Zinfandel

Sycamore Lane, CA 7 g 29 b

*Marquette

Cannon River Winery, MN 10 g 40 b

Cabernet Sauvignon

Sycamore Lane, CA 7 g 29 b

Trinity Oaks, CA 8 g 32 b

Auspicion, CA 10 g 44 b

Joel Gott "Bin 815", Napa, CA 14 g 57 b

Decoy, Sonoma, CA 70 b

Canvasback, Yakima, WA 90 b

Mt. Brave, Napa, CA 125 b

Chianti

Castello Di Volpaia Classico, Italy 65 b

Malbec

Crios, Mendoza, Argentina 11 g 45 b

The Show, Mendoza, Argentina 14 g 52 b

Merlot

Sycamore Lane, CA 7 g 29 b

Trinity Oaks, CA 8 g 32 b

Duckhorn, Napa, CA 65 b

Pinot Noir

Sycamore Lane, CA 7 g 29 b

Trinity Oaks, CA 8 g 32 b

Murphy-Goode, CA 10 g 40 b

Julia James, CA 14 g 55 b

Domaine Roux Pere & Fils, Bourgogne, Cote D'Or, France 68 b

Penner Ash, Willamette Valley, OR 85 b

Red Blend

Menage a Trois, "Midnight", CA 11 g 45 b

Castello Banfi Cum Laude, Tuscany, Italy 14 g 55 b

Paraduxx by Duckhorn, Napa, CA 95 b

Shiraz

Paringa Estate, Australia 12 g 45 b

Three Rings, Barossa Valley, Australia 15 g 56 b

Zinfandel

Old Vine Zin 91, CA 12 g 48 b

SPARKLING

La Marca Prosecco, Veneto, Italy 8 g 45 b

Wycliff Brut, CA 7 g 36 b

Roederer Estates Brut, CA 68 b

Schramsberg Blanc de Noirs, CA 82 b

Veuve Clicquot Brut "Yellow Label", France 125 b

Dom Perignon 2009, France 325 b

HAPPY HOUR Monday - Friday 4 pm - 6 pm

Ribbon Fries 4 | v

*Braised Bacon Poutine 6

Roasted Garlic Hummus 4 | v

Michelob Golden Draft Light 5

*Grain Belt Nordeast 5

Sycamore Lane Wines 5

Seasonal Sangria 5

SWEETS

[Salted Caramel Apple Bread Pudding] 6

*MN Muddy Paws Cheesecake 7

Flourless Chocolate Torte 8 | gf

Classic Crème Brulée 7 | gf

DT Cookie Ice Cream Sandwich 7

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