

# The White Dog Bistro Presents

## A "Down Island" Patio and Grill Experience

With a Little Creole & Criolla Thrown In



From Your Hosts Walter and Amanda Wilkes  
And the Culinary Team of Executive Chef Walter  
Wilkes and Chef de Cuisine Augustyne Morse

### Starters

#### **Billy Boy's Conch Chowder**

Creamy with Smoked Bacon, Diced  
Potato, Hints of Citrus 8

Upgrade your Lunch Side 5

#### **Kaylee's Carolina Shrimp**

Cocktail Style Shrimp with Green  
Goddess Dipping Sauce 9

#### **Daddy O's Crawdaddy Puppies**

Louisiana Crawfish Tails In Sweet Onion  
Hushpuppies With Creamy Mango  
Dipping Sauce 6

Upgrade your Lunch Side 3

#### **Frank Sinatra's Railroad Steak Fries**

Extra Thick Cut Crisp Roasted Russet  
Potatoes Resembling Railroad Ties  
Topped with Aged Cheddar/Malt  
Vinegar Sauce 5

Upgrade your Lunch Side 2

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## Lunch

Sandwich Selections Served with your Choice of  
the Chef's Daily Pasta or Pasta Salad, Potato  
Salad, or Salty Mix of Chips & Pretzels . Salads  
Served as Described.

#### **Kona's "Big Island" Chicken Salad**

Grilled Chicken with Fresh Pineapple,  
Hints of Toasted Coconut, and Roasted  
Macadamia 9

#### **Rusty's Bronzed and Grilled Shrimp**

With a Tangy Caesar Salad and Herb and  
Parmesan Bruschetta 14<sup>3/4</sup>

#### **Millie's Mango Crab Salad with a Salad**

Local Lump and Claw Meat with Creamy  
Mango Herb Dressing over Mixed  
Greens and Peppered Walnuts 14

**Dotty's Cajun Turkey, Ham, and Brie**  
With Grilled Fresh Cut Pineapple on  
Fresh Baked Brioche 10

**Fancy Fanny Mae's  
Floribbean Crabcake Sandwich**  
With Local Bibb Lettuce, Heirloom  
Tomato, and Island Tartar Sauce on  
Fresh Baked Brioche 14 <sup>3/4</sup>

**Lady's Jamaican Grilled Chicken**  
With Rock Lobster Rémoulade, Local  
Bibb Lettuce, and Heirloom Tomato 13

**Jimbo's Jumbo Sea Scallops**  
With Mixed Greens, Roasted Sweet  
Potatoes, Spicy Walnuts, and Warm  
Bacon Molasses Vinaigrette 17

**Zippy's Fresh Catch**  
(Your server will Hook You with the Details)  
Served on a Fresh Mixed Green Salad  
with Fresh Fruit and Choice of Warm  
Bacon Molasses or Green Goddess  
Dressing

**\*18% Gratuity will Automatically be Added to  
Parties of 6 or More**

## Our "Bad Dog" Bistro Presents

### "Bad Dog" Burgers & Grinders



**Being Bad Never Tasted So Good**

### It's "Damn Good Meat On a Doggone Good Bun"

**Every Burger is Griddle Seared and  
Broiled. Never Pressed! ◇**

**Served with your Choice of the Chef's Daily Pasta  
or Pasta Salad, Potato Salad, or Salty Mix of Chips  
& Pretzels**

Optional Burger Upgrades Include  
Additional Choices of Cheeses, Sauteed  
Wild Mushrooms, Avocado, or  
Whatever other Toppings you Might  
Dream up.

**Rowdy's Steak Burger 10**  
80/20 Ground Chuck, Local Bibb  
Lettuce, Grilled Onion and Tomato on  
Cornmeal Dusted Kaiser.

**Jillian's Lamb Burger 14**  
With Grilled Red Onion, Feta Cheese,  
and Fig/Olive Tapenade  
On Grilled Ciabatta Roll

**Chewie's Chorizo Beef Burger 11**  
With Smoked Gouda Cheese, and  
Roasted Pepper "Ketchup"  
On Cornmeal Dusted Kaiser Roll

**Cheyenne's Bison Burger 16**  
Ground Bison with a Bit of Ground Pork  
to Cut the Lean with Extra Delicious.  
Basted with Bourbon Molasses  
Barbecue. Topped with Swiss Cheese,  
Grilled Onion, and Stewed Tomato  
Ketchup. On Cornmeal Dusted Kaiser

**Rex's Texas Wagyu Beef Burger 16**  
(aka) Kobe Bred Cattle Raised in Texas  
on a Special Diet that includes a Daily  
Round of Beer. No kidding. What a life!  
Topped with Lettuce, Tomato,  
Mushrooms and Smoked Gouda Cheese  
on Cornmeal Dusted Kaiser

**Tugboat's Shrimp & Scallop Burger 15**  
With Melted Smoked Gouda Cheese,  
Lettuce, and Tomato on Fresh Baked  
Brioche

**Trouble's Gator Sausage Grinder 12**  
Grilled Gator/Pork Sausage Blend with  
Grilled Sweet Peppers, Vidalia Onions,  
and Rémoulade Sauce on a Toasted  
Hoagie Roll

**Buckshot's Wild Game Grinder 18**  
Grilled Venison Sausage with  
Caramelized Pearl Onions, Roasted  
Peppers, and Duck Confit. Dressed with  
a Drizzle of Dock 57 Blackberry  
Barbecue on Toasted Hoagie Roll

**Bella-Blu's Sloppy "Bo" Burger 11**  
Marinated and Grilled Portobella  
Topped with an Italian Sausage  
Bolognese Sauce and Gorgonzola Blue  
Cheese on Grilled Ciabatta

**Zo-Zoe's Sloppy "Po" Burger 9**  
Marinated and Grilled Portobellas with  
Roasted Eggplant, Garlic, and Stewed  
Tomato Ragout on Toasted Ciabatta

**What Kind of Burger Would You Like in This  
Empty Spot ? Who Would You Name it  
After?**

Email your reply to..... [TasteandSee@WhiteDogBistro.com](mailto:TasteandSee@WhiteDogBistro.com)  
or comment on our Facebook Page [White Dog Bistro](#)  
Post a Picture to Instagram [@whitedogbistro](#) Hashtag [#baddogbistro](#)

◇Consuming under-cooked meats, fish, poultry, or shellfish may  
increase your risk of food borne illness. Those who are pregnant or  
have compromised immune systems should always avoid under-  
cooked meats or seafood.