

DOCK 17

SANDWICHES & BURGERS

Served with Fresh cut fries in Garlic Parmesan or Cajun Seasoning. Upgrade side for \$2

BRISKET SLIDERS \$15

Two House Smoked Beef Brisket Sliders, Cheddar Cheese, Blackberry BBQ, Fried Onions and Mayo

BRISKET TACOS \$15

Three Flour Tortillas, Beef Brisket, Queso, Chipotle Tabasco, Avocado Crema, Cheddar Cheese, Chopped Cilantro

CAJUN CLUB \$15

Grilled Cajun Chicken Breast, Provolone, Capicola, Bacon, Cajun Remoulade, Tomato, & Lettuce, Potato Bun

CRISPY CHICKEN SANDWICH \$15

Crispy Fried Chicken Breast, Classic or Buffalo Style with Ranch, Tomato and Lettuce, Potato Bun

BIG LOUD TRUCKER BURGER \$16

Applewood Bacon, Lettuce, Creamy Tomato Bacon Sauce, Potato Bun

BOOT SCOOTIN' BURGER \$15

American Cheese, Lettuce, Onion, Pickles, Mayo and Smoked Ketchup, Potato Bun

BLACK BEAN BURGER \$15

Black Bean Patty, Pico de Gallo, Avocado, Lettuce, Potato Bun

SMOKEY & THE BRISKET BURGER \$17

Queso, Smoked Brisket, Avocado Crema, Salsa, Chipotle Tabasco, Potato Bun

PIMENTO BURGER \$16

Pimento Cheese, Jalapeno Relish, Lettuce, Tomato, Potato Bun

May substitute beef patty with black bean burger or bun for Gluten free bun for no additional charge

KIDS

Ages 10 & Under, Please. Served with choice of Hand-Cut Fries or Fruit

BRISKET SLIDER \$8

CHEESEBURGER \$8

CHICKEN TENDERS \$8

MAC-N-CHEESE \$8

SALADS

Add Chicken, Shrimp, or Cold Smoked Salmon for \$6.
Dressings: Ranch, Honey Mustard, Caesar, Hot Bacon Vinaigrette, Chipotle Ranch, Honey Orange Vinaigrette, Champagne Vinaigrette

MEDITERRANEAN CHICKEN SALAD \$14

Shaved Chicken Breast, Romaine, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Tortilla Strips, Champagne Vinaigrette

CHIPOTLE FIESTA SALAD \$14

Romaine, Cheddar Cheese, Pico de Gallo Grilled Chicken Breast, Tortilla Strips, Avocado, Chipotle Ranch

APPLE GARDEN SALAD \$14

Baby Spinach, Gala Apple, Roasted Butternut Squash, Cranberries, Pecans, Feta Cheese, Shaved Chicken Breast, Honey Orange Vinaigrette

CAESAR SALAD SIDE \$6 FULL \$12

Romaine, Parmesan, Croutons, Caesar Dressing

DOCK WEDGE \$14

Iceberg, Tomato, Crumbled Blue Cheese, Roasted Corn Hard Boiled Egg, Hot Bacon Vinaigrette

SIDES

SMOKED GOUDA GRITS \$6

Yellow Stone Ground Grits, Smoked Gouda Cheese

CRISPY BRUSSEL SPROUTS \$6

Hot Bacon Vinaigrette

GARLIC BROCCOLI \$6

Roasted Garlic, Lemon Zest, Butter

SWEET POTATO FRIES \$6

Hand Cut Sweet Potatoes, Whiskey Mallow Cream

HAND-CUT FRIES \$6

Sauce Options: Smoky Ketchup, Fire & Smoke, Blackberry BBQ, Cajun Remoulade, BeerBQ, Honey Mustard, Ranch

DEVILED POTATO SALAD \$6

Egg, Dill Relish

CHEDDAR MAC-N-CHEESE \$6

Cavatappi Pasta, Smoked Cheddar, Panko Crumble

MASHED POTATOES Upgrade to loaded for \$2 \$6

COLE SLAW \$5

FRESH FRUIT \$5

*All menu items are prepared in a shared kitchen where gluten, nuts, dairy, soy, and other allergens are present. Please inform your server of any allergies so we can assist you. A full allergen list is available upon request.

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STARTERS

CHEDDAR BISCUIT BASKET \$5

Sweet Cheddar Biscuits, Whipped Strawberry Butter

★ TOP PICK ★ SMOKEHOUSE WINGS \$14

House Smoked and tossed in your choice of: *Eddie's Korean BBQ, Cajun Garlic Parmesan, Orange Buffalo, Blackberry Bourbon Jalapeno Beer BQ or Nashville Hot*

CHIPOTLE QUESO \$14

Queso Blanco, Ground Beef, Chorizo Seasoning, Pico de Gallo, Cheddar Cheese, Chipotle Puree, Tortilla Chips

★ TOP PICK ★ ZUCCHINI FRIES \$10

Parmesan & Panko Breaded Zucchini, Deep Fried and served with Blossom Sauce

SMOKEHOUSE NACHOS \$14

BBQ Potato Chips, Queso Blanco & Cheddar, Jalapeno Beef Brisket, BeerBQ Sauce, Avocado Lime Crema

SMOKED SALMON DIP \$12

Smoked Salmon, Garlic, Capers, Dill. Served with Cucumbers, Carrots & Toasted Baguette

DEVEILED EGG FLIGHT \$10

Fresh Free Range Eggs Jalapeno Popper, Loaded Potato and Everything Bagel

BEEF BRISKET EMPANADAS \$14

House Smoked Brisket, Cumin, Garlic, Jalapeno in Fried Pastry, Chipotle Ranch

DESSERTS *by* MISS LUCILLE'S

CHEESECAKE \$8

Choice of Caramel, Chocolate sauce or Strawberry drizzle

★ TOP PICK ★ BANANA PUDDING POKE CAKE \$10

Vanilla cake, banana pudding with whipped cream, crushed wafers and fresh banana

MALLOW BROWNIE A LA MODE \$8

Fudgy Brownie, vanilla bean ice cream, chocolate syrup and Whiskey Mallow Cream

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please check with your server if a person in your party has a food allergy.

ENTREES

BEEF BRISKET \$24

Sliced Beef Brisket smoked low & slow for 15 hours. Choice of One Side and Cheddar Biscuits

NEW ORLEANS STYLE BBQ SHRIMP & GRITS \$21

Spicy Jumbo Shrimp, Creole BBQ Butter Sauce, Smoked Gouda Grits, Garlic Bread

GRILLED BONELESS PORK CHOP \$22

Cinnamon Chipotle Rub & Eddie's Korean BBQ Sauce. Choice of One Side and Cheddar Biscuits

BOURBON GLAZED CHICKEN \$24

Mesquite Grilled Chicken Breast, Bourbon Jam. Choice of One Side and Cheddar Biscuits

FILET MIGNON 6OZ \$36 8OZ \$42

Choice of 6 or 8 oz. Filet Mignon with Roasted Shallot Butter, Choice of One Side and Cheddar Biscuits

DELMONICO RIBEYE \$42

16 oz. Ribeye Steak, Roasted Shallot Butter, Choice of One Side and Cheddar Biscuits

OVEN ROASTED SALMON \$28

Lightly Smoked Fresh Salmon Filet, Lemon, Dill, Brown Sugar. Choice of One Side and Cheddar Biscuits

CHICKEN TENDER PLATTER \$17

Crispy Breaded Chicken Tenders, Choice of One House Made Sauce, Hand-Cut Fries and Cole Slaw

SMOKEHOUSE RIBS 1/2 RACK \$26

Dry Rubbed and Smoked Slow and Low, Served with Hand-Cut Fries and Cole Slaw

CARNIVORE PALLET \$38

Filet Mignon Bites, Smoke House Ribs, and Smoked Beef Brisket, Two Cheddar Biscuits

RATTLESNAKE PASTA \$22

Linguine, Shaved Chicken Breast, Spicy Alfredo, Mixed Peppers, Onions, Parmesan, Garlic Bread

BEVERAGES

* FOUNTAIN DRINKS & ICED TEA \$3

* HOUSE BREWED COFFEE \$3

COLD BREW COFFEE (CARAMEL OR VANILLA) \$6

JUICE & MILK \$3

TOPO CHICO \$4



DOCK17TN.COM



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