

WELCOME TO DINGHY'S!

We pride ourselves in serving high quality and great tasting food made from scratch with the freshest ingredients, locally sourced when possible.

For almost 30 years, Dinghy's has been offering **HOUSE SMOKED MEATS** - smoked to perfection daily, and served up by the best staff in Northern Michigan!

We invite each of you into our little family and hope that you feel at home with us.



Dinghy's

RESTAURANT & BAR



STARTERS

FAMOUS ONION BLOSSOM

Served with our housemade blossom sauce. (not available on Fridays) 10.95

BOMBAS

Spicy jalapeño stuffed with cream cheese, bacon, green onions and cheddar cheese, tucked into a deep fried wonton and sprinkled with Cajun seasonings 11.95

DINGHY'S MOZZARELLA STICKS

Hand breaded mozzarella served with house made marinara and ranch 10.95

CHICKEN WINGS GF

House-smoked wings served plain, dry rubbed or sauced with Honey Chipotle, Dinghy's BBQ, Spicy Hot or Volcano (2.00 extra) Bone-In 1/2 lb 9.95 / 1 lb 15.95 Boneless 1/2 lb 7.95 / 1 lb 13.95

SOFT PRETZEL STICKS

Warm soft pretzels served with house-made cheese sauce and stone ground mustard 10.95

NACHOS GF

Loaded with seasoned ground beef or chicken, house-made cheese sauce, black bean salsa, black olives, jalapeños, avocado crema and sour cream 14.95

Sub BBQ pulled pork 3.00

LOADED QUESADILLA

Loaded and layered with seasoned ground beef or chicken, shredded cheddar and pepper jack cheese, poblano peppers and cilantro. Topped with black bean salsa, avocado cream and sour cream 12.95 Sub BBQ pulled pork 3.00

BUFFALO CHICKEN WONTONS

Buffalo chicken rolled in a crispy wonton served with celery sticks and blue cheese dressing 13.95



House Favorites



Vegetarian



Gluten Free

SALADS

Dinner salads include warm cornbread.

CHICAGO CHOPPED SALAD

Chopped lettuce topped with grilled chicken, green onions, pasta, garbanzo beans, tomatoes, crumbled blue cheese, and bacon. Served with a creamy Italian dressing 14.95

SOUTHWEST SALAD GF

Mixed greens topped with blackened chicken breast, tomatoes, avocado, pepper jack cheese, black bean salsa, jicama and cilantro. Tossed in a chili-lime vinaigrette 16.95

VEGGIE BOWL GF

Two roasted veggie skewers on a bed of quinoa with carrots, avocado, roasted chick peas and feta with a citrus vinaigrette 16.95

CAESAR SALAD

Romaine, homemade croutons and fresh parmesan tossed with our homemade Caesar dressing 12.95

SIDE SALAD

Small caesar salad or house salad with your choice of dressing 6.95

Fresh Homemade Dressing Choices: Ranch, Blue Cheese, Caesar, Honey Mustard, Oil & Vinegar, Creamy Italian, Citrus Vinaigrette

Make It Your Own! Add Chicken 5.99 / Bacon 2.99 / Anchovies 3.99 Avocado 2.49

SOUPS

TWICE BAKED POTATO SOUP

Local Favorite!
Topped with cheese and bacon, served with crackers or homemade cornbread Cup 5.95 / Bowl 8.95

STEAKHOUSE CHILI GF

Topped with cheddar cheese, green onion and sour cream, served with crackers or cornbread (not available on Fridays) Cup 6.95 / Bowl 9.95

COCKTAILS

PITMASTER

Benchmark bourbon, lemon juice, simple syrup 10

THE HOT ONE

Jalapeno infused Corazon tequila, triple sec, tres agaves margarita mix, tajin rim 11

THE CADILLAC

Patron blanco, grand marnier, tres agava margarita mix, salted rim 17

ESPRESSO CHOCOLATE MARTINI

Tito's vodka, grind mocha liquor, espresso, vanilla simple syrup 14

CARAMEL APPLE MARTINI

Tito's vodka,, organic honey crisp apple juice and vanilla simple syrup, caramel rim 12

THE DRIFTER

Bicardi rum, fresh lime juice, honey simple syrup topped with club soda and a sugar rim 11

THYME SPRITZER

Iron fish gin , thyme simple syrup, lemon juice, soda water and prosecco 12

MOCKTAILS

BLUEBERRY MULE

Blueberry reduction, fresh lime juice and ginger beer 6

THE VIRGIN MARY

House-made bloody mary mix, pickle and olive garnish 7

BERRY FIZZ

Fresh lemon juice and strawberry sour sparkling soda 6

BEER

DRAFT

PBR
Michelob Ultra
Modelo

CEO Stout
Rainmaker
Bell's Two Hearted

BOTTLES/CANS

Miller Lite
Miller High Life
Busch Light
Budweiser
Bud Light
Guinness
Stormcloud Whiled Away
Corona
Labatt Blue
Labatt Light
Labatt NA

Blue Moon
Stella Artois
Heineken
Heineken NA
Coors Banquet
Coors Light
Long Drink
High Noon
Uncle John's Cider
White Claw

WINE

RED

Salus, Sangiovese 6
Seaside, Pinot Noir 9
Robert Mondavi, Cabernet 7
Conundrum, Red Blend 8
Guilano Rosati Chianti 8

WHITE

Kendall Jackson Chardonnay 10
Good Harbor, Reisling 9
Angela, Pinot Grigio 6
Arona, Sauvignon Blanc 9
Maschio, Prosecco 7

MAINS



FISH & CHIPS

Fresh walleye and Atlantic cod lightly breaded in-house and fried. Served with your choice of fries, dill tartar sauce and house-made coleslaw 19.95

BETSIE BAY BURRITO

Seasoned ground beef and refried beans, lettuce, tomato, onion wrapped in a flour tortilla then smothered in our enchilada sauce with cheddar jack cheese. Topped with black olives, jalapeños and served with homemade salsa and sour cream 15.95

Sub Chicken 2.00 / BBQ Pork 3.00

GRILLED SALMON

Char-grilled Atlantic salmon topped with a roasted poblano relish and served with broccoli and potato gratin 29.95

MAC AND CHEESE

Macaroni noodle tossed with our housemade cheese sauce 14.95

add Chicken 3.00 / Bacon 2.99 / BBQ Pork 4.00

FROM THE SMOKER

One of the keys to great barbecue is freshness.

Our smoked meats are produced in limited quantity so they are always fresh!

That means WE MIGHT RUN OUT of an item from time to time.

But, it will be back, and it might already be in the house-smoker!

Served with choice of Bomba Fries, Sweet Potato Fries (\$2 extra) or Onion Rings (\$2 extra)
Baked Potato available on Fridays after 4pm

HOUSE-SMOKED BBQ RIBS

Dinghy's award-winning St. Louis cut pork ribs are smoked in-house and then finished on the char-grill. Served "wet" with our signature BBQ sauce, or "dry" with our unique dry-rub.

Can't decide? Try a half rack of each for the price of a full rack!

Half Rack 24.95 | Full Rack 35.95

BBQ CHICKEN

Half a chicken, smoked then finished on the char-grill with your choice of dry rub or served "wet" with BBQ sauce 21.95

BEEF BRISKET

House smoked beef brisket sliced and served with our signature bbq sauce. 26.95

Burgers and Handhelds are served with choice of Bomba Fries topped with Cajun seasoning, Sweet Potato Fries (\$2 extra) or Onion Rings (\$2 extra)

BURGERS

Served with lettuce, tomato, onion and pickles.

 Gluten Free Bun 3.00

THE WORKS

Fairway Packing burger, Applewood smoked bacon, grilled mushrooms, grilled onions and cheddar cheese on a brioche bun 18.95

BETSIE BAY BURGER

Fairway Packing burger topped with pulled pork, cheddar, provolone, jalapenos, onion rings, lettuce and sriracha mayo on a brioche bun 19.95

BLACK BEAN BURGER

Michael P's Black Bean burger, avocado, and garlic aioli on a brioche bun 15.95

PATTY MELT

Fairway Packing burger patty, grilled onions, 1000 Island dressing and melted cheddar cheese on parmesan crusted sourdough bread 18.95

CALI BURGER

Fairway Packing burger patty, avocado, havarti cheese, bacon pepper jam, and spring mix on a brioche bun 17.95

HANDHELDS

PULLED PORK BBQ

House-smoked pork pulled by hand, sauced then piled high on a toasted brioche bun. Served with house made coleslaw 15.95

It is our most popular sandwich!

CHICKEN BACON RANCH

Fried or grilled chicken breast, bacon, lettuce, tomato and house-made ranch dressing with choice of cheese served on a toasted brioche bun 16.95

CLASSIC BLT

Bacon, mayonnaise, lettuce and tomato served on sourdough bread 15.95

FISH SANDWICH

Battered in-house walleye, lightly fried and served on a toasted brioche bun with lettuce, tomato, cole slaw and dill tartar sauce 17.95

SANDWICH OF YOUR DREAMS

Turkey breast, sauteed onions and mushrooms and topped with provolone, garnished with shredded lettuce, tomato and banana peppers, dressed with garlic aioli and served on a toasted hoagie roll 15.95

FRENCH DIP

Slow roasted shaved tri-tip sirloin, grilled, then topped with sauteed mushrooms and onions with melted provolone cheese and au jus 16.95

ADULT GRILLED CHEESE

served on sourdough bread 12.95

Choose 2 cheeses: American, Swiss, Cheddar, Provolone, Blue Cheese, havarti and Pepperjack

Choose 2 veggies: Mushrooms, Onion, Jalapeno, Tomato, Black Olives (extra veggies .49 each)

Extras: Turkey 2.99, Bacon 2.99, Pulled Pork 3.99, Tri-tip 4.99, Avocado 2.49

KIDS

Ages 12 and under.

Includes Small soft drink (free refills) and choice of French fries or applesauce 9.99

CHICKEN TENDERS • CHEESE QUESADILLA • MAC AND CHEESE • GRILLED CHEESE • HAMBURGER Add cheese .50



House Favorites  Vegetarian  Gluten Free

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