

SEPTEMBER

FRIDAY NIGHT MENU

APPETIZERS

PERSONAL NACHOS - 14

MOZZA STIX - 9.5

GARLIC BREAD WITH CHEESE - 9.5

POUTINE - 13

MAINS

WINGS (10) -17.50

10 wings fried and tossed in your choice of dry rub or wing sauce.

FISH & CHIPS - 16

A 5oz fillet of haddock beer battered or baked to perfection, served with fries, tartar sauce, coleslaw and lemon.

10oz STRIPLOIN - 32

A 10oz New York Striploin cooked to your preference topped with mushrooms and fried onions. Served with baked potato or fries and your choice of vegetables or side salad.

BUTTER CHICKEN BOWL - 18

Grilled chicken in a creamy buttery tomato base sauce with onions and red peppers served on wild rice with garlic naan bread.

CAESAR SALAD - 17

Romaine tossed in Renée's caesar dressing topped with bacon bits, parmesan cheese and crunchy croutons. ADD Chicken - \$6, Shrimp - \$8, Steak - \$10

BURGER SPECIAL - 19

Garlic Aioli Burger - 6oz beef patty topped with lettuce, tomato, pickles, bacon, cheese and garlic aioli sauce. Served with Fries.

WING SAUCES

MILD, MEDIUM, HOT, HONEY GARLIC,
SWEET THAI, BUFFALO, BBQ

DRY RUBS

CAJUN, PINK PEPPERCORN LEMON,
HONEY HABANERO

DESSERTS

LAVA CAKE - 7

APPLE BLOSSOM - 6

CHEESE CAKE - 9.5

