FRIDAY NIGHT MENU CONV APPETIZERS 10, 2025 LOADED GARLIC BREAD - 9.5

MAINS

COCONUT SHRIMP - 14

TURKEY POUTINE - 13

WING SAUCES

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

DRY RUBS

CAJUN, PINK PEPPERCORN LEMON, HONEY HABANERO

RIB & WING - 27

1/2 rack pork back ribs slow cooked in our secret dry rub then brushed in hickory BBQ sauce. Served with 5 wings, fries and coleslaw.

BURGER SPECIAL - 20

CRANBERRY BACON BRIE BURGER - 6 oz beef patty topped with brie cheese, fried onions, bacon and homemade cranberry sauce. Served with fries.

FISH & CHIPS - 16

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

FALL HARVEST COBB SALAD - 20

Mixed lettuce topped with sweet potato, blueberries, chicken, bacon, apple and pecans. Served with Feige's Maple Balsamic Dressing.

SHRIMP & STRIPLOIN (10oz) - 34

A 10oz New York Strip cooked to your preference topped with garlic shrimp skewer. Served with baked potato or fries and your choice of vegetables or side salad.

DESSERTS

APPLE BLOSSOM - 6

CHEESE CAKE - 9 5

ASSORTED PIE - 7