

# SEPTEMBER

## FRIDAY NIGHT MENU

### APPETIZERS

LOADED POTATO SKINS - 15

VEGGIE PIZZA FLATBREAD - 17

BRUSCHETTA BREAD - 11.5

LOADED POUTINE - 13

### MAINS

RIB & WINGS (5) - 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.

#### WING SAUCES

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

#### DRY RUBS

CAJUN, HONEY HABANERO

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.

BUFFALO CHICKEN BOWL - 20

Crispy chicken, carrots, celery, tomatoes, avocado atop a bed of rice and drizzled with buffalo sauce and ranch dressing.

BURGER SPECIAL - 20

BBQ BACON & PEACH BURGER- 6oz beef patty topped with lettuce, caramelized onions, FRESH PEACHES, bacon, cheddar cheese and BBQ 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.

### DESSERTS

LAVA CAKE - 7

APPLE BLOSSOM - 6

CHEESE CAKE - 9.5

