

APPETIZERS

SOUP OF THE DAY

made fresh daily \$5

DYNAMITE SHRIMP

crispy shrimp with a spicy jalapeño breading, drizzled with chipotle mayo, a Rawhides favorite \$12

SPICY SIZZLING BEEF TIPS

6oz aaa canadian beef pan fried with onions and peppers in a spicy smoked soy sauce marinade, served with garlic bread \$13

CHICKEN & SPINACH DIP

a warm, creamy, three cheese, smoked chicken, spinach and artichoke dip served with house fried tortilla chips \$10

CRISPY BUFFALO CHICKEN BITES & JUMBO PICKLE SPEARS

3/4 pound of spicy marinated fried chicken bites, (bone in) served with buttermilk ranch to dip and three jumbo pickle spears \$11

CHICKEN POTSTICKERS

eight crispy chicken and vegetable filled dumplings drizzled with molasses served with a tangy asian dipping sauce \$11

POUTINE

crispy fries slathered in hot gravy and cheese \$7

WINGS

twelve juicy wings \$12

*hot • lemon pepper • barbecue • teriyaki
honey garlic • lemon zinger • salt and pepper
buffalo buttermilk ranch • honey hot*

HOMEMADE DRY RIBS

3/4 pound of crispy boneless dry ribs served with your choice of dipping sauce \$11
*plum • honey dill • barbecue • buttermilk ranch
sweet thai • asian • hot • chipotle mayo*

if you have any allergies,
please inform your server

spicy items are marked with 
gluten free items are marked with GF
gluten free options are listed at the end of each section

visit RAWHIDES.CA • follow us on **FACEBOOK**

SALADS

full orders served with a slice of garlic bread

STEAK SALAD

6oz of sliced aaa canadian tender beef, mixed greens, roasted butternut squash and feta tossed in a house vinaigrette \$17

CAESAR

romaine, bacon, shaved parmesan and garlic croutons dressed with a creamy, house made caesar dressing \$13 **HALF** \$9

GREEK

romaine, cucumbers, tomatoes, sweet bell peppers, red onions, kalamata olives and feta tossed in a house made greek vinaigrette \$13 **HALF** \$9

MIXED GREENS

baby greens, carrots, red onion, sweet bell peppers, tomatoes and cucumbers \$11 **HALF** \$8
*caesar • greek • buttermilk ranch • balsamic
thousand island • house vinaigrette • oil and
vinegar*

- : add to any salad
- : half rack baby back ribs \$10 • 8oz salmon \$12
- : 4oz crispy, blackened, or grilled chicken \$5 •
- : five blackened tiger shrimp \$11

all salad dressings are gluten free
balsamic, house vinaigrette and oil and vinegar are dairy free

BUCKAROO KIDS MENU

THE BURGER

little buckaroo sized burger served with fries or mixed greens \$8

CHEESY PIZZA

house made tomato sauce and mozzarella \$9

CHICKEN STRIPS

three crispy chicken strips served with fries or mixed greens \$8

CHEESY PASTA

penne pasta in a yummy cheese sauce served with a slice of garlic bread \$8

LUNCH

served with fries or mixed greens
sub soup \$3 • caesar or greek \$3
sweet potato fries \$3 • poutine \$4

QUESADILLA ☺

sweet bell peppers, jalapeño peppers, onions, tomatoes and mixed cheese grilled between tortillas served with salsa and sour cream
barbecue chicken \$16
seasoned beef \$16
meat lovers (beef, chorizo, italian sausage) \$17
veggie lovers (pesto) \$12

CHICKEN CAESAR WRAP

romaine, bacon, shaved parmesan, creamy, house made caesar dressing and a choice of crispy, blackened or grilled chicken, wrapped up in a tortilla \$14

GREEK VEG WRAP

romaine, feta cheese, sun dried tomatoes, marinated and roasted sweet bell peppers, onions, kalamata olives and pesto, wrapped up in a tortilla \$12

CHICKEN STRIPS

four classic crispy chicken strips served with your choice of dipping sauce \$12
*plum • honey dill • barbecue • buttermilk ranch
sweet thai • asian • hot • chipotle mayo*

PRIME RIB SANDWICH

six ounces of tender prime rib smothered in sautéed mushrooms and onions, served on a panini style bun \$17

NEW YORK STEAK

our classic 10oz new york steak, served at lunch \$24

house made gravy \$2 or extra dipping sauce \$1

**WE ALL EAT,
AND IT WOULD
BE A SAD WAIST
OF OPPORTUNITY
TO EAT BADLY.**

— Anna Thomas

BURGERS

served with fries or mixed greens
sub soup \$3 • caesar or greek \$3
sweet potato fries \$3 • poutine \$4

POSSE BURGER

half-pound angus beef burger with bacon, aged cheddar, lettuce, tomato, onion, pickles, ketchup, mustard, mayo and grill sauce on a toasted bun \$14

CHEDDAR BACON MUSHROOM BURGER

half-pound angus beef burger with bacon, aged cheddar, sautéed mushrooms and onions, lettuce, tomato, barbecue sauce & chipotle mayo on a toasted bun \$14

CRISPY CHICKEN RANCH BURGER

crispy or grilled chicken breast, bacon, swiss, lettuce, tomato and red onion with homemade buttermilk ranch on a toasted bun \$14

gluten free beef burger and bun available upon request

NOODLE BOWLS

substitute aromatic jasmine rice for egg noodles

CASHEW CHICKEN BOWL

chicken stir fried with julienned sweet bell peppers, cabbage, carrots, onions and cashews and tossed with egg noodles in a tangy asian sauce \$13

TERIYAKI BEEF BOWL

beef tenderloin stir fried with julienned sweet bell peppers, cabbage, carrots and onion tossed with egg noodles in a teriyaki sauce \$14

VEGGIE BOWL

stir fried julienned sweet bell peppers, cabbage, carrots and onions tossed with egg noodles in a tangy asian sauce \$12

SPICY SEAFOOD BOWL ☺

shrimp, scallops and squid with stir fried julienned sweet bell peppers, cabbage, carrots and onions tossed with egg noodles in a spicy sambal oelek sauce \$15

PIZZA

all medium pizzas available on a thin crust

sm 8" med 12" lrg 18"

PEPPERONI

house made tomato sauce, pepperoni and mozzarella **SM \$11 MED \$16 LRG \$23**

HAWAIIAN

house made tomato sauce, black forest ham, pineapple, bacon and mozzarella **SM \$12 MED \$18 LRG \$26**

CANADIAN

house made tomato sauce, pepperoni, bacon, mushrooms and mozzarella **SM \$12 MED \$18 LRG \$26**

ALL DRESSED

house made tomato sauce, pepperoni, ham, mushrooms, sweet bell peppers, red onions and mozzarella **SM \$13 MED \$19 LRG \$28**

VEGETARIAN

house made tomato sauce, sweet bell peppers, red onions, kalamata olives, sun dried tomatoes, feta and mozzarella **SM \$13 MED \$19 LRG \$28**

BARBECUE CHICKEN

barbecue sauce and house made tomato sauce, chicken, bacon, red onion and mozzarella, drizzled with barbecue sauce **SM \$13 MED \$19 LRG \$28**

BARBECUE ROAST BEEF

barbecue sauce and house made tomato sauce, roast beef, bacon, red onion and mozzarella, drizzled with barbecue sauce **SM \$13 MED \$19 LRG \$28**

MEAT LOVER

house made tomato sauce, chorizo, italian sausage, ground beef, black forest ham, bacon, onions and mozzarella **SM \$13 MED \$20 LRG \$29**

BACON CHEESEBURGER

burger sauce, bacon, ground beef, tomatoes, onions and cheddar **SM \$14 MED \$20 LRG \$29**

CHICKEN ALFREDO

house made alfredo sauce, marinated chicken, parmesan and mozzarella, drizzled with pesto **SM \$13 MED \$19 LRG \$28**

FOUR CHEESE

house made white sauce topped with parmesan, mozzarella, feta and a touch of blue cheese **SM \$12 MED \$18 LRG \$26**

all medium pizzas available on a gluten free crust (10 inch)

*The fondest
memories are made
when gathered
around the table*

PASTA

available at
4 pm, daily

.....
served with garlic bread

ALFREDO FETTUCCINE

fettuccine tossed in a classic cream sauce, drizzled with house made pesto **\$14 HALF \$10**

NAPOLETANA FETTUCCINE

fettuccine tossed in a house made herbed tomato sauce **\$14 HALF \$10**

- : add to any pasta
- : half rack baby back ribs \$10 • 8oz salmon \$12
- : 4oz crispy, blackened, or grilled chicken \$5 •
- : five blackened tiger shrimp \$11

CHICKEN AND MUSHROOM ALFREDO FETTUCCINE

chicken, bacon and button mushrooms with fettuccine tossed in a house made alfredo sauce **\$18**

CHICKEN PEPPER PENNE

chicken, sweet bell peppers and red onions with penne tossed in a sweet pepper cream sauce **\$18**

SEAFOOD ALFREDO FETTUCCINE

five tiger shrimp and scallops with fettuccine tossed in a house made alfredo sauce **\$21**

SEAFOOD PENNE

five tiger shrimp and scallops with penne tossed in a house made sun dried tomato cream sauce **\$21**

all sauces are gluten free, gluten free penne available upon request

LAUGHTER IS
BRIGHTEST IN THE
PLACE WHERE
THE FOOD IS

— irish proverb

ADD A STARTER

soup of the day or a starter size mixed greens, caesar, or greek salad \$4

ENTRÉES

SMOKEHOUSE BBQ RIBS GF

one and a half pounds of slow braised, baby back ribs slathered in our smoky, hickory barbecue sauce and served with fries and house coleslaw \$24 half \$17

STEAK AND RIBS GF

8oz aaa canadian tender beef and a half rack of smokehouse bbq baby back ribs, served with fries and house coleslaw \$30

PORK TENDERLOIN

succulent pork medallions, pan fried and served with a creamy mushroom risotto, peppercorn sauce and seasonal veg \$23

STUFFED CHICKEN

cordon bleu style, ham and swiss filled chicken breast sauced with a creamy port wine demi glace served with veg rice pilaf \$21

SALMON AND SHRIMP CHAMPAGNE GF

8oz honey-glazed norwegian salmon and three tiger shrimp with a creamy champagne sauce served with aromatic jasmine rice and seasonal veg \$28

SEAFOOD RISOTTO GF

five large tiger shrimp and scallops in a savory saffron risotto with a medley of veg \$24

SIDES

fries \$4

sweet potato fries \$5

mashed \$4

loaded baked potato \$5

aromatic jasmine rice \$4

mushroom risotto \$7

seasonal veg \$4

two pieces of garlic bread \$3

STEAKS STEAKS STEAKS

prepared to your liking — blue, rare, medium rare, medium, medium well or well done

sub loaded baked potato \$3

RIB EYE

aaa canadian beef, well marbled, served with our café de paris sauce, mashed and seasonal veg 10oz \$28 OR 14oz \$32

TENDERLOIN

tender aaa canadian beef served with a delicious port wine demi glace, mashed and seasonal veg 8oz \$28 OR 10oz \$32

NEW YORK STEAK

aaa canadian beef, served with our café de paris sauce, mashed and seasonal veg 10oz \$25 OR 14oz \$29

BEEF MEDALLIONS

three aaa canadian tender beef medallions wrapped in smoked bacon, served with a port wine demi glace, mashed and seasonal veg 10oz \$29

add to any steak

• half rack baby back ribs \$10 • 8oz salmon \$12

• 4oz crispy, blackened, or grilled chicken \$5 •

• five blackened tiger shrimp \$11

Rawhides Signature Sauces \$2

• port wine demi glace • café de paris sauce

• creamy peppercorn sauce • creamy port wine

• demi glace • mushroom port wine demi glace

• onion port wine demi glace

• sautéed mushrooms \$3

steaks and mashed are gluten free, sauces are not gluten free

DRINKS

SOFT DRINKS

one free refill

pepsi, diet pepsi, 7-up, root beer, gingerale, iced tea and soda water \$2.5

CANNED DRINKS

orange crush, dr. pepper, tonic water \$2

JUICE

cranberry, orange, apple, pineapple, grapefruit, lemonade, tomato and clamato

KIDS \$1 SM \$1.5 LG \$2.5

MILK

2% and chocolate KIDS \$1 SM \$1.5 LG \$2.5

COFFEE OR TEA

ask your server for our current selection \$1.5

HOT CHOCOLATE

\$2.5

NON-ALCOHOLIC COCKTAILS

caesar, strawberry daiquiri, pina coloda or shirley temple \$4

Ask your server for a full **BAR MENU**



Whether you are planning the perfect country-chic wedding, need a space for a family gathering, hosting a company-wide conference or planning an over the top birthday celebration, Rawhides can accommodate!

DECADENT

Desserts

STICKY TOFFEE PUDDING

english style, warm, homemade pudding made of dates, served with french vanilla ice cream, butterscotch sauce and whipped cream \$6.5

MANGO CREPES

warm crepes filled with fresh sliced mango and drizzled with a mango sauce, served with french vanilla ice cream \$6.5

DEEP FRIED ICE CREAM

crispy, breaded and deep fried butter pecan ice cream, served with a raspberry coulis and a drizzle of chocolate sauce \$7.5

BOMBE

a delicious, rich peanut butter cheesecake encased in a shell of milk chocolate \$6.5

BROWNIE ^{GF}

gluten-friendly brownie served with french vanilla ice cream and drizzled with chocolate sauce \$6.5

CHEESECAKE

classic cheesecake, made in house, drizzled with mango sauce \$6.5

TURTLE CHEESECAKE

chocolate cheesecake with pecans and a chocolate drizzle \$6.5

ICE CREAM

french vanilla or butter pecan with choice of chocolate, butterscotch, mango or raspberry sauce **ONE SCOOP \$3 TWO SCOOPS \$5**

french vanilla ice cream is gluten free