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

COCONUT SHRIMP

eight crispy coconut battered shrimp served with a sweet chili sauce for dipping \$12

CHICKEN & SPINACH DIP

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

DEEP FRIED PEROGIES

eight locally made perogies, deep fried and served with sour cream \$11

CHICKEN POT STICKERS

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

BRUSCHETTA

a fresh salsa of tomatoes, red onion, sweet bell peppers, parmesan and feta served alongside grilled garlic ciabatta bread \$8

POUTINE

crisp fries slathered in hot gravy and cheese \$7

WINGS

One pound of juicy wings deep-fried to perfection \$10

HOT • LEMON PEPPER • BARBECUE • TERIYAKI • HONEY GARLIC • LEMON ZINGER • BUFFALO BUTTERMILK RANCH • SALT AND PEPPER • HONEY HOT

HOMEMADE DRY RIBS

3/4 pound of crispy boneless dry ribs served with your choice of dipping sauce \$10

PLUM • HONEY DILL • BARBECUE • BUTTERMILK RANCH • SWEET THAI • ASIAN • HOT • CHIPOTLE MAYO

Ail Buckaroos

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

Served daily, 11 am to 9 pm



Salads

CAESAR

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

M GREEK

romaine, cucumbers, tomatoes, sweet bell peppers, red onions, kalamata olives and feta tossed in a house made greek vinaigrette served with a slice of garlic bread \$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

ADD TO ANY SALAD

AAA rib eye (5oz) \$12 • half rack of ribs \$10 crispy, blackened, or grilled chicken (4oz) \$5 salmon (8oz) \$12 • tiger shrimp (5) \$11

GF all salad dressings are gluten free, balsamic and oil and vinegar are also dairy free

M LUNCH COMBO

soup of the day, half mixed greens and garlic bread \$12 substitute caesar or greek \$3

Noodle Bowls

👚 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

W VEGGIE BOWL

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



new to the menu chef's recommendation

GF gluten free items or options

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER



served with fries or mixed greens sub soup \$3 • caesar or greek \$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, lettuce, tomato, onion, 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 our homemade buttermilk ranch on a toasted bun \$14

GF all beef burgers are gluten free, substitute a marinated chicken breast to make the chicken burger gluten free, all can be served on a gluten free bun, upon request

The Spread

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

@ QUESADILLA

sweet bell peppers, jalapeño peppers, onions, tomatoes and mixed cheese grilled between tortillas served with salsa and sour cream \$11 add grilled chicken \$5 or ground beef \$5

CHICKEN CAESAR WRAP

Rawhides original caesar salad with all the fixings and a choice of crispy, blackened or grilled chicken, wrapped up in a tortilla \$14

(III) GRILLED VEGETABLE PANINI

feta cheese, sun dried tomatoes, marinated and roasted sweet bell peppers, onions and tomatoes, grilled and served on a panini style bun \$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, now served at lunch \$24



(III) 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

★ 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

(III) CHICKEN ALFREDO

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

M FOUR CHEESE

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

GF all medium pizzas available on a gluten free crust



visit **RAWHIDES.CA** to find out more information about upcoming events • follow Rawhides on **FACEBOOK**

Supper

Pasta

served with garlic bread

PARMESAN PESTO FETTUCCINE

fettuccine tossed in house made pesto and topped with shaved parmesan \$13 **HALF** \$9

® SPICY PRIMAVERA FETTUCCINE

fettuccine and seasonal veg tossed in a spicy, creamy tomato sauce \$14 HALF \$10

ALFREDO FETTUCCINE

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

CHICKEN PEPPER PENNE

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

SEAFOOD PENNE

a sun dried tomato cream sauce tossed with penne, tiger shrimp and scallops \$21

ADD TO ANY PASTA

AAA rib eye (5oz) \$12 • half rack of ribs \$10 crispy, blackened, or grilled chicken (4oz) \$5 salmon (8oz) \$12 • tiger shrimp (5) \$11

GF all sauces are gluten free, gluten free penne available for all pasta dishes

Side Orders

all sides orders \$4

FRIES MASHED PASTA RICE SEASONAL VEG GARLIC BREAD

® SOUP OR SIDE SALAD TO START

available with entrées and steaks only 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

PORK TENDERLOIN

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

® BEEF BOURGUIGNON

a traditional french dish of beef stewed in port wine with bacon, carrots, mushrooms and onions served over a bed of mashed \$22

M STUFFED CHICKEN

cordon bleu style, ham and swiss filled chicken breast sauced with a creamy port wine demi served over fettuccine tossed in house made pesto \$21

CHIPOTLE GLAZED SALMON GF

pan fried salmon glazed with a sweet and mildly spicy chipotle pepper sauce served with aromatic rice and seasonal veg \$24

SEAFOOD RISOTTO GE

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

Steak

steak prepared to your liking – blue, rare, medium rare, medium, medium well or well done

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

ADD TO ANY STEAK

half rack of ribs \$10 • crispy, blackened, or grilled chicken (4oz) \$5 • salmon (8oz) \$12 tiger shrimp (5) \$11

port wine demi glace • café de paris sauce • creamy peppercorn sauce • creamy port wine demi \$2

sautéed mushrooms \$3