

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

CHILI CHICKEN

panko breaded crispy chicken, cool cucumber and sweet chili sauce accompanied with rice \$12

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 \$10
*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 \$10
*plum • honey dill • barbecue • buttermilk ranch
sweet thai • asian • hot • chipotle mayo*

if you have any allergies,
please inform your server

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

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SALADS

full orders served with a slice of garlic bread

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*

LUNCH COMBO

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

ADD TO ANY SALAD

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

all salad dressings are gluten free
balsamic and oil and vinegar are also 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 • 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

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

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

NOTHING
BRINGS
PEOPLE
TOGETHER
LIKE GOOD
FOOD

BURGERS

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 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

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

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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**

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

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

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

PASTA

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available at
4 pm, daily

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

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

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

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

— Anna Thomas

ADD A STARTER

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

BRAISED BEEF BRISKET

12oz aaa beef brisket braised in a herb tomato demi, served with mashed and seasonal veg \$22

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 GF

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

SIDES

all sides orders \$4

FRIES

MASHED

PASTA

RICE

SEASONAL VEG

GARLIC BREAD



STEAKS STEAKS STEAKS

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

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

DRINKS

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SOFT DRINKS

pepsi, diet pepsi, 7-up, root beer, gingerale and iced tea \$2.5 (free refill)

CANNED DRINKS

orange crush, mountain dew and dr. pepper \$2

JUICE

orange, apple, cranberry, pineapple, grapefruit, tomato and clamato \$2.5

MILK

2% and chocolate \$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**



Interested in booking an event at Rawhides? Ask your server for more information.



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*

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STICKY TOFFEE PUDDING

traditional, English style, warm, homemade pudding made of dates, served with vanilla ice cream, butterscotch sauce and whipped cream \$5.5

DEEP FRIED ICE CREAM

crispy, breaded and deep fried butter pecan ice cream, served with a cranberry coulis and a drizzle of chocolate sauce \$6.5

CHEESECAKE

classic cheesecake, made in house, drizzled with mango sauce \$5.5

TURTLE CHEESECAKE

chocolate cheesecake with pecans and a chocolate drizzle \$5.5

BROWNIE

gluten-friendly-but-you-would-never-know-it brownie served with vanilla ice cream and drizzled with chocolate and butterscotch sauce \$5.5

BOMBE

a delicious, rich peanut butter cheesecake encased in a shell of milk chocolate \$5.5