

A COMMUNITY *of communities*



The Rawhides Story.

Brenda and Doug Will moved to the Stenen district in 2000 from the Melfort area, operating the Western Alfalfa Milling Company and farming in the Norquay, Hyas, Stenen, and Sturgis area.

Not unlike the mysterious great Stenen bank robbery in the early 1960's...was the burning of the grand old King George Hotel in 2011, both "unsolved mysteries" to this very day.

As with many small Saskatchewan communities, there were fewer and fewer places for people to meet and socialize. So with a passion for design and adventure, Brenda and Doug decided to "tackle" this project: a new, grand meeting place for people to come and enjoy family and friends. They envisioned a Bistro and Saloon, and called it Rawhides.

The old brick school house in Stenen, which had been on sabbatical since 1987, was structurally sound and seemed "up" to the challenge as the town folk had kept it in good repair, using it for various community programs and retail space like Ukrainian dancing and a flower shop.

As 2012 was Stenen's 100th anniversary, the plan soon became to have Rawhides renovated and operational for the big August long weekend festivities. Construction started May 10, 2012 and with tremendous effort by all involved (much like the old barn building "bees" of yester year) the doors opened July 20th with 10 days to spare.

The original brick walls provide a great back drop for Rawhides unique design "spruced up" with contemporary multi-color painting, which culminates into a unique changing color effect as you move from room to room. Old lumber brought in from neighbourhood barns and granaries decommissioned from use many years ago provide the solid planks and trim used throughout, specifically in the three bars. Old metal seats from an era long past, an old musket, Winchesters, barbwire and saddles all contribute to the western pioneer theme.

Frazer joined Doug and Brenda as partner in January 2013. He took responsibility for managing this wild west show including its expansion and leading the team of cowgirls and cowboys as they strive to provide you the "experience."

However...Rawhides only comes alive when engulfed with its wonderful customers that drive from near and far (in many cases) just to experience that Rawhides "atmosphere," "top notch food," and "great service."

Though your continued support and patronage future expansions might include a bunk house for weary travellers, a spa to help you relax after a hard day on the trail or even the "Buffalo Rodeo!"

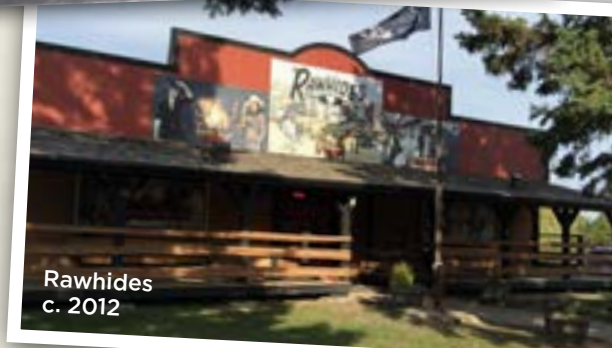
MEETING PLACES OVER THE YEARS



King George
Hotel c. 1912



Stenen School
c. 1964



Rawhides
c. 2012

APPETIZERS

SOUP OF THE DAY

made fresh daily \$5

CRISPY STEAK BITES

8oz AAA beef tenderloin bites, lightly breaded with your choice of house dipping sauce \$12

SPICY SAUSAGE POTATO SKINS

freshly made potato skins, topped with cheese and spicy sausage, drizzled with chipotle sour cream and garnished with green onions \$12

CHICKEN & SPINACH DIP

a warm, creamy, three cheese, smoked chicken, spinach and artichoke dip served with house fried tortilla chips \$12

CRISPY BUFFALO CHICKEN BITES & JUMBO PICKLE SPEARS

3/4 pound of spicy marinated fried chicken bites, 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 \$12

POUTINE

crispy fries slathered in hot gravy and cheese \$8

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 \$12
*plum • honey dill • barbecue • buttermilk ranch
sweet thai • asian • hot • chipotle mayo*

+ Add sauce \$1

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 \$18

TROPICAL VEG & SEAFOOD

roasted butternut squash, roasted beet, kalamata black olives, peppers, onions, cucumbers, mixed greens, tossed with greek dressing and topped with shrimp, scallops & squid rings \$18

CAESAR

romaine, bacon, shaved parmesan and garlic croutons dressed with a creamy, house made caesar dressing \$14 HALF \$10

GREEK

romaine, cucumbers, tomatoes, sweet bell peppers, red onions, kalamata olives and feta tossed in a house made greek vinaigrette \$14 HALF \$10

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

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

SPICY BBQ PORK RIBLETS

1 1/2 lb. pork riblets glazed with spicy rum bbq sauce served with coleslaw and fries \$20

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

CHICKEN STRIPS

four classic crispy chicken strips served with your choice of dipping sauce \$13
*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 \$18

NEW YORK STEAK

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

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

"Things that matter most, must never be at the mercy of things that matter least."

"You can't do a kindness too soon because you never know how soon it will be too late."

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 \$14.50

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 .50

CRISPY CHICKEN RANCH BURGER

crispy or grilled chicken breast, bacon, swiss, lettuce, tomato and red onion with homemade buttermilk ranch on a toasted bun \$14.50

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 \$14

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**

CHICKEN CAESAR PIZZA

house made white sauce, mozzarella cheese, chicken, bacon bits, freshly chopped romaine lettuce, shaved parmesan cheese drizzled with caesar dressing **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**

STEAK PIZZA

house made tomato sauce, thinly slice of AAA roast prime rib, mozzarella cheese, sautéed mushrooms and onions **SM \$14 MED \$20 LRG \$30**

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

"Experience is the hardest kind of teacher; it gives you the test first and the lesson afterward."

"Great opportunities are often brilliantly disguised as impossible situations."

PASTA

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available at
4 pm, daily

served with garlic bread

ALFREDO FETTUCCINE

fettuccine tossed in a classic cream sauce, drizzled with house made pesto **\$15 HALF \$11**

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**

STEAK & SEAFOOD PASTA

6oz AAA petite tenderloin accompanied with shrimp, scallops and squid rings over fettuccine pasta lightly tossed with creamy demi sauce **\$26**

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

"The hardest part of a job is getting started."

"Well done is better than well said."

"An ounce of common sense is worth a ton of learning."

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 \$25 half \$18

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 PARMIGIANA

12oz lightly breaded pork loin cutlets with cheesy herb tomato sauce served with onion and mushroom mashed potato \$25

STUFFED CHICKEN

cordon bleu style, ham and swiss filled chicken breast sauced with a creamy port wine demi glace served with veg rice pilaf \$22

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

STEAK AND SHRIMP RISOTTO ^{GF}

6oz AAA beef tender accompanied with three tiger shrimp tossed in spicy beurre blanc over mushroom, spinach and saffron risotto \$28

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 \$29 OR 14oz \$33

TENDERLOIN

tender aaa canadian beef served with a delicious port wine demi glace, mashed and seasonal veg 8oz \$30 OR 10oz \$35

NEW YORK STEAK

aaa canadian beef, served with our café de paris sauce, mashed and seasonal veg 10oz \$26 OR 14oz \$30

BEEF MEDALLIONS

three aaa canadian tender beef medallions wrapped in smoked bacon, served with a port wine demi glace, mashed and seasonal veg 10oz \$30

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 \$3 KIDS POP \$1.50

CANNED DRINKS

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

JUICE

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

KIDS \$1.50 SM \$2 LG \$3

canned tomato juice \$3

MILK

2% and chocolate KIDS \$1.50 SM \$2 LG \$3

COFFEE OR TEA

ask your server for our current selection \$1.60

HOT CHOCOLATE \$3

VIRGIN CAESAR

clamato mix, dill pickle, celery salt rim and lime wedge \$4.75

SHIRLEY TEMPLE

orange juice, 7up, bar lime, grenadine with marischino cherry \$4.75

Ask your server for **VIRGIN SLUSH DRINKS** *and 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 \$6.50

MANGO CREPES

warm crepes filled with fresh sliced mango and drizzled with a mango sauce, served with french vanilla ice cream \$6.50

DEEP FRIED ICE CREAM

crispy, breaded and deep fried butter pecan ice cream, served with a raspberry coulis and a drizzle of chocolate sauce \$7.50

CHOCOLATE ICE CREAM ROLL

homemade chocolate spongecake rolled with blueberry cheesecake ice cream covered with chocolate ganash \$6.50

BROWNIE ^{GF}

gluten-friendly brownie served with french vanilla ice cream and drizzled with chocolate sauce \$6.50

CHEESECAKE

classic cheesecake, made in house, drizzled with mango sauce \$6.50

TURTLE CHEESECAKE

chocolate cheesecake with pecans and a chocolate drizzle \$6.50

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