



BURGER MENU



ALL OUR BURGERS ARE HOUSE MADE
WITH BLEND OF GROUND CHUCK AND REGULAR GROUND BEEF
HAND PRESSED, SEASONED AND GRILLED TO PERFECTION
FOR A MOUTH WATERING TASTE!

“THE BFB” - \$15

12oz BEEF PATTIE ON A TOASTED HOMEMADE BUN WITH DIJON MAYO,
CARMELIZED ONIONS FINISHED WITH SWISS AND CHEDDAR CHEESE

“THE GT BURGER” - \$12

6oz BEEF PATTIE TOPPED WITH CHEESE, BANANA PEPPERS, ONIONS
FINISHED WITH BUFFALO RANCH SAUCE

“STUFFED MUSHROOM SWISS BURGER” - \$13

THE NAME SAYS IT ALL, HAND STUFFED **6oz** BEEF PATTIE
FINISHED WITH OUR DIJON MUSTARD

“THE CLASSIC BURGER” - \$12

6oz BEEF PATTIE SERVED WITH KETCHUP, MUSTARD AND CHEESE

“SLIDERS” - \$11

THREE MINI HOUSE MADE BURGERS, TOPPED WITH CHEDDAR CHEESE
AND A TOMATO MAYO

ADD BACON TO ANY BURGER \$1

ADD HOMEMADE FRENCH FRIES \$2

ADD GRAVY \$1.50

ADD ONION RINGS \$3

ADD POUTINE FOR \$4



APPETIZER MENU



“BACON WRAPPED JALAPENO POPPERS” - \$10

SIX FRESH JALAPENO'S STUFFED WITH SEASONED CREAM CHEESE
WRAPPED IN BACON

“CHICKEN WINGS” - \$10

TEN WINGS, HAND BREADED CHICKEN WINGS
HAVE IT SAUCED OR SEASONED YOUR WAY
ADD DIPPING SAUCE \$0.75

HOT, HONEY HOT, BUFFALO, HONEY GARLIC,
BBQ, TERIYAKI, GREEKALO, LEMON PEPPER
GREEK, AND SALT 'N' PEPPER

“DRY RIBS” - \$8

HALF POUND, PORTIONED RIBS SEASONED WITH LEMON AND HERBS

“MOZZA STIX” - \$10

BATTERED AND FRIED MOZZA, SERVED WITH A CREAMY SALSA TO DIP

“ONION RINGS” - \$8

BASKET OF BATTERED ONION RINGS

“TEX MEX POUTINE” - \$10

YOUR CLASSIC POUTINE, TOPPED WITH TACO BEEF
AND SERVED WITH SALSA AND SOUR CREAM

“CLASSIC POUTINE” - \$8

YOUR CLASSIC POUTINE, HOUSE MADE FRIES
TOPPED WITH CHEESE CURDS AND GRAVY

“SUPERCHIPS” - \$6

A BASKET OF HOME MADE FRENCH FRIES
TOSSED WITH CRISP ONIONS AND SEASONING – ADD GRAVY \$1.50

DAILY FEATURES

TUESDAY FEATURE — 10 WINGS, BREADED WITH HOUSE RECIPE, SEASONED OR SAUCED TO YOUR LIKING FOR \$9.00

WEDNESDAY FEATURE — TEX MEX POUTINE MADE WITH TACO BEEF AND SERVED WITH SALSA AND SOUR CREAM FOR \$8.00

THURSDAY FEATURE — 10 WINGS, BREADED WITH HOUSE RECIPE, SEASONED OR SAUCED TO YOUR LIKING FOR \$9.00

FRIDAY FEATURE — STEAK NIGHT, 8oz NEW YORK STRIP SERVED WITH CAESAR SALAD AND HOMEMADE FRIES \$15.00

SATURDAY FEATURE — CLASSIC 6oz BURGER MADE IN HOUSE WITH A BLEND OF CHUCK AND GROUND BEEF, SERVED ON A HOMEMADE TOASTED BUN AND A MUG OF DOMESTIC BEER FOR \$15.50