

FLAVOURS OF NIAGARA



3-COURSE MENU SERVED WITH A NIAGARA DISTILLERY CRAFT COCKTAIL
\$59 PER PERSON

APPETIZER

Choice of one

CAESAR SALAD

Romaine lettuce, creamy garlic caesar dressing, shaved parmesan, garlic croutons

FIRESIDE NACHOS

Corn tortilla chips, shredded cheese blend, pork pit beans, pico de gallo, jalapeno peppers, green onion, salsa, sour cream

SWEET CORNBREAD

With maple bourbon butter

MAC N' CHEESE

ENTREE

Choice of one

TEXAS SMOKED BRISKET

Two cuts of 10+hours slow smoked beef brisket served with fries

CLASSIC CHICKEN SANDWICH

Crispy, tender broasted chicken breast, chipotle aioli, sliced pickles, lettuce and hay stack onions on a brioche bun served with fries

1/2 RACK LOW & SLOW SMOKED PORK RIBS

Dry rubbed in our signature rub blend & caramelized with our Billy Bones classic bbq sauce served with fries

BIG DADDY BURGER

Fresh 8 oz. prime rib patty beefed up with brisket, blue cheese sauce, hay stack onions, lettuce served with fries

DESSERT

Choice of one

LEMON YOGURT CAKE TORTE

APPLE BLOSSOM WITH VANILLA ICE CREAM