

## Website Menu update

### STARTERS

BRUSCHETTA – Update description to read “topped with balsamic syrup and parmesan. Served chilled with garlic flatbread”

POUTINE – Add: Crispy Chicken Poutine \$14

Pulled Pork Poutine \$13

DRY RIBS – Boneless Dry Ribs – Remove “served with your choice of dip”

WINGS – 1LB tossed in your choice of flavour \$12

### SALADS

CEASER – Change Asiago to “Shredded Parmesan”

### BURGERS

Remove Veggie & Dip as a side option

Bun options are Roasted Garlic Potato Bun, Whole Wheat (not sesame). We also have a Gluten Free bun option for \$2.00

Please add to the description under burgers both the astericked lines “unless otherwise stated”

PINK CADDY BURGER – change maple jalepeno bacon to “Bacon”

GOOD GOLLY MISS MOLLY – replace chipotle BBQ sauce with “Smokey BBQ Sauce”

ALOHA ELVIS – Replace pineapple salsa with “A slice of grilled pineapple”

RING OF FIRE – Replace maple jalepeno bacon with “Bacon”

### SPECIALTY BURGERS

#### REMOVE:

Lamb Bamba

Sandra Dee

Bordor’s Bella Burger

CHANGE:

DOO WOP – Change the maple jalepeno bacon to “Bacon”

ADD:

RIZZO –Ground Turkey Burger with a slice of ham, bacon, cheddar cheese, lettuce and tomato, served on a Ciabatta Bun \$15

BELLA BURGER – a Black Bean Burger served on a whole wheat bun with sprouts, tomato, cheddar cheese and red onion. \$14

TWEEDLE DEE – Pork Burger, roasted apples, bacon, lettuce, tomato and swiss cheese. \$15

**DOGS**

Remove Veggie and Dip as a side option

We only carry white hotdog buns. Please remove the whole wheat option

REMOVE:

Cadillac dog  
Ritchie V

ADD:

HOUND DOG – Classic Dog \$10

CADDY DOG –Caddy Sauce (Buffalo Tomato Relish) and topped with melted cheese, bacon shards and onion rings. \$13

**SANDWICHES**

Description under sandwich heading should read “All sandwiches are served on a Ciabatta bun unless otherwise stated. Can be substituted for a house made potato bun. Gluten Free option is also available for \$2.00

Remove Veggie and Dip as a side option

**CHANGE:**

MAKE MY DAGWOOD – Grilled chicken breast, black forest ham, bacon, cheddar cheese, lettuce and tomato, served between two slices of grilled texas toast with honey Dijon.

EARTH ANGEL – Marinated chicken breast, bruschetta, sautéed button mushrooms, with melted swiss cheese, lettuce, tomato, and finished with balsamic syrup and honey Dijon

RUN AROUND SUE – Teriyaki grilled chicken breast, swiss cheese, lettuce and tomato, topped with a grilled pineapple slice with honey Dijon.

CHICKEN TY COBB – Grilled chicken breast, hard-boiled egg, avocado aioli, bacon, shredded lettuce and tomato.

THE WANDERER – Add to description “served on a slice of grilled garlic toast”

CALIFORNIA DREAMIN – Bacon, sliced tomato and shredded lettuce with avocado aioli.

**ADD:**

KING CREOLE – Cajun Spiced Chicken breast, jalepeno jack cheese, bacon, mixed hot peppers, and a sunny-side-up fried egg with chipotle mayo \$16

THE SHERIFF – Grilled Cajun chicken breast with sautéed mushrooms and bacon, with lettuce, tomato,, bbq aioli and topped with an onion ring. \$16

**FAVOURITES:**

Mac the cheese – Add a hotdog for an extra \$3

**CHANGE:**

RAWHIDE – 6oz AAA New York Strip with sautéed mushrooms and carmalized onions, served on garlic toast with your choice of side.

BIG FRANKIES FISH AND CHIPS – A huge 8.5oz beer battered piece of haddock, fried golden brown and served with fries, house made tartar and a lemon wedge. \$17

**ADD:**

BREAKFAST AT TIFFANY’S – A fried egg, back bacon, lettuce, tomato, cheddar cheese and mayo on a toasted homemade potato bun. Served with house cut fries. \$9

