

— THE —  
**SUNDANCE**  
 KITCHEN+DECK+BAR



## From the Grill

*served with jalapeno cheddar cornbread and choice of side*

<b>Backyard BBQ Chicken</b> ▪ Half Chicken hot smoked, honey Bourbon mop	\$18
<b>St.louis Style Spare Ribs</b> ▪ Bone dust, St.louis rib sauce	\$18
<b>Hanger Steak</b> ▪ Grilled to your liking, served with chimichurri and crispy onions	\$20
<b>Pork Chop</b> ▪ Smoked with maple bacon mushroom jam	\$15
<b>Jamaican Jerk Cauliflower</b> ▪ pineapple habanero salsa	\$11
<b>BBQ Salmon</b> ▪ hoisin bbq sauce, maple ginger slaw	\$20
<b>Sampler Platter</b> ▪ (Feeds two) BBQ Chicken, Smoked Brisket, Smoked Pork Shoulder, St Louis Spare Ribs, choice of 2 sides	\$30

## Sides

<b>Grilled corn and tomato salad</b> ▪ chili-lime vinaigrette, avocado, spring onion, queso fresco, feta, fresh basil
<b>Backyard potato salad</b> ▪ grainy mustard mayo, cool ranch, bacon, parmesan, gherkins
<b>Baked beans</b>
<b>Maple apple coleslaw</b>
<b>Smoked Pork Mac and Cheese</b> ▪ with a Hawkins Cheezie crust \$2 extra

## Breads

*served with chips & Comeback sauce*

<b>Classic Burger</b> ▪ grilled ground chuck, burger sauce ,L,T,P,O (add bacon and/or cheddar \$1.50 each)	\$14
<b>Smoked Brisket Sliders</b> ▪ 3 sliders, smoked bbq sauce, old cheddar, Texas caviar	\$18
<b>BBQ Donair</b> ▪ tomato, red onion, house donair sauce served on a warm pita	\$13
<b>Pulled pork</b> ▪ smoked pork butt, coleslaw, sweet Carolina sauce, pork rinds	\$15
<b>Tex-Mex veggie burger</b> ▪ portobello black bean patty, guacamole, salsa fresca, corn relish, queso fresco	\$15
<b>Grilled sausage dog</b> ▪ sweet n sour peppers and onions, provolone, ballpark mustard	\$13
<b>Grilled romaine heart</b> ▪ Caesar dressing, fresh parmesan, crispy capers, bacon, croutons	\$11

## From the Kitchen

<b>Five Bros. Poutine</b> ▪ house cut fries, Five Bros. Cheese curds, poutine sauce	\$8
<b>Chips and Dip</b> ▪ house chips, caramelized French onion dip	\$7
<b>Cajun spiced onion rings</b> ▪ Tabasco dill mayo	\$8
<b>Basket of fries</b> ▪ add dressing and/or gravy \$1 each	\$4
<b>Buffalo cauliflower bites</b> ▪ Frank's red hot, cool ranch, crudite salad	\$11
<b>Crispy chicken wings</b> ▪ bone dust(dry spice), Mild, Hot, Maple chipotle, Sweet Carolina or Memphis BBQ	\$11
<b>Southern fried chicken strips</b> ▪ (4 per order) dill pickle buttermilk brine, comeback sauce, served with fries	\$10
<b>Garden Salad</b> ▪ Romaine lettuce, pickled onion, peppers, tomato, cucumber, fresh herbs and feta with apple cider vinaigrette	\$14
<b>Fish and chips</b> ▪ Beer battered fresh cod, house cut fries, dressing, gravy, mustard pickle tartar	\$8
<b>Nachos Supreme</b> ▪ ancho fried com chips, melted cheese, peppers, tomatoes, olives, pickled jalapenos, spring onions, salsa fresca, sour cream.	\$14
<b>Additions</b> ▪ pulled pork, grilled chicken, texas caviar, guacamole \$4 each	