

#### **AURORA ONION SOUP 11**

Our version of the classic french onion

#### CAESAR SALAD 10

House crafted caesar dressing

#### **GARDEN SALAD** 10

House crafted vinaigrette dressing

#### **BRUSCHETTA 11**

Baguette served with a mix of tomatoes, garlic, onions and a side of basil pesto

#### STUFFED MUSHROOMS 16

Seafood and cream cheese stuffed mushrooms

#### ANDOUILLE SAUSAGE BITES 14

Cajun bites served with house barbecue sauce

#### PORK BELLY 14

Served with pineapple curry sauce

#### PULLED PORK LETTUCE WRAP 15

Deconstructed pulled pork lettuce wrap with all the fixings

#### **ALLERGEN WARNING**

The safety and satisfaction of our guests is our highest priority. Although precaution is taken to manage the risk of allergen cross-contamination in our kitchen, Please be advised that there is a possibility of cross-contamination occurring. Therefore, we cannot guarantee that a menu item is free of allergens. Consumers with allergen and ingredient sensitivity concerns are advised to exercise caution.

### NORTHERN FLARE

#### **ARCTIC CHAR 33**

Pan-seared or cajun style

#### DUO OF ELK AND BISON SAUSAGE 33

Locally made with a creamy mushroom sauce and vegetable medley

#### KLONDIKE PORK 30

Slow smoked pork loin topped with a creamy mushroom sauce and vegetable medley

#### THE ABOVE MEALS SERVED WITH

Vegetables and a choice of roasted potatoes, potato salad, or fries

#### **ELK AND BISON PASTA 32**

Mild tomato basil parmesan sauce, and vegetable medley

#### **AURORA MEATLESS DINNER 30**

Roasted potatoes, root vegetables, slaw, house salad and our signature apple BBQ patty with corn bread

#### POUTINE 15

Add pulled pork or brisket 16

### WOOD FIRED BARBECUE

#### ST LOUIS STYLE RIBS 39

Dry rubbed slow cooked and glazed with our house barbecue sauce

Half order 28

#### CHICKEN AND RIBS 39

A great combination of our ribs and wood fired chicken

#### CHICKEN 31

Wood fired chicken thighs roasted to perfection

#### PULLED PORK 31

Our savoury pulled pork piled high

#### **BRISKET DINNER 35**

Slow smoked until tender and juicy

#### THE ABOVE MEALS SERVED WITH

Cornbread and Slaw and choice of potato salad, fries or roasted potatoes

## **BBQ PLATTER FOR 4 145**

Ribs, brisket, pulled pork, pork belly, andouille sausage, fries, potato salad, slaw, cornbread and caesar salad,

#### MAC AND CHEESE 22

Add

Pulled pork 16, brisket 16, spicy andouille sausage 14

## OFF THE GRILL AND MORE

#### NEW YORK STRIPLOIN AAA 12 oz 45

With vegetables and a choice of roasted potatoes, potato salad, or fries

#### SAUTÉED MUSHROOMS 7

#### MEAL SIZED SALADS 20

Add
char, chicken,
pulled pork or
brisket 16

#### PULLED PORK SANDWICH 24

Served with one side

#### ARCTIC CHAR SANDWICH 33

Cajun char with cheese and slaw served with one side

#### AURORA CHEESE BURGER 23

Home made beef patty served with one side

### APPLE BBQ BURGER 23

A house made vegetable apple burger served with one side

#### UPGRADE YOUR BURGER

Bacon, mushrooms, Gf bun 2.5 each jalapeño 1.5 each

## HOUSE MADE DESSERTS

#### **AURORA CRUMBLE 12**

Warm apple and rhubarb crumble

#### **CHOCOLATE BROWNIE 10**

Warm chocolate brownie

#### MADISON'S COOKIE BOWL 10

A cookie bowl filled with ice cream and topped with toblerone chocolate and caramel sauce

#### **DRUNKEN COOKIE BOWL 14**

Our toblerone cookie bowl topped with espresso vodka

#### MAPLE WHISKEY FLOAT 13

Sortilege maple whiskey, vanilla ice cream, bacon and caramel sauce

ICE CREAM 4

Vanilla

COFFEE

Coffee/Tea 3.5