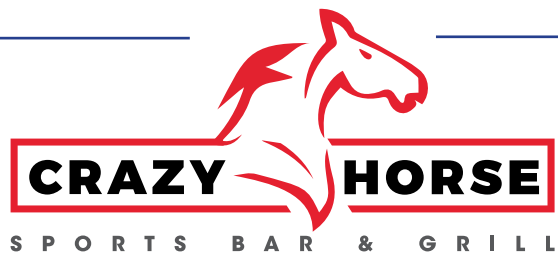


# Take-Out Menu

Available Wednesday - Sunday from 4pm - 7pm  
Call 705-835-2790 ext. 1280 to place your order  
Pick up at Crazy Horse take-out window



## Hot Dinners To Go

Four servings per meal

### Wednesday

Penne Bolognese Al Forno, Garlic Toast & French Fries **\$35**

### Thursday

Pepperoni, Deluxe or Vegetarian Pizza, 2 lbs Wings & French Fries **\$35**

### Friday

8 oz Beer Battered Haddock Fillets, French Fries & Tartar Sauce **\$35**

### Saturday

4 lbs of Wings & French Fries **\$35**

### Sunday

Chicken Parmesan & Penne Alfredo **\$35**

### Traditional Poutine *\*available daily*

Cheese Curds & Gravy **\$10**

### 1lb Chicken Wings *\*available daily*

Crazy Horse BBQ Sauce, Medium, Hot, Honey Garlic, XXX, Dry Cajun, Sweet Chili Thai **\$12**

### Chicken Fingers *\*available daily*

Includes French Fries **\$12**

## Frozen Items

### 8 oz Steakhouse Burgers

Four servings **\$16**

### 6 oz Atlantic Salmon Fillets

Four servings **\$24**

### 10 oz Centre Cut AAA New York Steaks

Four servings **\$60**

### 6 oz Centre Cut AAA New York Steaks

Four servings **\$30**

### 8 oz Centre Cut AAA Beef Tenderloin

Four servings **\$80**

### Bombay Chicken Curry

Includes Basmati Rice, 2L, Four servings **\$24**

### Chicken Pot Pie

Two to three servings **\$12**

### Vegetarian Lasagna

Two to three servings **\$12**

### Bolognese Sauce

2L **\$24**

### Pulled Pork

2LB **\$30**

### Carrot & Ginger Soup

2L **\$12**

### French Onion Soup Kit

2L **\$12**

### Mid-Winter Beer & BBQ Box **\$100**

- 6 pack Creemore Tall Boys
- Four 8 oz Burgers
- Two 10 oz AAA New York Steaks
- Two 6 oz AAA New York Steaks
- Four 6 oz Atlantic Salmon Fillets

## Alcohol To Go

Available with the purchase of any food item

### 6 Pack of Beer

Coors Light, Canadian, Creemore or Steam Whistle **\$24**

### Trius Cabernet Sauvignon | 750 ml

The most common aromatic and flavour components found in cabernet sauvignon are dark fruits like plum, black cherry and blackberry along with warm spice, vanilla, licorice, and black pepper. You will frequently whiff aromas of tobacco and leather. **\$30**

### Luigi Righetti Valpolicella Classico | 750 ml

Medium ruby; predominantly fruity aromas bursting with fresh cherries and a hint of almond; dry and light-medium bodied with fresh acidity and concentrated red cherry flavours, violets and a hint of white pepper; clean finish. **\$30**

### Septima Malbec | 750 ml

Aromatically, the wine shows notes of plums and figs, with an overlay of vanilla oak enhancement. On the palate, expect forward fruit (blackberry) and density, with an attractive minerality. Long and persistent finish. **\$30**

### Terra Noble Sauvignon Blanc | 750 ml

This wine is straw yellow with greenish tones and has fruit aromas that vary from tropical fruits to lime, grapefruit and subtle notes of asparagus. On the palate, it has a fresh and balanced acidity, with flavors of citrus fruits with herbal notes. A fresh wine, with a medium structure and long finish. **\$30**

### Terra Gaie Pinot Grigio | 750 ml

This is a light, dry and bright wine, refreshing, with fine delicate acacia flower, citrus and nutty aromas. The palate follows through with light citrus and hazelnut overtones. A perfect patio wine! **\$30**

### Peller Chardonnay | 750 ml

Medium straw colour; vanilla, smoky oak and yellow plum/pear aromas with a hint of hazelnut; dry, medium bodied, soft acidity, with yellow plum/pear flavours. **\$30**

### Peller Estates Sauvignon Blanc | 750 ml **\*\*Featured Beverage\*\***

Crisp, easy drinking white with a pale, lemon green colour. Shows forward aromas of grapefruit, floral note, spice, herbs, cantaloupe and green apple. **\$15**