

## ALL DOMESTIC BEERS \$6.25

Molson Canadian  
Coors light  
Coors banquet  
Budweiser  
Labatt blue  
Bud light  
Kokanee  
Lucky  
Pilsner  
Michelob Ultra  
Heineken 0.0



## IMPORTS \$7.25

Heineken  
Guinness  
Miller Genuine Draft  
Corona



## ON TAP

16oz \$5.75 - 20oz \$6.75  
Moose Head  
Bud Light  
Alexander Keith's  
Frontier Honey Brown

## COCKTAILS

Caesars \$8.00  
Whiskey Sour \$8.00  
Paralyzer \$8.25  
Tequila Sunrise \$8.00  
White Russian \$8.00  
Old Fashion 2oz \$11.00  
Kris's Sangria \$12.00



Premium - 1oz pours \$7.25

WINE BOTTLE \$42 90Z GLASS \$12

**KIM CRAWFORD** Pinot Gris, Merlot  
Sauvignon Blanc.

**19 CRIMES** BOTTLE \$45 90Z GLASS \$12.5

Martha Stewart Chardonnay, Cabernet  
Sauvignon, The Warden Red, Shiraz.



## ANYTIME SNACKS

CHOOSE ANY 3 FOR \$45  
OR TRY A PLATTER OF 4 FOR \$55

### 1# WHOLE CHICKEN WINGS

Salt & Pepper ~ Teriyaki ~ Honey Garlic  
Hot ~ Bar-B-Que ~ Honey Hot ~ Spicy-Yaki  
~16\$~

### BW SCALLOPS

4 Nova Scotian scallops wrapped  
in boar bacon, baked with spices  
and house butter.  
~17\$~

### POTATO SKINS

Loaded with boar bacon, jack cheese, green onions  
and served on our house ranch sauce.  
~16\$~

### DAGGERS

Breaded dill pickle spears seasoned with  
Walter's house spices and deep fried until crispy.  
Served with our house made honey dijon mustard dip.  
~17\$~

### DRY RIBS

1 pound of awesomeness!  
~17\$~

### BISON NACHOS

Fresh crispy tortilla chips, topped with tomatoes,  
green onion and ground bison smoothed in our  
cheese blend.  
~18\$~

### STEAK BITES

6oz AAA beef steak sliced, seasoned and cooked with  
Walter's seasoning.  
~17\$~

### BRUSCHETTA

Fresh basil, diced tomatoes, diced red onion, garlic,  
asiago & mozzarella cheese, mixed together  
topped on our Frontier garlic bread and baked.  
~13\$~

We book special occasions, birthdays,  
weddings and anniversaries. Give  
us a yell to get more details

# THE BAY MENU

## SEAFOOD CAESAR SALAD

22\$

Mussels, shrimp and scallops cooked in olive oil with onions, garlic and capers tossed with romaine and Micro-greens, house garlic dressing, parmesan croutons, boar bacon and topped with asiago cheese.

## LOBSTER SPINACH DIP

15\$

Atlantic lobster mixed with red onions, garlic, cream cheese and fresh spinach. Served hot with a melted cheese blend, tortilla chips for dipping.

## PEI MUSSELS

17\$

One pound cooked with white wine, roasted garlic and tomatoes topped with green onions served with our Frontier garlic bread.

## LOBSTER FETTUCCINE DIJONNAISE

22\$

Onions, garlic, sautéed lobster, white wine, and reduced cream, tossed with noodles and fresh basil.

## SEAFOOD FETTUCCINE

23\$

Tender shrimp, bay scallops and PEI mussels cooked with onions, garlic, white wine, and reduced cream, tossed with noodles and fresh basil or try it with our spicy marinara sauce.

## SNOW CRAB LEGS ~ MARKET PRICE

1 pound steamed and served with clarified butter.

## SEAFOOD FEAST

135\$

1 pound crab legs, 1 pound mussels, 2 whole lobsters, 4 boar bacon wrapped scallops, 4 garlic shrimp on a skewer, served with our daily vegetables of the day.

## SURF AND TURF

48\$

8oz New York steak cooked to perfection served with a whole lobster accompanied with our daily vegetable and your choice of starch.

**Did you know we can also cater to events, indoors or outdoors. Give us a yell to get more details.**

# PIZZERIA

ALL OUR PIZZAS ARE MADE WITH OUR FIRE ROASTED TOMATO SAUCE, MOZZARELLA AND JACK CHEESE BLEND.

**MEDIUM 10" | 8 SLICES \$18**

**LARGE 12" | 12 SLICES \$26**

## THE CANADIAN

Maple boar bacon, sautéed mushrooms, pepperoni topped with cheese blend.

## BBQ CHICKEN FEAST

Chef's own BBQ sauce, loaded with smoked chicken, boar bacon, red onions, red peppers and finished with cheese blend.

## HAWAIIAN FRONTIER

Honey roasted ham, pineapple, boar bacon and cheese blend.

## THE ITALIAN

Pepperoni, Calabrese salami, roasted red peppers, fire roasted onions topped with cheese blend.

## BISON CHILI

Chili loaded with mozzarella and jack cheese blend.

## MARGARITA

Diced tomatoes, garlic, fresh basil and asiago cheese.

## CREATE YOUR OWN 3 TOPPING

Made with fire roasted tomato sauce, cheese blend and any 3 items.

Additional toppings are .75 cents Each

- Pineapple  Calabrese salami  Ground beef
- Roasted Red Peppers  Boar Bacon
- Sautéed Mushrooms  Pepperoni  Red Onions
- Fresh Tomatoes  Extra Cheese

**Did you know our other location  
- Frontier Eatery & Saloon -  
has a dance floor and every Saturday  
they have a DJ!**

**Some nights they have live entertainment.  
Follow us on Facebook and stay tuned!**

