



Restaurant Week 3 Course Menu

Choice of Soup or Salad

**Butternut Squash Soup with Cabernet Maple Reduction & Crispy Sage
Award Winning House Smoked Bacon, Corn & Poblano Chowder**

Hearty Chicken & Vegetable Soup

Mixed Green Salad

Mixed greens, grape tomatoes, red onion & balsamic vinaigrette.

Arugula Salad

Baby arugula, parmesan, extra virgin olive oil & lemon.

Caesar Salad

Crisp romaine tossed with garlicky Caesar dressing, parmesan & croutons.

Entrée Course Includes Your Choice of Two Sides

Chicken Thighs

All-natural Antibiotic Free smoke roasted chicken thighs.

St. Louis Ribs

¼ rack of St. Louis ribs rubbed with our signature dry rub and smoked until fall off the bone tender.

Angus Beef Brisket

Black Angus beef brisket slathered with Dijon, salt & cracked pepper then slow smoked for 12 hours

Pulled Pork

Pork shoulder rubbed with our signature dry rub and smoked overnight until tender. Sauced with our tangy BBQ.

Dessert

**House Made Coconut Ice Cream Custard ~ House Made Dark Chocolate Mousse
Tiramisu**