Restaurant Week 3 Course Menu $25.00

Choice of Soup or Salad

Award Winning House Smoked Bacon, Corn & Poblano Chowder,
Buffalo Chicken Soup, or 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 garlicy 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 Moose
Carrot Cake