



Summer BBQ Menu

2026

Beverages \$6PP

FRESHLY SQUEEZED LEMONADE

FRESHLY BREWED SWEETENED OR UNSWEETENED ICED TEA

HOMEMADE ARNOLD PALMER

The Classic BBQ \$38PP

GRILLED 6 OZ ANGUS BEEF BURGERS, BRATS & ALL BEEF HOT DOGS

Served With Soft Potato Rolls, Spicy Deli Mustard, Ketchup, Sliced Red Onion, Lettuce, American & Provolone Cheese

Vegan/Vegetarian Options Available

CREAMY HOMEMADE COLESLAW

SUMMER VEGETABLE PASTA SALAD

Tomatoes, Corn & Mixed Peppers In A Citrus Vinaigrette

TRI-COLORED ROASTED POTATO SALAD

With Creamy Dijon Dressing

TOSSED GARDEN SALAD

Mixed Greens, Shredded Carrots, Cucumbers, Grape Tomatoes & Balsamic Vinaigrette

Add on:

+\$4PP Cornbread & Butter

The BBQ Pitmaster \$51PP

ST LOUIS RIBS, TEXAS BRISKET, & CAROLINA GOLD PULLED PORK

Served With Soft Potato Rolls

MIXED GREENS SUMMER SALAD

Fresh Strawberries, Candied Pecans, Feta Cheese, Cherry Balsamic Vinaigrette

CREAMY HOMEMADE COLESLAW

SLOW SIMMERED BAKED BEANS

With Garlic Mild Green Chilies & Red Mesquite Clover Honey

HOMEMADE FOUR MAC & CHEESE

BURST TOMATO & CORN SUMMER SALAD

Sweet Corn, Burst Cherry Tomatoes, Pickled Red Onion, Fiesta Peppers, Cilantro, Chimichurri Sauce

Add on:

+\$4PP Cornbread & Butter

Dessert

ANGEL FOOD CAKE BUNDT \$40

Serves 12-16

Fresh Berries & Whipped Cream

BANANA PUDDING PARFAIT \$8PP

Vanilla Wafers

SUMMER BERRY COBBLER PARFAIT \$8PP