



MEAT ENTREE'S

BBQ'd Prime Rib with Savoury Herb Rub
Grilled Herb Chicken Breast
Cedar Plank Salmon Fillet with Caper Dill Butter
Herb Crusted BBQ'd Roast Beef
BBQ Chicken (bone in)
BBQ'd Whole Pig on a Spit
Smokey BBQ Back Ribs
Slow Roasted Hickory Pulled Pork
The House All Beef Cheeseburger
Debrazini Sausages
Lester Hot Dogs

BBQ'd Turkey (seasonal)
Smoked Ham with Sweet Mustard Glaze (seasonal)



PASTA ENTREE'S

Mega Cheesy Mac and Cheese



POTATOES

Creamy Mashed Potatoes
Herbed Red Roasted Potatoes
Baked Potatoes

Baked Potato Bar
*sour cream, cheddar cheese, butter,
bacon bits, and green onions*
(add \$2.25)





SALAD BAR

Citrus Spinach Salad
(Mandarins, candied pecans, dried cranberries, house citrus honey vinaigrette)

Chef's Garden Salad
(Fresh garden vegetables, market greens, and dressing variety)

Caesar Salad
(Fresh Crisp Romaine Hearts, Parmesan Cheese, Real Bacon Bits, House Croutons, Caesar Dressing)

Broccoli and Cheddar Salad
(Broccoli Florets, Real Bacon Chunks, Shredded Cheddar Cheese, Creamy House Dressing)

Savoy Cabbage Slaw
(Savoy Cabbage, Red Cabbage, Julienne Carrots, House Coleslaw Dressing)

Homestyle Potato Salad
(Potato Chunks, Eggs, Fresh Herbs, Bacon Chunks, House Potato Dressing)

Creamy Macaroni Salad
(Macaroni, Diced Celery, Bell Peppers, English Cucumbers and Creamy House Dressing)

VEGETABLES

Herb Buttered Whole Kernel Corn
Honey Glazed Carrots
Roasted Garlic Green Beans
Country Baked Beans
Seasonal Roasted Vegetable Medley
Turnip Mash (Seasonal)

Corn Cobs (seasonal)
*Butter, Parmesan and Fresh Parsley
(add \$1.00)*





DESSERTS

Fruit Pies
(Apple, Cherry, Blueberry)

Pumpkin Pie *(seasonal)*

Mini Cheesecakes
(Cherry, Blueberry, Original)

Home Baked Sweet Tray Variety
(Jumbo Cookie and Butter Tart Variety)

Black Forest Trifle

Fruit Platter



DRINKS

Hot Coffee and Tea Bar
Assorted Chilled Pop and Water
Small Chocolate and White Milk

Rustic Drink Trio
(Lemonade, Ice Tea, Sparkling Fruit Punch)

