

Barbecues & Cookouts

Barbecues from the wood-fired grill...

(Select two entrees)

Barbecued chicken spice-rubbed and slow cooked over hardwoods, quartered

Caribbean jerk chicken with fresh tropical fruit salsa

Southern style pulled pork traditionally seasoned and simmered for hours

Sirloin kebobs marinated and fired over hardwood charcoals*

St. Louis style spareribs rubbed with spices, oak and hickory smoked

Grilled chicken breasts with lemons, rosemary and sea salt

Sirloin tips marinated in Asian spices*

Italian sausage and peppers spicy or sweet

(Select two accompaniments)

Mixed field greens salad

Caesar salad

Pasta salad

Collard greens

Coleslaw

Corn on the cob

Red bliss potato salad

Roasted corn and pepper salad

Sweet potatoes

Maple baked beans

(Includes cornbread or rolls with butter)

Price per person / \$48 / *(Entrees with an asterisk* maybe slightly more due to fluctuating market prices)*

Additional Entrees, for slightly more...

Fire-grilled steaks filet mignon or New York strip

Baby back ribs slow cooked, fall off the bone tender, mango or traditional barbecue sauce

Mediterranean lamb kebabs rosemary and garlic, fired over hardwood charcoal

Grilled local fish swordfish, tuna or one of the many seasonal finfish available to us on the Cape

Seafood mixed grill combination of locally available finfish and shellfish, bamboo skewered

Cookouts...

Grilled burgers and kosher hot dogs (Served with appropriate buns & condiments)

(Select three accompaniments)

Coleslaw

Red bliss potato salad

Maple baked beans

Corn on the cob

Salad of mixed field greens

Caesar salad

Price per person / \$38