



BEEF, LAMB AND PORK ENTREES

BEER BRAISED BRISKET

CARMELIZED ONION AND BEER BRAISED BEEF BRISKET
SERVED WITH ARRAY OF SAUCES

CHILE RUBBED FLATIRON STEAK

PEPPERCORN AND RED CHILE RUBBED GRILLED FLATIRON
STEAK SERVED WITH A RED CHILE SAUCE

BACON WRAPPED TENDERLOIN MEDALLIONS

MAPLE BACON WRAPPED TENDERLOINS SERVED WITH A PORT
AND MUSHROOM SAUCE

HOMESTYLE MEATLOAF

A BLEND OF GROUND BEEF, ONIONS, PEPPERS, PANKO, SPICES
AND TOPPED WITH A HERBED TOMATO SAUCE

TEX MEX MEATLOAF

A BLEND OF GROUND BEEF, CORN, ONIONS, PEPPERS, SPICES,
CILANTRO AND TOPPED WITH A PICO DE GALLO SAUCE

HERB CRUSTED PRIME RIB

SLOW ROASTED PRIME RIB ROASTE SERVED WITH AU JUS,
CREAMY SOUR CREAM HORSERADISH AND SPICY MUSTARD

RED PEPPER PORK RIBS

COUNTRY STYLE PORK RIBS SLOW ROASTED AND SERVED
WITH A SPICY RED PEPPER BBQ SAUCE

STUFFED PORK TENDERLOIN

APPLE AND RAISIN STUFFED PORK TENDERLOIN SERVED WITH
AN APPLE, WALNUT, AND CINNAMON COMPOTE

GOURMET BURGERS

BLUE CHEESE, BRIE, GOAT CHEESE OR GORGONZOLA STUFFED
BURGERS SERVED WITH GOURMET CONDIMENT PLATTER

SUNDRIED TOMATO AND GARLIC LAMB CHOPS

LAMB CHOPS WITH A SHALLOT AND ROSEMARY RUB WITH A
TOMATO AND GARLIC CRUST

ASIAN SPICED SHORT RIBS

BEEF SHORT RIBS WITH AN ASIAN SYRAH GLAZE