



2011 Sample BBQ Menu Selections

BEEF

Steaks

Rib Eye Steak "King" of them all

New York Steak

Filet Medallions

Beef Baron

Whole Quarter of Beef Barbequed or Roasted
Sliced thin to order served with Au Jus and Horseradish Crème

Oregon's Painted Hills Smoked Beef Brisket Au Jus

Smoked Beef Flap or Tri Tip Steak

Chile Rubbed Flank Steak

Ribslayer Beef and Tillamook Cheese Burger

Oregon Bison Burger

Oregon Buffalo Ribeye Steak

FOWL

Rock Cornish Game Hens

Roasted and Glazed with Orange "Pop" Barbeque Sauce

Turkey

Whole Turkeys Smoked, de-boned and sauced with Giblet Gravy

Chicken Peppernata

Fire-Roasted Marinated Chicken breasts with tri-colored bell peppers, capers and White Wine Sauce

Huli-Huli Chicken Quarter

Orange, Ginger and Soy marinated and smoked slowly to a delicious finish

Boneless Skinless Chicken Thigh

Teriyaki or Spice Rubbed BBQ

Smoked Bone-in Chicken Quarters

SEAFOOD

6oz. Smoke BBQ Salmon

Cook on the Pit with Cherry Wood and served with your choice of House BBQ sauces

6oz. Grilled Mahi-Mahi with Tropical Fruit Glaze and Papaya or Pineapple

6oz. Grilled Halibut with Lemon Aioli

LAMB

Rolled and Smoked Oregon Leg of Lamb
Garlic, Oregano, Flat leaf Parsley and Lemon Juice

Lamburger
Our famous Mix from the "Walk in the Park" Grilled Medium

Whole BBQ Lamb
A winery pleaser! Smoked Lamb with Infused Lemon and Rosemary Oil
50# Average Feeds 100

Pasta

Chef Craig's Macaroni and Tillamook Cheese
Tillamook Cheddar Cheese and Jack.

Farmers Market Banquet Bake
Hand selected vegetables from local Farmers roasted to perfection

Chicken Fettuccini Alfredo

Seafood Pasta
Clams, Shrimp, and Salmon inside a creamy rich sauce

Smoked Sausage Lasagna
House Ground Sausage and sauce, kissed with garlic

Wild Mushroom Ravioli
with Wild Mushroom Fricassee and Tomato Sage Sauce