

# Grill Your Own BBQ Feasts

Locally sourced, expertly seasoned and prepped by our Chef these BBQ options allow you to do the grilling and eating and us all the prep work and clean-up!

## BBQ Small Bites

Prosciutto Wrapped Shrimp Bites - **\$18**

Bacon Wrapped Scallops - **\$24**

Prosciutto Caprese Wraps; Vine Ripened Tomato, Fresh Mozzarella & Basil - **\$17**

Honey Balsamic Roasted Vegetable Flatbread with Fresh Pesto & Crumbled Goat Cheese - **\$18**

Chicken Satays: Tender strips of chicken breast marinated in one choice of seasoning - **\$14**

- Soy, Ginger, Garlic, and Chili
- BBQ Jerk
- Mediterranean
- Lemon & Dill

## BBQ Mains

All packages include accompanying sauces, garnishes and 2 choices from our side dish menu.

### Classic Burgers and Dogs

Fresh ground steak seasoned to perfection and hand packed by our kitchen and classic ballpark dogs.

**GF Optional**

2 people **\$34** / 4 people **\$65**

Add locally made sausages for **\$7/\$14**

### Chicken Kabobs & Pitas

Tender marinated chicken, skewered with sweet red onion, fresh bell peppers and zucchini served with tzatziki, hummus, sliced tomatoes, shredded lettuce, and pita. **GF Optional**

2 people **\$34** / 4 people **\$65**

### Texas BBQ Ribs

48-hour marinated, slow cooked, fall off the bone baby back ribs rubbed in Chef's signature dry rub and then slathered in our homemade Sweet & Smokey BBQ sauce served with home made maple corn bread. **GF**

2 people **\$55** / 4 people **\$100**

### 24hr Brined Pork Chops

Pork chops brined for 24hr then prepped with an apple maple glaze

2 people **\$48** / 4 people **\$95**

## The Veggie Experience

Herb, garlic and cheese Stuffed Portobello mushroom caps and Korean BBQ marinated cauliflower steaks with a honey hoisin peanut lime sauce. **Ve**

2 people **\$34** / 4 people **\$65**

## The King of Steaks

Premium hand cut steaks seasoned with Chef's signature dry rub, local sea salt and fresh cracked pepper served with roasted garlic and whisky compound butter and red wine demiglace. **GF**

2 people **\$99** / 4 people **\$195**

Add marinated shrimp skewers **\$12/\$24**

## Salmon

Homemade maple Dijon crusted salmon with spring onions, garlic, and fresh dill

2 people **\$55** / 4 people **\$100**

## Flattened Chicken

Whole chicken deboned and rubbed with fresh lemon zest, garlic, herbs, and olive oil

2-4 people **\$60**

## The Sides

Garlic Bread **V**

Homemade Potato Salad **V GF**

Couscous Salad with Diced Peppers, Cucumbers and Dried Cranberries in an Herb & Lemon Vinaigrette **Ve**

Tomato and Cucumber Salad with Extra Virgin Olive Oil, Fresh Basil and Chives **Ve GF**

Classic Macaroni Salad **V**

Creamy Coleslaw **V GF**

Herb & Garlic Roasted Mini Potatoes **Ve GF**

Grilled Mexican Corn on the Cob with Smoked Paprika, Garlic, and Fresh Lime **Ve GF**

Honey Balsamic Marinated Zucchini and Eggplant **Ve GF**

Ginger, Sesame & Garlic Marinated Asparagus **Ve GF**

Italian Seasoned Peppers and Zucchini **Ve GF**

**Add an extra side \$8/\$1**

*All prices are subject to 15% HST*