



Chef-Prepped BBQ Feast

Prepared by our Chef with locally sourced ingredients and expert seasoning, each BBQ feast arrives ready for the grill, making it part of the cottage experience. All Mains come with Herb & Garlic Roasted Mini Potatoes (V+, GF) and Italian Seasoned Peppers & Zucchini (V+, GF).

BBQ MAINS

All mains are prepared as portions for two guests.

The King of Steaks | \$112 (C, GF)

Premium hand cut steaks seasoned with Chef's signature dry rub, local sea salt, and fresh cracker pepper; served with roasted garlic and whiskey compound butter and red wine demi-glace.

Texas BBQ Ribs | \$68 (C, GFO)

48-hour marinated, slow cooked, fall off the bone baby back ribs. Rubbed in Chef's signature dry rub and slathered in our homemade Sweet & Smoky BBQ sauce; served with homemade maple cornbread *(Note: Ribs are GF, Cornbread is not GF)*.

The Veggie Experience | \$48 (C, V, GFO)

Herb, garlic and cheese stuffed portobello mushroom caps and Korean BBQ marinated cauliflower steaks with a honey hoisin peanut lime sauce *(Note: Gluten Free Option, upon request)*.

Chicken Kabobs & Pitas | \$54 (C, GFO)

Tender marinated chicken, skewered with sweet red onion, fresh bell peppers, and zucchini. Served with tzatziki, hummus, sliced tomatoes, shredded lettuce, and pita. *(Note: Kabobs are GF, Pitas are not GF)*.

Salmon | \$66 (C, GF)

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

Classic Burgers & Dogs | \$42 (C, GFO)

Fresh ground steak seasoned to perfection hand packed by our kitchen and classic ballpark dogs. *(Note: Burgers/Dogs are GF, buns are not GF)*.

ADDITIONAL SIDES

Garlic Bread \$10 (V+) | Citrus Cornbread Muffins \$10 | Asian Cabbage Salad \$10 (V, GFO by request)

(V) Vegetarian | (V+) Vegan | (GF) Gluten Free | (H) Heat & Eat | (C) Cooking Required

*ALL ORDERS MUST BE SUBMITTED BY 12PM THE DAY PRIOR, UNLESS OTHERWISE NOTED.

SPECIAL NOTE: TEXAS BBQ RIBS REQUIRE 48 HOURS NOTICE,
BECAUSE OF THEIR MARINATING PROCESS