



# Longhorn Menu

## **USDA CHOICE Smoked Brisket**

Extremely Moist and Flavorful “Smoked Low and Slow” Over Hardwood in our Smoker.  
Served with Fresh Rolls

## **Texas Style Grilled Chicken**

Tender Pieces of Chicken in our Texas Style Marinade  
Grilled to Perfection Over Hot Coals

## **All Beef Hot Dogs**

Served with Hot Dog Buns, Diced Onions, Sweet Relish, Ketchup & Mustard.

## **Slow Cooked Barbecued Baked Beans**

Seasoned with Molasses and Brown Sugar

## **Chilled Salads – Choice of Two:**

\* Pasta Salad \* Classic Potato Salad \* Cole Slaw \* Seasonal Fresh Fruit Salad \* Ron and Shirley’s Salad

**Delectable Desserts and Ice Cold Beverages Available Too!!**

SLOW-SMOKED BBQ MEATS LIKE OURS OFTEN EXHIBIT A PINK RING AROUND THE OUTSIDE EDGE SIGNIFYING THAT YOUR MEAT WILL BE EXTRA JUICY! IN BEEF AND PORK THE RING IS REDDISH-PINK AND IN CHICKEN IT IS OFTEN BRIGHT PINK. THE “SMOKE RING” IS A PRIZED ATTRIBUTE IN THE BBQ WORLD AND WE’RE VERY PROUD OF OURS! SO DON’T WORRY TOO MUCH IF YOUR MEAT IS PINK – WE’VE COOKED IT WITH CARE – LOW & SLOW!