



# St. Louis Style Barbecue

## **Choice of Two:**

### **USDA CHOICE St. Louis Style Pork Steak**

Grilled on Site, Glazed with Barbecue Sauce

### **Pulled Pork or Pulled Beef**

Fresh Pork or Beef pulled and served with Barbecue Sauce on Fresh Baked Buns

### **USDA CHOICE Quarter Pound All Beef Hamburgers**

Grilled on Site, Served with American Cheese and Hand Leaf Lettuce on Fresh Baked Buns

### **All Beef Hot Dogs**

Served with Hot Dog Buns

### **All the Trimmings**

Ketchup, Mustard, Diced Onions, Sweet Relish and Dill Pickle Chips

### **Slow Cooked Barbecue Baked Beans**

Seasoned with Brown Sugar and Molasses

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

\*Classic Potato Salad \* Pasta 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!