



TRADITIONAL MAINS

Our pit-smoked meats are cooked over white oak using 'time-honoured' and classic Southern smoking traditions

Beef Brisket

What we're known for - Central Texas inspired and only seasoned with salt & pepper

Baby Back Ribs

Pork Spare Ribs

Smoked Sausage links

House made Pork & Beef Sausage

BBQ Chicken

Smoked Turkey Breast

Pulled Pork

PREMIUM MAINS

Beef Ribs

Plate or Back Ribs

Pork Tenderloin

Porchetta spicing of Rosemary Fennel & Lemon

Cedar Plank Smoked Salmon Filet

Pork Crown Roast

Herb Crusted Prime Rib

Canadian AAA Prime Rib Roast Smoked Medium Rare & finished on a Wood-Fire Grill

Reverse Seared Steak

Smoked to Medium-Rare & finished on the grill



BBQ SIDE DISHES

Mac & Cheese

Coleslaw

Brisket Beans

Veggie Chili

Potato Salad

Corn Bread

ALTERNATE SIDES

House Green Salad

Roasted Brussel Sprouts

Kale Caesar Salad

Grilled Peppers &

South-West Quinoa Salad

Zucchini

Orzo Salad

Garlic Rapini

Fennel & Orange Salad

Caramelized Cabbage

Beet & Apple Salad

Chipotle Sweet Potato

Crispy Cauliflower

Mash



VEGETARIAN MAINS

Twice Baked Sweet Potato

with Avocado Crema

Southern Stuffed Pepper

& side Queso Cheese Sauce

Eggplant Parmigiana

Crispy Layers with Tomato Sauce

Vegetable Curry

Mild & Creamy Korma Style Curry
with Chickpeas

LATE NIGHT

Mac & Cheese Station

Frito Pie

Frito Corn Chips, BBQ Beans, Sour
Cream, Queso Cheese Sauce,
Jalapenos

Sliders

Martin's Potato Roll, Brisket, Pulled
Pork, Chicken or Grilled Veggies
with house sauce

Ball Park Station

House made Sausages, buns & all
the fixins

Elm Street Italian Deli Sandwiches

An Assortment of our Deli
Favourites