

Pit Master Smokehouse
By Student Chef Justin Knuth
Thursday, April 8, 2021 – Curbside Pickup 11:00am-12:30pm



Appetizer

Bacon Wrapped Raspberry Grilled Jalapeno Poppers - \$4

Soup and Salads

***Black Bean Soup – Cup \$2.50 – Bowl \$3.00**

Southwest Chicken Salad with Barbecue Dressing \$3.00

***House Salad \$2.50**

Dressing Choices with the house salad are French, Green Goddess or Lemon Vinaigrette

Entrees

Barbecue Espresso Pork Belly - \$11

Peach Barbeque Grilled Tilapia - \$9

Entrees served with Garlic Parmesan Risotto and Steamed Truffle Broccoli. Also served with your choice of a house salad or a cup of soup. Upgrade to the special salad of the day for \$.50

Sandwich

Smoked Brisket Panini topped with Pepperjack and Cheddar Cheese, Marinated Onions and Pickled Jalapenos and Served with French Fries - \$7.50

Desserts

***Peaches and Cream Flourless Torte - \$3.50**

***Chocolate Ancho Chili Orange Cake - \$3.50**

Beverages

Specialty Soda – Mango, Mandarin Orange or Pineapple \$1.75

Hot Tea, Iced Tea, Sweet Tea, Coffee, Soda, Milk - \$1

***Denotes lacto-ovo vegetarian menu item**

