



BAR AND BARBECUE

Dinner Function Menus

Menu #1

APPETIZER - CHOICE OF:

Chicken Mulligatawny Soup

House made. A sweet mild curry broth, chicken, rice, vegetables and potatoes

Minestrone Soup

Tomato broth filled with beans, vegetables and pasta

Super Bowl Chili

Guaranteed to burn twice!! Served with crusty garlic toast

MAIN COURSE - CHOICE OF:

Crackling Oven Roasted Chicken

Boneless half chicken rubbed down with 'BUTT RUB' and BBQ sauce. Pan roasted crispy and served with natural juices

Fire Grilled Atlantic Salmon

Atlantic salmon, rubbed and smoked, fire roasted and maple glazed

Full Rack of Rusty's Ribs

St. Louis cut. Rubbed & smoked, fire roasted on the grill and basted with our signature Smokey Bourbon BBQ sauce

Grilled vegetarian portobello mushrooms

with asparagus, buttered spinach, haricots verts, sautéed chickpeas, French Puy lentils, mashed potatoes and truffle oil

DESSERT

Carrot Cake

Menu #2

APPETIZER

California Salad

Organic baby greens, red onion, candied pecans, fresh strawberries, Mandarin orange segments, poppy seed studded goats cheese and Thai dressing

MAIN COURSE - CHOICE OF:

Crackling Oven Roasted Chicken

Boneless half chicken rubbed down with 'BUTT RUB' and BBQ sauce. Pan roasted crispy and served with natural juices

Fire Grilled Atlantic Salmon

Atlantic salmon, rubbed and smoked, fire roasted and maple glazed

Full Rack of Rusty's Ribs

St. Louis cut. Rubbed & smoked, fire roasted on the grill and basted with our signature Smokey Bourbon BBQ sauce

Shaved beef brisket

Smoked slow 'n' low with caramelized onions, seasonal vegetables, roasted potatoes and red wine jus

DESSERT

Carrot Cake

Cheesecake

Fresh fruit & ice cream

Menu #3

APPETIZER

Warm goat cheese & sautéed wild mushrooms

with roasted garlic and organic seasonal sprouts

MAIN COURSE - CHOICE OF:

Crackling Oven Roasted Chicken

Boneless half chicken rubbed down with 'BUTT RUB' and BBQ sauce. Pan roasted crispy and served with natural juices

Fire Grilled Atlantic Salmon

Atlantic salmon, rubbed and smoked, fire roasted and maple glazed

Grilled vegetarian portobello mushrooms

with asparagus, buttered spinach, haricots verts, sautéed chickpeas, French Puy lentils, mashed potatoes and truffle oil

Full Rack of Rusty's Ribs

St. Louis cut. Rubbed & smoked, fire roasted on the grill and basted with our signature Smokey Bourbon BBQ sauce

Shaved beef brisket

Smoked slow 'n' low With caramelized onions, seasonal vegetables, roasted potatoes and red wine jus

10oz. Striploin Steak

Grilled with red wine jus and sauteed onions

DESSERT - MIXED

PLATTERS CONSISTING OF:

Rusty's signature carrot cake

Cheesecake, assortment of fresh fruit & ice cream

Decadent chocolate cake

