

EPIC SMOKEHOUSE

\$35 RESTAURANT WEEK DINNER MENU

APPETIZER CHOICE OF:

CAESAR SALAD

Romaine lettuce with croutons, shredded Parmesan cheese & Caesar dressing

KAHLUA PIG ROLLS

Slow roasted Hawaiian Kahlua pig in a wonton wrapper with pickled cabbage, scallion, cheese, and toasted sesame seeds

BURNT ENDS

Twice smoked & seasoned brisket caps tossed in our house-made BBQ sauce

ENTRÉE CHOICE OF:

APPLEWINE SMOKED BBQ PORK RIBS

½ rack of pork ribs with apple wine BBQ sauce and hand cut French fries

SMOKED BRISKET

Dry-rubbed, slow smoked beef brisket with pancetta mac & cheese

10oz PRIME RIB

The Epic Favorite, 10 ounces of our prime rib with mashed potatoes and au jus

\$10 – upgrade to a 16oz prime rib

\$7 – add 3 grilled shrimp

****COCKTAIL PAIRINGS****

BACON BOURBON OLD FASHIONED...\$12

Bacon infused bourbon, muddled orange & a house-made brandy cherry with a dash of bitters

BLACKBERRY LEMONADE...\$9

Bird Dog Blackberry Whiskey, muddled fresh blackberries & fresh-squeezed lemonade

DESSERT CHOICE OF:

KEY LIME PIE

Key lime pie made in house and served with whipped cream and fresh lime zest

BOURBON BREAD PUDDING

Warm bread pudding with walnuts, raisins, ice cream, caramel, and bourbon anglaise

****No splitting meals or item substitutions allowed for Restaurant Week items****