

BBQ'S & COOKOUTS

Includes disposable plates, cutlery, napkins, tumblers, and beverage dispensers.

**Upgrade to palm leaf plates and chrome plastic silverware for \$1.

Canned Sodas and Bottled Water can be substituted for \$1.

All burgers and steaks are best grilled on-site. \$100 additional charge includes grill setup and grill-master.

THE TAILGATE

\$12

Pre-select Quarter Pound Burgers or Chicken Breast.

Vegetarian Burgers also available. Served with baked beans, chips, and tossed green salad with assorted dressing.

Condiments available include cheddar cheese, tomatoes, onions, pickles, ketchup, mayonnaise, and mustard. Served with ice-cold lemonade and water. For dessert, pre-select cookies, Creamies, or ice cream sandwiches.

SPICE IT UP

\$14

Pre-select Beef or Chicken Fajitas.

Served with tossed green salad and assorted dressing, refried beans, Spanish rice, fresh garden salsa, sour cream, and shredded cheddar cheese. (Add guacamole for \$1.) Includes ice-cold lemonade and water. We recommend the caramel oatmeal bars for dessert.

DUTCH OVEN COOKOUT

Pre-select meat option(s):

One Meat - \$15

Two Meats - \$25

TRUE AGGIE

\$14

Half pound ground sirloin burgers served with au gratin potatoes, tossed green salad with assorted dressing, and pasta salad.

Condiments available include cheddar cheese, tomatoes, onions, pickles, ketchup, mayonnaise, and mustard. Served with ice-cold lemonade and water. For dessert, enjoy our fruit cobbler with vanilla ice cream.

**Add Hot Dogs \$2/person or Bratwurst with Sauerkraut \$3 per person. Vegetarian Burgers also available.

GRILLED STEAKS

Pre-select from the following hand-cut USDA Choice Steaks:

6 Oz. Flat Iron Steak - **\$15**

6 Oz. Bacon-Wrapped Filet Mignon - \$25

10 Oz. New York Steak - \$20

10 Oz. Rib Eye - **\$20**

Pre-select garlic & herb roasted baby red potatoes or au gratin potatoes.

Served with tossed green salad with assorted dressing, seasonal fresh fruit, baked beans, fresh rolls and butter, ice-cold lemonade and water, and fruit cobbler with vanilla ice cream for dessert.

BBQ Chicken | BBQ Baby Back Ribs | Boneless BBQ Pork Loin | Hickory Smoked BBQ Beef Tips

Served with tossed green salad with assorted dressing, baked beans, Dutch oven potatoes, fresh rolls and butter, ice-cold lemonade and water, and fruit cobbler with vanilla ice cream for dessert. (Add Corn on the Cob \$1)