

2018-19
"Best of list" Ribslayer BBQ Menu Selections
"pre" Package Menu's

"THE FEAST"

Bacon Wrapped Jalapeno Poppers
Shrimp Bloody Mary Shooters
Shrimp, Avocado, Tomato and Cilantro in "Bloody Mary Salsa"

Whole Hog "Pig Roast"
The best! Injected and Soaked w/Citrus and Apple juice
BBQ Tri Tip of Beef Roast
Tender, slow smoked Carved to order. Served with Chipotle Horseradish
Chef's Twice Baked Potato Casserole
Seasonal Greens Pinot Gris dressing, Walnut, Dried Cranberry and Local Goat Cheese
Bourbon Bread Pudding
\$35.00

Wine Country Northwest

Imported and Domestic Cheese Display
Hot Smoked NW Salmon Cakes
Habanero Tartar, Chive, Cilantro

Smoked Beef Baron (The King's cut)
Barbequed on White Oak wood. This is the big show piece!
Carved thin to your plate served with Au Jus and Horseradish Crème (See the picture!)

Salmon with Creamy Mustard Glaze
Dijon Mustard spiced w/Coriander

Chef Craig's Macaroni with Tillamook Cheese
Tillamook Cheddar, Parmesan, Top it with Bacon Belly Croutons

Farmers Banquet Bake
Hand selected vegetables from local Farmers roasted to perfection and baked in a light creamy pasta

Ribslayer's Caesar Salad

Chocolate Fudge Brownies with Bacon and Salted Carmel
Our Carmel Fudge Brownies, fried bacon on top! Oh yea...

Assorted Mini Cheesecakes
Strawberry, Chocolate and Hazelnut
\$45.00