

Fresh from the Pit & Hot off the Grill





BBQ MASTERS SIGNATURE PIG PICKIN'

A lean 110 pound pig, slowly barbecued to perfection for 16 hours in our custom brick pit and then completed at your location over hickory charcoal. Served with BBQ MASTERS signature barbecue sauces and assorted wheat and white dinner rolls.

PULLED PORK BARBECUE

BBQ MASTERS signature entrée is slow smoked for 16 hours with hickory and pecan wood, creating just the right amount of flavor. The whole ham is pulled by hand to ensure you enjoy the leanest meat possible. We then lightly season and toss with our vinegar based barbecue sauce.

SLICED BEEF BRISKET

Hickory smoked for 12 hours, our brisket is then sliced and dressed with our tomato based barbecue sauce.

PULLED SMOKED CHICKEN

BBQ MASTERS seasoned all white meat chicken breast is slowly smoked, hand pulled and tossed in our tomato based barbecue sauce.

QUARTERED BARBECUED CHICKEN

Whole chicken, grilled over hickory charcoal and basted with our signature vinegar based barbecue sauce.

ST. LOUIS STYLE PORK RIBS

Full racks of ribs are grilled over hickory charcoal and basted with our signature vinegar based barbecue sauce. Each rib is hand cut for easy handling and enjoying.

HERB CRUSTED PORK TENDERLOIN

Roasted and served with a seasonal chutney sauce.

HICKORY SMOKED SLICED CHICKEN BREAST

Slow hickory smoked chicken breasts, sliced and served with our signature tomato based barbecue sauce and creamy Dijon horseradish sauce.

WHISKEY GLAZED BEEF TENDERLOIN

Marinated in our chef's own whiskey glaze, our tenderloin is then grilled over hickory charcoal to seal in the flavors then sliced. Served hot or chilled with creamy horseradish sauce.

MARINATED & GRILLED QUAIL BREAST

Marinated with a special game blend and grilled over hickory charcoal.

GRILLED CENTER-CUT NEW YORK STRIP STEAKS

Aged to perfection, hand cut steaks, grilled to order over our hickory charcoal and served hot off the grill.

Other premium cuts of beef available.

CHICKEN, STEAK, SHRIMP or VEGETABLE KABOBS

Each kabob is marinated in its own special seasoning with fresh cut vegetables then hand prepared on a skewer and grilled to lock in moisture and flavor.