

JERRY'S SPECIAL LIST

BARBECUE

Smoked Chicken Breast with BBQ Glaze
Smoked Whole Turkey with Dry Spice Rub
Smoked NY Strip Steak with Dry Spice Rub
Smoked Brisket with Dry Spice Rub
Smoked Cured Brisket with Montreal Dry Spice Rub
Smoked Skirt Steak with Dry Spice Rub
Smoked Pork Loin with Dry Spice Rub
Smoked Pork Shoulder with Dry Spice Rub (pulled pork)
Smoked Bacon (pork belly with dry spice rub)
Smoked Lamb in Orange-Soy Marinade
Smoked Salmon in Rum/Bourbon & Brown Sugar Cure
Smoked, Marinated Portabella Mushrooms with BBQ Sauce Glaze

BURGERS

Shrimp Burgers
Trout Burgers with Green Onions
Wild Boar Burgers
Buffalo Burgers

POULTRY

Tandoori Chicken
Chicken Shawarma
Barbecue-Honey Mustard Chicken
Jerk Chicken
Chicken Parmesan
State Fair Chicken (cider vinegar marinade)
Crisp Shredded Chicken in Barbecue-Vinegar Sauce
Mexican Shredded Chicken in Chipotle Broth
Chicken Paprikash
Roast Whole Turkey with Herb & Butter Baste
Fried Whole Turkey with Cajun Rub
Turkey Pastrami
Turkey Asada
Turkey Meatballs in Barbecue Sauce
Seared Duck Breast
Curried Chicken Salad – Curried / Smoked / Waldorf / Tarragon

BEEF

NY Strip Steak Rubbed with Herbs & Garlic
Skirt Steak Marinated in Adobo, Citrus & Bourbon
Skirt Steak in Adobo Barbecue Glaze
Chicken-Fried Steak (steak in light corn flour breading)
Tandoori Steak
Carne Asada (skirt steak in Mexican marinade)
Pot Roast with Pan Gravy
Warm New Orleans-Style Roast Beef with Debris Gravy
Italian Meatballs in Marinara

Warm Brisket, Jewish-Style / Braised in Wine & Herbs
Hot Pastrami

PORK

Grilled Pork Chop with Smothered Gravy
Pork "Al Pastor" (roast pork braised in achiote, pineapple, chilis & spices)
Pork Shoulder Braised in Hoisin, Stock & Herbs / Jerk / Caribbean Rub
Baked Whole Ham with Mustard & Chutney Glaze
Homemade Bacon (pork belly, not smoked, cured in garlic, herbs & seasonings)
Croque Monsieur / Madam

LAMB

Roast Leg of Lamb Rubbed with Garlic & Herbs
Lamb Braised in Wine, Soy, & Herbs

SEAFOOD

Various, Seasonal Fried Fish & Shellfish with Louisiana Corn Flour Breading
Salmon with Mustard-Dill Glaze
Fried Salmon
Blackened Fish (redfish, salmon)
New Orleans BBQ Shrimp
New Orleans Firecracker Shrimp
Shrimp Louis (zesty, creamy tomato dressing)
Shrimp Chesapeake-style (seasoned vinaigrette)
Pan Bagnat (Tuna Salad, Roast Peppers, Olive Relish, Roast Tomatoes, Provolone,
White Wine Vinaigrette)
Salmon Cured in Akvavit, Citrus, Dill, Salt & Pepper (Gravalax)
New England Lobster & Shrimp Roll (lobster meat in light mayo salad)
Smoked Trout Salad

VEGETARIAN

Poblano Chile Rellenos
Roast/Fried Jalapeños / Poblano