

## 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

Cajun Salmon & Shrimp Burgers  
Fresh Fish Burgers with Green Onions  
Lamb Burgers with Smoked Gouda  
Italian Sausage Burgers

### POULTRY

Tandoori Chicken  
Buffalo Chicken Breast with Blue Cheese-Celery Mayo  
Barbecue-Honey Mustard Chicken  
Jerk Chicken  
State Fair Chicken (cider vinegar marinade)  
Al Carbon Chicken (Mexican tomato, citrus 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  
Seared Turkey Meatloaf with Gravy  
Turkey Meatballs in Barbecue Sauce  
Seared Duck Breast  
Poached Chicken Salad with Tarragon  
Curried Chicken Salad  
Smoked Chicken Salad  
Waldorf Chicken Salad

### 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)  
Fajita Steak in Tomato, Onion, & Pepper Sauce  
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 Homemade Corned Beef  
Warm Brisket, Jewish-Style (tomato pan juices)  
Warm Brisket, Braised & Served with Pan Gravy  
Hot Pastrami

### PORK

Cuban Sandwich (seasoned pork loin, ham, pickle, Swiss, mayo, Dijon mustard)  
Pork Loin Packed in Herbs, Pepper, & Salt  
Pork Chop with Smothered Gravy  
Pork Loin with Ginger-Teriyaki Rub  
Pork "Al Pastor" (roast pork braised in achiote, pineapple, chilis & other spices)  
Pork Shoulder Braised in Hoisin, Stock & Herbs  
Roast Pork Shoulder with Caribbean Rub  
Baked Whole Ham with Mustard & Chutney Glaze  
Homemade Bacon (pork belly, not smoked, cured in garlic, herbs & seasonings)

### LAMB

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

### SEAFOOD

Fried Fish with Louisiana Flour Breading (lake perch, walleye pike)  
Salmon with Mustard-Dill Glaze  
Blackened Fish (redfish, salmon)

Fried Fish Louisiana-Style (spicy corn flour) Shrimp, Oysters, Salmon, Catfish, Calamari, Soft  
New Orleans BBQ Shrimp  
New Orleans Firecracker Shrimp  
Shrimp Louis (zesty, creamy tomato dressing)  
Shrimp Chesapeake-style (seasoned vinaigrette)  
Fresh Tuna, Cooked & Marinated in Olive Oil, Garlic, Citrus & Herbs  
Pan Bagnat (Tuna Salad, Olive Relish, Marinated Artichoke Hearts, Roast Red Pepper, Provolone, LTO, White Wine Vinaigrette)  
Crab & Corn Cakes  
Poached Salmon Salad with Dill  
Salmon Cured in Akvavit, Citrus, Dill, Salt & Pepper (Gravalax)  
New England Lobster & Shrimp Roll (lobster meat in light mayo salad)  
Smoked Trout Salad

### VEGETARIAN

Louisiana-Style (spicy corn flour) Fried Green Tomatoes  
Louisiana-Style (spicy corn flour) Fried Pickles / Artichoke  
Poblano Chile Rellenos  
Egg Salad with Herbs  
Deville Egg Salad  
Frittata