



Ribs • Chicken • Steaks

Welcome to Brian's Bar-B-Q where "Award winning Bar-B-Q" means:

- **Best Ribs in Florida**
- **Best Chicken in Florida**
- **Best Bar -B-Q Sauce in Florida**

As presented at the State of Florida Bar-B-Q Cook-off Championships. Competing in Cook offs is how we hone our Bar-B-Q skills and create new menu offerings. Staying true to this heritage distinguishes us from all other Bar-B-Q Restaurants



.. so sit back, relax and enjoy a great meal!

www.briansbbq.com

All about Bar-B-Q

Authentic Bar-B-Q is a labor of love involving hours of preparation. We use only the finest lean meats and trim them twice—before and after the seasoning and cooking process. The technique of closed pit cooking imparts flavors that cannot be matched by other methods. This process gives our Beef, Pork, Ribs and Chicken a reddish or pink color, even though it is thoroughly done

A distinguishing feature of Brian's Bar-B-Q is its dual cooking method. With closed smokers and char-grills, we can offer both slow-cooked bar-b-q and flame grilled specialties. Oak logs provide the smoldering embers for smoking meats and open fire for the grilling. Ask for one of our sauces: Regular Bar-B-Q, Hot Bar-B-Q or Sweet Baby Back Grilling Sauce.

Gift Certificates

Say thank you to someone with a Brian's Bar B Que gift certificate. Or let Bar-B-Q buy you a favor from a friend. Sold in \$5.00 increments up to any amount.

Take Out

Our entire menu is available for take out both Lunch and Dinner. We offer individual meals, family packages and items by-the-pound. Please have one of our take out menus for home or the office. Call ahead and we will have your order ready for pick up.

Catering

Your crowd will go wild! From 50 to 5,000 we will cook award winning, mouth watering Bar-B-Q for you and your guests. Weddings, Family Reunions, Pool Parties, Corporate Picnics, "I Got a Job Party", "I Quit a Job Party", or just Parties! Serving everything from Hot Dogs to Whole Hogs from our Mobile Smokers and Char Grills

Brian's Bar B Que is who you call because ***We Love to Cater!***

What Makes us Different

Many weekends when you are sleeping, Brian's Bar-B-Q Competition cook-off team is up all night competing in one of the State Bar-B-Q championships throughout the Southeast. We compete in these cook offs so we can create for you the best Bar-B-Q possible. Other restaurants don't do this . . . We do . . . We're better . . . And that's why.

Here are a few of the other things that set us apart:

- This restaurant is run for the enjoyment and pleasure of you our guest, not the convenience of the staff or owners. If you have a problem, comment, suggestion or question, call me at 736-0828 and ask for Brian.
- Some of us went to school and are chefs. Really! Have confidence that you are eating real food prepared by real chefs.
- More importantly, many of our crew including Jayne and I have been trained by the Kansas City Bar-B-Q Society as Certified Bar-B-Q Judges.
- I like crisp fries. If yours aren't crisp, the way you like them-send them back-maybe the kitchen will get the message.
- Substitutions are ok by us, don't be bashful, speak up!
- Our iced tea is always brewed fresh. Period.
- True Baby Back Ribs are narrow Danish cut! They are the best cut in the world, which is what we use. all of our other ribs are American and come from only our selected sources.
- Our steaks are cut daily from only fresh, top quality USDA grain fed western beef. If you don't believe me, give me a call, and I'll show you.
- We make most of our salads and dressings. I think that the Bleu Cheese Dressing and Smoked Chicken salad are second to none. If you have a good recipe, let us know!
- We make all of our Bar-B-Q Sauces, Marinades, Soups and Beans from fresh ingredients using original recipes. Take a bottle of BBQ sauce or Hot sauce home.
- Hand peeling shrimp and hand breading all of our seafood gives a superior, fresh taste.

100% Satisfaction Guaranteed

Guaranteed Quality. Yes, that is exactly what we mean. Your satisfaction is guaranteed by all of us here at Brian's Bar-B-Q. We want you to know that we know that our success depends totally on your satisfaction with the quality of Brian's food, service and atmosphere.

If you find that we haven't reached that goal, please let us know. We'll do our best to make it right - right then. And if we can't you won't pay. Its that simple. We value you as our guest, and your complete satisfaction

Appetizers

Crispy Corn Nuggets

Sweet, grade A corn mixed with our special sweet, but not too sweet, filling. Deep fried in crispy bite sized pieces, and served with a big helping of our Creamy Ranch Dressing. \$4.99

Steak Cut Onion Rings

A basket of thick cut onions, individually coated with bread crumbs and deep fried. Plenty for the table to share. \$4.99

Cheese Sticks

100% Wisconsin cheese lightly beer battered and fried to a savory finish. Served with a delicious marinara sauce \$4.99

Brian's Chicken Wings

Large wings fried crispy and dipped in your choice of wing sauces, hot, mild or BBQ. Served with celery sticks and our homemade Blue Cheese dressing. \$7.49

Crispy Fried Okra

Tender, select cuts of Okra breaded with our special recipe of seasonings and fried into crispy bite sized pieces. Served with our creamy Ranch dressing. \$3.99

Southern Breaded Chicken Tenders

Tender select cuts of chicken breaded with our special blend of spices and deep-fried to a crispy juicy finish. Served with our award winning sweet Bar-B-Q sauce \$5.99

Pulled Pork Plate

Our Pulled Pork is slow cooked, hand pulled and seasoned with our award winning spice blend. Add our North Carolina style vinegar sauce and it makes a great sandwich! \$7.99

Lunch Fish Plate

A huge whitefish filet, hand breaded and fried crispy, served with our homemade, tangy tartar sauce . . . you'll love this one! \$6.99

Sliced Bar-B-Q Plate

Smoked then sliced thin, served with our Bar-B-Q sauce on the side. Cheese pork, beef or

Baby Back Ribs

1/2 Slab of Baby Backs, grilled and basted
With our special grilling sauce \$9.99

served with our Bar-B-Q sauce on the side \$7.99

1/4 Chicken Plate

Succulent Bar-B-Q Chicken, just how you like it \$6.99

Smoked Sausage Plate

is our goal.

Soups & Salads

Salad Bar

Choose from fresh vegetables and fruit, homemade salads and dressings. All you can eat. \$7.29
with lunch or dinner \$3.99

Dieter's Special

Salad bar with 1/4 Chicken \$9.49

Soup of the Day

We make all our own soups. An endless bowl of our homemade soup of the day \$2.99
Cup of Soup \$1.99

Soup & Salad

Bowl of soup and our Salad bar \$8.99

Soup & Sandwich

Pork, Beef, 1/4 lb. Burger, Texas Bar-B-Q, Fish, Or Grilled Chicken Breast \$6.99

Sandwich & Salad

Endless Salad Bar with your choice of the following sandwiches: Sliced Bar-B-Q, Texas Style Bar-B-Q, 1/2 lb. Burger, Crispy Fried Fish, or Grilled Chicken Breast \$9.99

Sandwiches

All Sandwiches are served with Steak Fries and Creamy

Cole Slaw. If you would like to substitute, choose from

The BOSS

B-Q Beans, Baked Potato or Baked Sweet Potato.

Brian's Original Steak Sandwich, Hand Crutched Brioche sandwich to order with our special grilling sauce and served on Shredded Bar-B-Q, smoked and cooked in our tangy

Garlic bread \$7.99
Bar-B-Q Sauce \$6.99

1/4 lb. Burger

Around here the 1/4 pound hamburger is the little guy. Served char-grilled on a toasted bun \$5.99

Brian's 1/2 lb. Char-Burger

This is a classic. 1/2 pound of fresh ground American Sirloin, grilled to perfection served on a toasted bun \$6.99

John Wayne Burger
Crispy Fried Fish Sandwich
We start with our Char-burger, top it with a huge white fish filet, hand breaded and fried crispy and placed on a toasted bun. and smothered with grilled mushrooms & onions \$7.99
Served with our homemade, tangy tartar Sauce \$6.99

Grilled Chicken Breast

Boneless, Skinless Chicken Breast \$6.99

Sliced Sandwich Plate

Sliced Pork, Beef or Smoked Turkey \$6.99

Any Sandwich
with cheese . . . add 59¢
on Garlic Bread . . . add 69¢

Baby Back Ribs

True Baby Back Ribs are narrow Danish cut! It is the best cut in the world, which is what we use. Try
A 1 lb. slab of tender meaty baby back ribs, grilled and basted with our original "Baby Back Sauce" \$16.99

Bar-B-Q Dinners

All Bar-B-Q dinners, Steaks and Seafood served with Steak Fries, Creamy Cole Slaw and Garlic Bread. To substitute, choose from Bar-B-Q Beans, Baked Potato or Baked Sweet Potato.

Pulled Pork Platter

Our Pulled Pork is slow cooked, hand pulled and seasoned with our award winning spice blend. Add our North Carolina style vinegar sauce and it makes a great plate or sandwich! **served with French Fries, Cole Slaw and Bar-B-Q Beans**

St. Louis-Style Ribs

St. Louis Ribs are a trimmed version of a jumbo spare rib. They are lean and meaty. We slow smoke them for hours then grill them with our tangy sauce. 1/2 slab @ 1 lb. \$13.99 Full slab @ 2 lbs. \$23.99

Sliced Bar-B-Q Plate

Pork, Beef or Turkey, slow smoked then sliced thin. Served with sauce on the side. \$9.99

Jumbo Spare Rib Plate

Voted Best Ribs in Florida, this is a spare-rib-lovers delight. We serve our spare ribs with the sauce on the side, However, if you would like them grilled with the sauce, just ask. \$12.99

Rib & Chicken Plate

A tasty combination of our Award winning Spare Ribs and chicken \$10.99

Combination Platter

A tasty combination of our Award winning ribs and chicken with your choice of sliced Pork, Beef or Turkey. served with French Fries, Cole Slaw and Bar-B-Q Beans \$11.99

1/2 Chicken Plate

Our award winning chicken is slow smoked, lightly grilled and cut apart, then served with our sauce on the side. \$9.99

Monterey-Hickory Chicken Breast

Two boneless, skinless breasts grilled with our tangy sauce, then topped with Monterey Jack cheese, hickory smoked bacon, grilled mushrooms and onions \$10.99

SEAFOOD

We serve Bar-B-Q. We don't have much seafood, but what we do have is hand breaded fresh daily.

Giant Fried Fish Platter

Two huge whitefish filets, hand breaded and fried crispy, served with our homemade, tangy tartar sauce . . . Try it! \$9.99

Shrimp Platter

Six Jumbo Butterflied Shrimp, hand breaded and fried to a crisp golden brown. \$10.99

Catch Of The Day Dinner

Two lean mild filets of fish hand dusted with our special seasoning, then fried golden brown to perfection. Served with your choice of two sides. \$12.99

Catch Of The Day Sandwich

Lean mild filet of fish hand dusted with our Special Seasoning, then fried golden brown to perfection. Served on a bun with our tangy tartar sauce \$7.99
Breaded shrimp fried to a golden brown. \$12.99

STEAKS

Our steaks are hand cut fresh and grilled to perfection over an open flame.

Sirloin Steak

Our guests rave about this steak! Since 1985 we have honed our skill of cutting and trimming our "filet of sirloin." All of us take pride in serving you our best steak grilled to perfection.

8 oz. cut \$10.99 12 oz. cut \$11.99 16 oz. cut \$13.99

Steak & Rib Platter

We took our two most popular items and teamed them up for one great taste. 1/2 slab of our baby back ribs and a 6 oz hand cut sirloin filet. **\$14.99**

- Bottles of BBQ Sauce
- Bottles of Hot Sauce
- T-Shirts & Hats
- Whole Smoked Turkeys

**Take them home
Give them as gifts**

When you order a steak, BOSS, or burger, remember we only use USDA Prime beef. Our steaks are cut daily, then grilled over an open flame just how you like it!

RARE: Cold in the middle, is red, and has red juices.

MEDIUM RARE: Cool in the middle, is red, and has pink juices.

MEDIUM: Warm in the middle, is pink, and has pink juices

MEDIUM WELL: Warm in the middle, is slightly pink, and has clear juices

WELL: Hot in the middle, is not pink, and has no juices.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food Bourne illness, especially if you have certain medical conditions.

- 1.9
- 9
- 1.9
- 9
- 1.9
- 9
- 2.4
- 9
- 2.9

DESSERTS

Hot Cobbler.....

..... 2.99

Apple, Peach, Cherry, Blackberry

add Vanilla Ice Cream.....

..... 1.49

Key Lime Pie

..... 3.19

Bourbon Pecan Pie.....

..... 4.39

Reese's Peanut Butter Pie..

3.99 5.99 9.99

..... 4.39 3.99 5.99 9.99

SIDE ORDERS

Bar-B-Q

Beans.....

Steak

Fries.....

Slaw.....

.....

Grilled

Cheese.....

1/4

chicken.....

....

Ribs (1

bone).....

Garlic

Bread.....

Baked

Potato.....

Baked Sweet

Daily Specials

SUNDAY

Combination Platter

Our combination platter is on special all day for only \$10.99

MONDAY

Nickel Beer Night

From 5:00 pm until closing your first three mugs of beer are only 5¢ each with the purchase of an entree.

TUESDAY

Steak Night

All day our steaks are on special

8 oz. Sirloin \$9.99

12 oz. Sirloin \$10.99

16 oz. Sirloin \$12.99

WEDNESDAY

All You Can Eat Chicken

All day only \$9.99

THURSDAY

All You Can Eat Ribs

All day only \$13.99

Daily Lunch Specials

Served 11:00 am to 3:00 pm

MONDAY

Sirloin tips w/ peppers & onions

Tender hand cut chunks of sirloin, sautéed with peppers and onions.

Served with mashed potatoes, gravy, a hot vegetable and garlic bread. \$8.99

TUESDAY

Grilled Franks with Beans

Two premium all meat hot dogs, chargrilled over an open flame, then smothered with our original Bar-B-Q Beans \$6.99

WEDNESDAY

John Wayne Burger

1/2 Pound of fresh ground American sirloin, grilled to your liking, topped with grilled onions, American Cheese, and hickory smoked bacon. Served with Steak Fries and Cole slaw. \$6.99

THURSDAY

Smoked Sausage Platter

A 1/3 pound link of Georgia Smoked Sausage, hot off the grill. Served with cooked cabbage, oven brown potatoes and garlic bread. \$5.99

FRIDAY

Sirloin tips w/ peppers & onions

Tender hand cut chunks of sirloin, sautéed with peppers and onions.

Served with mashed potatoes, gravy, a hot vegetable and garlic bread. \$8.99

SATURDAY

Double Cheese Burger

A pair of 1/4 Pound ground sirloin patties, grilled to your liking, each topped with a slice of American Cheese. Served with