

FIORELLA'S
**JACK STACK
BARBECUE**

LUNCH MENU \$15

FIRST COURSE | Choose one

ONION RINGS

Three hand breaded, sweet colossal onions

FRIED MUSHROOMS

Three mushrooms with horseradish sauce

SECOND COURSE | Choose one

SERVED WITH YOUR CHOICE OF SIDE

DUROC PORK CHOP

Herb-brined & grilled over hickory

SMOKIN' RUSS SANDWICH

Chopped Burnt Ends, spicy barbecue sauce,
diced jalapenos, cheddar & jack cheeses

HONEY BBQ BABY BACK RIBS

One-half slab of our tender Baby Back Ribs,
basted with Honey Barbecue Sauce

🍷 FEATURED WINES

ADDITIONAL COST LISTED BELOW: PRICE AVAILABLE ONLY WITH PURCHASE OF RESTAURANT WEEK MEAL

NOBILO SAUVIGNON BLANC

Glass 8 | Bottle 28

MEIOMI PINOT NOIR

Glass 10.5 | Bottle 38

SIMI "ALEXANDER VALLEY" CABERNET SAUVIGNON

Glass 11.5 | Bottle 42



FIORELLA'S
**JACK STACK
BARBECUE**

DINNER MENU \$33

FIRST COURSE | Choose one

ONION RINGS

Three hand breaded, sweet colossal onions

FRIED MUSHROOMS

Three mushrooms with horseradish sauce

SECOND COURSE | Choose one

GARDEN SALAD

Carrots, tomatoes, red onion, bacon, homemade croutons

SPINACH SALAD

Strawberries, maple spiced pecans, bacon,
feta, red onion, sweet vinaigrette

THIRD COURSE | Choose one

SERVED WITH YOUR CHOICE OF SIDE

THE SAMPLER

Barbecue Chicken, Pork Spare Ribs & choice of Burnt Ends

FARM RAISED ATLANTIC SALMON

10 oz, lightly seasoned & hickory grilled

PRIME RIB

10 oz, hickory-smoked Premium Natural Beef

FOURTH COURSE | Choose one

MOM'S CARROT CAKE

TRIPLE CHOCOLATE BROWNIE