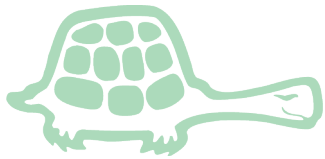


# MENU BUILDS : *Handhelds*

EP2 - 4/19/21



## FT ChzSteak



Sub Roll	1 roll
Philly Steak	1 x 5oz
GT Seasoning	1/2 tsp
Diced Yellow Onions	1/4 cup
Fat Tire Beer Cheese	2 fl oz

## Salmon Sand



Brioche Roll	1 roll
Chipotle Honey Mustard	1 fl oz
Tomato Slices	2 slices
Salmon	1 piece
Arcadian Blend	1/4 oz
Lemon Wedge (squeezed)	1 wedge
Guacamole	#30 scoop

## Crab Cake



Brioche Roll	1 roll
Leaf Lettuce	1 leaf
Tomato Slice	1 slice
Crab Cake	1 x 4.25oz
Lemon Wedge	1 wedge
MD Flag Pick	1 pick

## Pork BBQ



Brioche Roll	1 roll
Onion Straws	1oz
Pulled Pork	1 x 2.5oz
Smoky BBQ Sauce	2 fl oz
House Slaw	1/2 cup

## Pork GrillChz



Sourdough Bread	2 slices
Mayo	2 fl oz
Cheddar Cheese	4 slices
American Cheese	2 slices
Pulled Pork	1 x 2.5oz
GT Seasoning	1/4 tsp
Smoky BBQ Sauce	1 fl oz
Diced Pickled Red Onion	2 Tbsp
Old Bay Seasoning	1/4 tsp

## Spicy Chkn



Sesame Roll	1 roll
Pickle Slices	4 slices
Hand Breaded Chicken Breast	1 piece
Spicy Mayo	2 fl oz