#### SAMPLE MENU

### Prices and menu offerings are subject to change and offerings may vary by ship

Enjoy a basket of mouthwatering Honey-Baked and Bacon-Cheddar Cornbreads fresh from the galley, slathered with Jalapeño-Honey

Butter and Creamy Pimento Cheese

Cover charge includes 1 starter, 1 Plank and 1 dessert

# **STARTERS**

Starters à la carte pricing available

#### LOADED DORY WEDGE SALAD

iceberg lettuce, cheddar cheese, roasted corn & black bean salsa, cornbread croutons, bacon ranch dressing

OR

#### **BAKED POTATO CHOWDER**

chopped bbq beef, pork & burnt ends, cheddar cheese, chives

### PLANKS

Planks à la carte pricing

Craft your own Plank with choice of « 2 meats » and heaping helpings of seasoned wedge-cut fries, calico 3-bean chili, creamy confetti slaw, mac & cheese and slider buns

- sou'wester pulled pork
- smoked brisket
- smoked pork & beef sausage links
- barbecued pulled chicken
- St. Louis-style pork ribs

# WALK THE PLANK

and add any extra meat selection for a surcharge  $% \left\{ 1\right\} =\left\{ 1\right\} =\left$ 

# GET SAUCED

WITH YOUR CHOICE OF OUR HOUSE MADE FAVORITES:

- Planks BBQ signature sauce
- tangy apple butter & cider sauce

# DESSERTS

Desserts à la carte pricing is \$3 each

#### OVERBOARD BANANA PUDDING

vanilla cookie crumbles, whipped topping

OR

### KING PLANK CHOCOLATE CAKE

chocolate fudge frosting, caramel drizzle, crushed candied pecans