



★ *True Blue* BAR-B-QUE ★

- ★ We smoke our meats long, low & slow, fresh throughout the day, using regional hickory & oak.
- ★ Due to that process, we will/may run out of smoked meats. We apologize in advance.
- ★ If there's a pink ring around your meat, don't fret. It is a result of our smoking process.
- ★ If you have a food allergy or intolerance, please notify us when ordering. Food allergen information is available.
- ★ An 18% gratuity will be added for all parties of 8 or more.

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@DinosaurBBQ



**SMALL &
SHARED**

STARTERS



CREOLE DEVILED EGGS

Cajun spiced & topped with chives
3 pcs 6.5 | 6 pcs 12.5

SPICY SHRIMP BOIL

PEEL & EAT shrimp cooked in a boil of beer, herbs & spices. Served COLD with habanero cocktail sauce.
1/4lb 7.5 | 1/2lb 14.5

FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, cayenne buttermilk ranch dressing
3 pcs 8.5 | 5 pcs 12

CHICKEN CRACKLINS

(ODE TO BUFFALO)

Boneless fried chicken chunks, Hello Buffalo Sauce, blue cheese dressing, pickled celery 10

SMOKEHOUSE NACHOS

Choose pulled pork, pulled chicken or chopped brisket +2, with house queso, smoked tomatoes, pickled onion & jalapeños, BBQ drizzle, chipotle crema, chives 15 | Add Sour Cream +1.5



DINO SLIDERS

ANY 3 FOR 18 OR 4 FOR 24 +1 PER BRISKET SLIDER

BBQ PORK

House pickles, BBQ Sauce 6

PRIME BRISKET

Pickled onion & jalapeño, horsey mayo, BBQ sauce 9

CHEESEBURGER

House pickles, zip sauce 6

PORK BELLY

Pickled onion & jalapeños, K-Pow Korean BBQ sauce 7.5

BAR-B-QUE CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing & celery

3 pcs 6.5 ★ 6 pcs 12.5 ★ 13 pcs 22

MILD

- ★ Honey BBQ
- ★ K-POW KOREAN

HOT

- ★ Wango HABANERO
- ★ Jerk Glaze
- ★ Garlic Chipotle
- ★ Hello Buffalo

HOTTEST

- ★ Devil's Duel

FRESH GREENS

CHOPPED SALAD

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts 10.5

BAR-B-QUE CHOPPED SALAD

Choose: pulled pork ★ sliced brisket +2 ★
pulled chicken ★ crispy fried chicken breast ★
smoked portobello ★ jerk salmon +\$2 ★
crispy fried catfish 18.5

EXTRA TOUGH

★ Thick-cut Bacon +2.5 ★ Creole Deviled Egg +2
★ NYS Cheddar +2 ★ Danish Blue Cheese +2

HOMEMADE DRESSING

Creole Honey Mustard Vinaigrette ★ Red Wine Vinaigrette ★ Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese

• Dirty South Bowl •

Cajun dusted southern fried chicken breast, mac & cheese, bbq beans, simmered greens, cornbread 15.5

★★★ True Blue BAR-B-QUE ★★★

ALL PLATES COME WITH 2 SIDES & A HUNK OF CORNBREAD

SMOKED MEATS

CROSS CUT

BEEF SHORT RIBS

Marinated for 24 hours in soy, garlic & sesame, slow pit-smoked, drizzled with K-Pow Korean BBQ glaze and scallions 40

ALL NATURAL

BAR-B-QUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce 19.5

ALL NATURAL

CHIMICHURRI CHICKEN

Pit-smoked, grilled half BBQ chicken, topped with zesty chimichurri 20

USDA PRIME

BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños 28.5

BIG ASS

PORK PLATE

Hand pulled Duroc pork shoulder, original sauce, piled high with house-cured pickles 20

NO SMOKE

FLAT IRON STEAK

Pan seared, mojito marinated, with smoked onion and chimichurri sauce 40

CAJUN FRIED CATFISH

Crispy cornmeal crusted, cajun spiced with black-eyed pea relish and tartar sauce 19.5

JERK SALMON

Jerk marinated & glazed, served on a bed of spicy cucumber salad, garnished with sesame seeds, chives 23.5



Pro Tip:

Add two center cut ribs +5.5

Premium BAR-B-QUE PORK RIBS

Duroc St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

★ ¼ RACK (3 Ribs) 16.5

★ ½ RACK (6 Ribs) 24

★ ¾ RACK (9 Ribs) 32

★ FULL RACK (12 Ribs) 39

★ SWEETHEART DEAL FOR 2 ★

Full rack of ribs & 4 homemade sides 44

COMBO PLATES

PICK TWO OR THREE MEATS 26/31

★ ST. LOUIS RIBS

★ PULLED PORK

★ ½ CHICKEN +4

★ ¼ CHICKEN

★ PRIME BRISKET +2
with jalapeños

★ PORK BELLY
with K-Pow Korean BBQ Sauce
& pickled onion & jalapeños

★ JALAPEÑO CHEDDAR
HOT LINK SAUSAGE
with Hot Honey Gold Sauce
& pickled onion & jalapeños

★ ALABAMA WHITE
PULLED CHICKEN

★ 4 WINGS

TRES NIÑOS 21

Petite sampling of:

★ PRIME BRISKET
with jalapeños

★ ST. LOUIS RIBS

★ PULLED PORK

Family Stylin' BAR-B-QUE

Feed the fam with this Bar-B-Que Spread

WHOLE CHICKEN (6 PCS) | FULL RACK OF RIBS | 1LB PORK OR BRISKET +6

3 HOMEMADE SIDES | CORNBREAD SERVES 4-6 103

HOMEMADE SIDES

Add an Extra Side +4

★ Fresh Cut Fries

★ BBQ Beans w/pork

★ Mac & Cheese

★ Simmered Greens

★ Roasted Whipped

Sweet Potatoes w/ nuts

★ BBQ Fried Rice
w/ BBQ meats

★ Syracuse Style Salt Potatoes

★ Creole Potato Salad

★ Coleslaw

★ Side Salad

★ Spicy Cucumber Salad

★ Specialty SANDWICHES ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.

TRUE BLUE BAR-B-QUE



U.S.D.A.

PRIME BRISKET

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original bbq sauce, grilled potato roll

1 side 19 2 sides 22

PRIME BRISKET TACOS

Three brisket tacos, queso, Red Chili Sour Cherry sauce, pickled onion & jalapeños, cilantro on toasted corn tortillas with fresh lime

1 side 19.5 2 sides 22.5 Add Sour Cream +1.5

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers, original bbq sauce, melted cheddar, pressed long roll

1 side 19.5 2 sides 22.5



DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb hand pulled pork, original bbq sauce, house pickles, grilled potato roll

1 side 15.5 2 sides 18.5

MEMPHIS

1/3 lb hand pulled pork, original bbq sauce, house pickles, choice of sweet & sour or creamy coleslaw, grilled potato roll

1 side 16 2 sides 19

CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, Weber's Horseradish Mustard, on a pressed long roll

1 side \$16.5 2 sides \$19.5

Best of Both Worlds

POWER COUPLE

Prime brisket slider and Memphis-style pulled pork slider with crispy coleslaw on potato rolls

1 side 17.5 2 sides 20.5



Pro Tip: Add thick-cut bacon to any sandwich +2.5 | Add cheese +1.5

ALL NATURAL CHICKEN

MR. CRISP

Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled potato roll

1 side 16 2 sides 19

HELLO BUFFALO

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled potato roll

1 side 16 2 sides 19



Pro Tip:

Save room for our homemade desserts!

BURGERS

8 oz. Certified Angus Beef, zip sauce

DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American

1 side 16 2 sides 19

+thick-cut bacon 2.5

BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles

1 side 17 2 sides 20

BIG JACK

Two smash patties, special sauce, lettuce, American cheese, fried green tomato, pickled onion & jalapeños

1 side 17 2 sides 20

MEATLESS

IMPOSSIBLE

BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce

1 side 16.5 2 sides 19.5

PORTOBELLO TACOS

Three portobello tacos, queso, Red Chili Sour Cherry sauce, pickled onion & jalapeños, cilantro on toasted corn tortillas with fresh lime

1 side 16 2 sides 19

Add Sour Cream +1.5

CATFISH PO' BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll

1 side 16 2 sides 19