

MacKay Blue Devil Dinner Club @ Lucky's Noble BBQ **Craft Beverages & Artisan BBQ Dinner** @ Fort Street Galley @ May 1, 2019 @ 6:30pm

Donation Dinner to Support Grosse Pointe Blue Devils

Reception

Lucky Tiny Taste Tour

BBQ Cold Cured King Salmon on Remoulade Protein Crisp BBO Jumbo Shrimp dusted with Spicy Amaranth Flakes on a Twisted Skewer BBQ Fanny Bay Oyster, Salt Roasted in its Shell Deviled Eggs with Crispy BBQ Wagyu Bacon & Smoked Almond Crumbs Wagyu BBO Bacon & Caramelized Onion Jam Topped Warm Brie Crostini Kentucky Bourbon Mule or J. Lassalle Champagne

Seated

Chilled Smoked Lake Trout on a Sea of Ruby & Golden Beet Carpaccio Topped with Arugula, Gouda Cheese, Onion Crisps & Verjus Leyda Sauvignon Blanc

> 2nd Maine Lobster Poached in BBQ Butter Ginger Scented Sweet Corn Ragout, Crispy Topper Landmark Overlook Chardonnay

Lucky BBQ Exploration Family Style Mix + Match the Broad Flavors of BBQ

Wagyu Short Rib Cooked Low Slow Wet Wagyu Kalbi Eye Cooked Low Slow Dry TOP with Lucky's Super Protein Crostini or WRAP with Lucky GF Tortillas

Red Velvet Coleslaw + Black Tie Cole Slaw Lucky's BBQ Sauce + Lucky's Royal Mustard + Lucky's Chile Vinegar Roasted Spicy Cauliflower * Mac & Too Much Cheese * Smoked Cheddar Fries Redemption RYE Whiskey Boulevardier or Ravens Old Vine Zinfandel

> Dessert Lucky Dessert Assortment

http://www.luckysnoblebbq.com

Monday -Thursday 11AM-9PM

Fridav 11AM-10PM Sat/Sun (Brunch) 10AM - 2PM

Open 7 days per week!

Sunday 12PM - 8PM

Saturday

12PM - 10PM