

GREEN TURTLE

BBQ CHICKEN AND RIBS

MENU

Apple Wood BBQ Smoked Chicken

These aren't your typical broilers served at chain restaurants. Our chickens are HUGE. They are Ontario farm-raised, grain-fed, free-roam, and halal. Our chefs marinate whole chickens for 48 hours, then apple wood long-smoke them until they're soft & succulent on the inside, and golden brown on the outside. All chicken meals are served with our acclaimed coleslaw (or salad), a generous helping of classic chip truck fries, and BBQ sauce.

Quarter Chicken Dinner

Specify white or dark
meat (Serves 1-2)

\$28

Half Chicken Dinner

(Serves 3-4)

\$52

Full Chicken Dinner

(Serves 5-6)

\$74

Hickory Wood Smoked Baby Back Ribs

Our ribs are massive! Unlike most rib joints, our ribs are true full-sized 32oz slabs. They are marinated with a savoury sweet sticky rub for two full days, then hickory wood long-smoked until the meat is so tender it nearly slides off the bone. All rib meals are served with our acclaimed coleslaw (or salad), a generous helping of classic chip truck fries, and our signature sweet & bold BBQ sauce.

Half Rack Rib Dinner

(Serves 1-2)

\$46

Full Rack Rib Dinner

(Serves 3-4)

\$86

Combination Chicken and Ribs

Family Dinner

(Serves 6-8)

Half Chicken, Full Rack of Ribs,
Signature BBQ Sauce, Large Choice of
Side & Family Size Fries.

\$136

House Party Dinner

(Serves 12-14)

Whole Chicken, Two (2) Full Racks of
Ribs, Signature BBQ Sauce, 2x Large
Choice of Side & 2x Family Size Fries.

\$244



Signature Dishes

Chicken Club

A fresh chicken cutlet, seasoned & coated with our special house recipe, served on a Focaccia bun with BLT, our house sauce, a heap of classic chip truck fries, and crispy coleslaw.

\$16

Smoked Chicken Poutine

Chip truck style fries with a classic thick smokey beef gravy & pan drippings, St. Albert cheese curds, and shredded applewood-smoked chicken.

\$14

Chicken Fingers

Freshly made chicken tenders (6-piece), seasoned & coated with our special house recipe, served with a choice of classic dipping sauces, a side of chip truck style fries, and crispy coleslaw.

\$17

*Upgrade to a 12-piece for \$8 more



Handcrafted Burgers

Classic Cheeseburger

A single chuck patty on a sweet buttery Brioche bun. Topped with ketchup, mustard, fried chipotle smoked onions, crunchy pickles, and American cheese. Served with classic chip truck fries and crispy coleslaw.

\$22

*Add bacon for \$3 more

*Add second patty for \$4.50 more

??? Burger

A pure chuck 9oz patty (thats over HALF A POUND of meat!) stuffed with house smoked meat, caramelized chipotle onion, and American cheddar, placed on a sweet buttery Brioche bun. Topped with BBQ sauce, charred smoked jalapeños, Swiss cheese, bacon, house made Sauerkraut, and Hickory sticks. (Now thats a mouthful!) Served with classic chip truck fries and crispy coleslaw.

\$29

Smokey BBQ Black Bean Burger V GF

A vegetarian and gluten free black bean patty on a potato scallion bun, with sweet onion maple mint slaw, homemade BBQ sauce and smoked charred jalapeños. Served with a heap of classic chip truck fries, and crispy coleslaw.

*Add blue cheese for \$2 more

\$16

Sides

Classic Chip Truck Fries

Made with fresh-cut Yukon Gold potatoes for authentic chip truck style fries.

Regular

\$10

Large

\$15

Family

\$20

Classic Chip Truck Poutine

Chip truck style fries with a classic thick beef gravy, pan drippings, and St-Albert cheese curds.

\$12

Coleslaw

Crispy, freshly shredded, and tossed in a light dressing made with natural cane sugar, cider vinegar, and real mayonnaise. (Choice of creamy or vinaigrette dressing)

Small

\$9

Medium

\$17

Large

\$24

Danish Potato Salad

Prepared using new red potatoes, creamy low-fat yogurt, Dijon mustard, real mayonnaise, and just a hint of fresh dill and scallions.

Small

\$7

Medium

\$13

Large

\$19

Market Garden Salad

Seasonal mixed greens, red onion, cucumber, bell peppers, tomatoes, and carrots tossed in a light citrus vinaigrette.

Small

\$7

Large

\$13

Green Turtle Signature BBQ Sauce

A sweet & bold recipe for folks who like their meat to accompany their BBQ sauce.

Small

\$7

Large

\$13

Beef Gravy

Classic, thick beef gravy when ketchup just won't do.

Small

\$3

Large

\$5

Desserts

Decadent Chocolate Brownie

Warm, homemade chocolate brownie.

Single

\$6

Family

\$18