Get your Dick’s fix one a day!



All flavors can be served with your choice of heat

•Wimpy •Mild •Medium •Hot •Great Balls of Fire •Swamp Fever •Dick’s Secret Sauce •No Heat at all

**BBQ**A Smokey ketchup and molasses based sauce.

**Bourbon**A blend of brown sugar, roasted onion and aged bourbon

**Cajun Ranch**A mixture of ranch dressing and Cajun seasoning.  
Our #1 selling flavor!

**Caribbean Gold**  
A blend of Caribbean Jerk seasoning and our  
famous Gold Rush flavor.

**Caribbean Jerk**  
A slightly sweet dry spice mixture of sugar, red pepper,   
thyme, all spice, salt, onion and turmeric.

**Charlie Chan**  
A combination of oriental flavors soy sauce,  
oyster sauce and hoisun

**Flying Fajita**  
A dry rub sonsisting of cumin, chili pepper, oregano and lime.

**Garlic Pepper**  
A delicious blend of coarsely ground garlicand red pepper flakes

**Georgia Girl**  
Our own special blend of bourbon, teriyaki & garlic pepper.

**General Dick’s**  
This popular Asian flavor boasts bold sweet and spicy accents.  
It is infused with ginger, molasses and crushed hot peppers.

**Gold Rush**  
Our own special composite of white wine and garlic butter

**Honey BBQ**  
We blend fresh clover honey with Cattleman’s BBQ sauce.

**Honey Mustard**  
A bold fusion of honey and Dijon mustard.

**Italian**  
An intermingling of olive oil, red wine vinegar, minced garlic, onion powder  
and Italian seasoning.

**Jamaican Jerk**  
In the Jamaican tradition, our jerk seasoning mixes sweet tropical spices and savory herbs with a wonderful, peppery heat.

**Lemon Pepper**  
This classic combination of lemon and black pepper is especially delicious.

**Lime Pepper**  
A refreshing combination of lime and bold black pepper.

**Margarita Ranch**  
Our own creation of jalapeno lime hot sauce, ranch dressing, Cajun seasoning and lime pepper.

**Parmesan Peppercorn**  
This creamy blend of parmesan cheese and crushed peppercorns is packed with big bold flavor.

**Ragin’ Cajun**  
A robust Cajun flavor, this is a fiery blend of onions, garlic red pepper and other spices.

**Raspberry**   
Our unique blend of raspberry and red chili sauce.

**Redneck**  
A merger of our Smokey Mountain Gold and our famous Cajun Ranch.

**Reggae**  
A merger of our Smokey Mountain Gold and our Charlie Chan

**Sesame**  
A Japanese dressing made from roasted sesame seed, mayo, rice vinegar and soy sauce.

**Smokey Mountain Gold**  
This tantalizing blend of Carolina Tangy Gold BBQ sauce and rotisserie smoke seasoning is  
 quite the crowd pleaser!

**Sweet ‘n Sour**  
This sauce is full of zesty sweetness, with rich fruit flavors blended with chilies and other spices.

**Teriyaki**  
A traditional Asian flavor staple that makes an ideal glaze.

**Triple Threat**  
Another of our house recipes..  
We combine honey, sugar, wasabi and ground ginger. This packs a triple punch!

**Victory Lane**  
This wind is marinated in our Gold Rush, coated with a blend of blackening seasoning, black pepper, garlic pepper and Cajun seasoning and grilled to perfection.

**Wanna Tee Awana**  
this zesty blend of authentic Mexican seasonings is a South of the Border delight!