



DINNER

APPETIZERS

Tuscan Bruschetta

Toasted Italian bread topped with a zestful blend of tomatoes and herbs finished with fresh mozzarella. ■ 5.95

Buffalo Chicken Flatbread

Fresh chicken breast and a blend of cheeses toasted on our artisan flatbread. ■ 6.95

Spinach Artichoke Dip

Served with warm toasted flat bread points. ■ 6.95

Mozzarella Sticks

Lightly breaded and deep fried until golden brown served with a side of marinara sauce. ■ 6.95

Chicken Wings

Six lightly breaded and deep fried wings tossed in your choice of BBQ, hot, mild, or teriyaki sauce. ■ 9.95

French Onion Gratinée

A classic favorite served in a crock, topped with homemade croutons and golden brown provolone cheese. ■ 4.95

SOUP-OF-THE-DAY

A special soup made from scratch daily.

Ask your server for today's selection.

Cup ■ 3 Crock ■ 4

CHILDREN'S SELECTIONS

■ 5 ■

JR. Burger

All Beef Hot Dog

Grilled Cheese

Chicken Tenders

Pulled Pork Sandwich

Choice of french fries, fruit or apple sauce

SMOKEHOUSE FAVORITES

Served with homemade coleslaw, corn muffin and baked beans.

Smokehouse Sampler

Try them all.

Smoked chicken, baby back ribs, pulled pork and our smoked kielbasa. ■ 22.95

Baby Back Ribs

Slow smoked with hickory and mesquite then glazed with our signature Smokehouse BBQ sauce... fall off the bone tender!
Half: 16.95 ■ Full: 23.95

Smoked Half Chicken

A fresh half chicken rubbed with our special BBQ spice blend and smoked full of flavor. ■ 14.95

Beef Brisket

Slow smoked for over 12 hours, our Certified Angus Beef® brisket will melt in your mouth! Served with your choice of our homemade sauces. ■ 15.95

Deluxe Smokehouse

Pulled Pork Sandwich

Our signature BBQ pulled pork loaded with two slices of beef brisket and two thick cut beer battered onion rings served on a brioche bun. ■ 13.95

Smoked Kielbasa

Juicy kielbasa bursting with rich flavor. ■ 14.95

SALADS

Salad

A blend of garden fresh lettuce, vegetables and home-style croutons.

Side ■ 3.45 Entree ■ 4.95

Caesar

Crisp romaine lettuce shredded Parmesan cheese and a classic Caesar dressing.
Side ■ 3.95 Entree ■ 5.95

ENTREES

Served with a house salad, Chef's choice vegetable and your choice of baked potato, mashed potatoes, french fries or rice pilaf (Pasta dishes receive salad and garlic bread only.)

Spaghetti & Meatballs

Fresh pasta topped with our homemade marinara sauce and meatballs. Served with fresh garlic bread. ■ 11.95

Add Italian hot sausage \$2.95

Lindy Point Lasagna

Layers of pasta, cheeses and zesty meat sauce piled as high as the cliffs of the canyon. ■ 14.95

Five Cheese

Macaroni & Cheese

A blend of cheddar, mozzarella, provolone, Monterey Pepper Jack and Asiago cheeses. Baked to perfection and topped with hickory smoked bacon. ■ 13.95

Allegheny Mountain

Meatloaf

A hearty portion baked fresh and lightly grilled. Served with mashed potatoes and gravy. ■ 13.95

The Mountain Man

Pork Chop

A 12 oz. bone-in chop char broiled to your liking and topped with a blackberry merlot compote. ■ 15.95

Beef Pot Roast

Slow-cooked pot roast in natural juices served with mashed potatoes and gravy. ■ 15.95

Fettucine Alfredo

Fettucine tossed in homemade Alfredo sauce topped with Parmesan cheese and fresh broccoli. ■ 11.95
add chicken for \$3.95
add shrimp for \$4.95

Alaskan Pollock

A large portion of hand breaded Alaskan pollock fried to perfection. ■ 10.95

Maple Glazed Salmon

Grilled then topped with maple Dijon glaze using our West Virginia maple syrup. ■ 16.95

Twin Oaks Sirloin

Two 6 oz. center cut sirloins in an oak barrel marinade, grilled to perfection. ■ 23.95

Land & Sea

A tender oak barrel sirloin steak paired with a side of scampi jumbo shrimp. ■ 23.95

Pork Belly Burger

Fresh Angus beef and smoked pork belly made into a juicy patty topped with thick cut pepper bacon and cheddar served on brioche roll ■ 9.95

Chicken Pot Pie

Scratch-made pot pie served in a cast iron skillet. ■ 5.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity is added to parties of 10 or more.