



## APPETIZERS

### Tuscan Bruschetta

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

### Soft Pretzel with Artisan Beer Cheese

Fresh baked soft pretzel sticks served with a generous portion of artisan beer cheese for dipping ■ 7.95

### 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

### Burnt Ends Basket *when available*

Burnt ends are flavorful pieces of meat cut from the “point” half of a smoked brisket and double smoked. Considered a delicacy in barbecue cooking. ■ 10.95

### 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

Grilled BBQ Chicken Skewer

*Choice of Sidewinder 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 bratwurst. ■ 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

### Smoked Bratwurst

Two 4 oz links that have been smoked and then grilled, bursting with juicy flavor. ■ 13.95

### 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. ■ 16.95

### 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. ■ 14.95

### Jumbo Beef Short Rib

Served as a single giant rib, smoked until it is ready to fall off the bone, glazed and caramelized with our signature BBQ sauce ■ 19.95

## 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

### Spinach Salad

Served with candied walnuts, dried cranberries, bleu cheese crumbles, bacon bits and choice of dressing. ■ 7.95

## ENTREES

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

### NY Strip Steak

A 10 oz choice steak, hand cut and grilled to order. ■ 22.95

### 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*

### Chicken Parmesan

Topped with our signature sauce on a bed of pasta, served with garlic bread and house salad. ■ 15.95

### 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. ■ 14.95

### Allegheny Mountain Meatloaf

A hearty portion wrapped in bacon and smoked. Served with mashed potatoes and gravy. ■ 13.95

### Grilled Pork Chops

Two 6 oz pork chops 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. ■ 12.95

### Maple Glazed Salmon

Grilled then topped with maple Dijon glaze using our West Virginia maple syrup. ■ 17.95

### Pan Seared Trout

Lightly tossed in flour and seared to perfection. Served with sweet corn and pork belly relish. ■ 16.95

### Pork Belly Burger

Fresh ground sirloin beef and smoked pork belly made into a juicy patty topped with thick cut pepper bacon and cheddar served on a brioche roll. ■ 11.95

### Smokehouse Classic Burger

Handmade with a half pound of 100% freshly ground sirloin, served on a split top bun and topped with American cheese, lettuce, tomato and onion. ■ 10.95

*Add an extra patty \$8.00*

*Substitute (2)*

*4oz Beyond Burger patties \$2.00*

*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.*