



APPETIZERS

TATCHOS This is a new twist on the traditional appetizer. We take crispy tater tots and top them with fresh bacon bits, diced tomatoes, green onions and sour cream. Then we finish it off with a creamy smoked mozzarella cheese sauce. Once you start, you can't stop! Add Chili \$1	8.95	HAND-BREADED CHICKEN TENDERS Fresh, all-white meat, hand-cut chicken tenderloins marinated in buttermilk, breaded by hand and fried to order. Served plain, Buffalo Tabasco style or Garlic Parmesan.	8.95
SMOKED KILLER WINGS The Chef assures us these are the best wings ever! A dozen wings served Buffalo, BBQ, Salt & Pepper, Garlic Parmesan or Thai Style.	11.95	GUINNESS BLACK AND TAN ONION RING TOWER Nothing like Guinness battered onion rings, stacked high on its own tower and served with the Chef's special sauce.	8.95
FRIED DILL PICKLES Served with our special house sauce.	7.95	BBQ PULLED PORK OR CHICKEN QUESADILLA Green onions, Monterey Jack cheese and house BBQ sauce, grilled to perfection then topped off with sour cream.	8.95
MOZZARELLA STICKS Served with our freshly made marinara sauce.	7.95	SOUTHWEST CHILI This crock of chili is simmered for hours, then topped with sharp cheddar cheese and sour cream.	7.95

SALADS

SMOKEHOUSE DINNER SALAD	3.95	GRANDMA'S HOMEMADE DOUBLE DIPPED FRIED CHICKEN BREAST SALAD	10.95
CLASSIC CAESAR SALAD WITH CHICKEN	9.95 10.95	Grandma would thank us for using her homemade, double-dipped fried chicken breast atop our crisp greens. Fresh tomatoes, cucumbers, red onions and sharp cheddar will make you and Grandma say YUM! Served with your choice of dressing.	

SMOKEHOUSE GRILL BBQ

Our BBQ is second to none! Want to know why? I will tell you! The brisket is hand rubbed with our own blend of seasonings and spices then smoked in our Southern Pride smoker for for more than 14 hours. The ribs for 5 hours. The pork for 10 hours. Then served that night, never leftover! Served with choice of one side and sweet potato fritters.

BEEF BRISKET	18.95	ST. LOUIS RIBS		THE SMOKEHOUSE PLATTER	
PULLED PORK	16.95	HALF RACK	17.95	The "Mac Daddy" of platters. Brisket, pulled pork and ribs.	
		FULL RACK	24.95	FOR ONE	24.95
				FOR TWO	35.95

HAND-CUT STEAKS

All of our USDA steaks are cut to our specifications, dusted with our unique steak seasonings and broiled to your liking. Served with choice of one side and our Smokehouse vegetables.

12 oz NEW YORK STRIP	20.95	12 oz T BONE	25.95
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SMOKEHOUSE SPECIALTIES

GRANDMA'S HOMEMADE DOUBLE DIPPED FRIED CHICKEN BREAST Took Grandma's recipe and added a little more love as we double dip a plump chicken breast, deep fry it and finish it with brown pan gravy. We think she would be proud of us!	15.95	HAND-BREADED JUMBO CHICKEN TENDERS Fresh, all-white meat, hand-cut chicken tenderloins marinated in buttermilk, breaded by hand and fried to order. Served plain, Buffalo Tabasco style or Garlic Parmesan.	14.95
		½ BBQ SMOKED CHICKEN Fresh out of our rotisserie.	15.95



FRESH CATCH & SEAFOOD

SOUTHERN FRIED CATFISH	16.95	GRILLED SALMON	18.95
Two large freshly breaded, hand-cut catfish filets dipped in a southern cornmeal batter and fried to a golden brown. Served with choice of coleslaw or curly fries.		Perfectly grilled and topped off with a lemon butter dill sauce.	

SANDWICHES & BURGERS

CHICKEN MARGARITA SANDWICH	11.95	CATFISH SANDWICH	11.95
Marinated chicken is the star of this sandwich. Placed on a buttery grilled roll then layered with fresh buffalo mozzarella, roma tomatoes, fresh basil and a drizzle of balsamic glaze.		Blackened, broiled or fried catfish filet on a pillow-soft, buttery grilled roll. Then we add lettuce, tomato, onion and crown it all with a mildly spicy remoulade sauce.	
SLOW COOKED SMOKED BBQ PULLED PORK SANDWICH	10.95	THE BUILD YOUR OWN BURGER, BURGER	10.95
Start off with a soft buttery grilled roll, piled high with a full half-pound of fresh smoked pork and finished off with our tangy BBQ sauce. Pure magic!		This has to be the juiciest and most flavorful one-half pound burger around. Maybe it's the blend of fresh short rib, brisket and ground chuck, grilled to perfection and served on a pillow-soft, buttery grilled roll with lettuce, tomato, pickle and sliced onion.	
THE BRISKET BAD BOY SANDWICH	11.95	ADD THESE TOPPINGS TO COMPLETE YOUR BURGER!	
We take grilled New York style rye, spread horseradish sauce on it and pile on thinly sliced smoked brisket. Thinly sliced onion and pepper jack cheese finish off this TRIPLE DECKER sandwich.		CHEESES & SAUCES	1.00 EA.
THE CHAMPIONSHIP SMOKEHOUSE SAUSAGE	10.95	Cheddar Cheese, Swiss Cheese, American Cheese, Buttermilk Blue Cheese, Garlic Mayo, Coleslaw, Chipotle Mayo, Spicy Buffalo, BBQ Sauce, Ranch Dressing	
Smoked in our wood fire smokers, this sausage, created by NFL Legend and Super Bowl Champion Fred Stokes of the Washington Redskins, will have you licking your lips! After a few hours in the smoker, we put it on a soft pretzel roll and top it with a southwestern kraut. You can add your own mustard to make this a stadium favorite!		HOT TOPPINGS	1.25 EA.
		Sautéed Onions, Sautéed Mushrooms, Black and Tan Onion Rings, BBQ Onions, Pecan Wood Smoked Bacon, Creamy Smoked Mozzarella	
		SMOKEHOUSE TOP SHELF TOPPINGS	1.25 EA.
		Smoked Pulled Pork, Sliced Smoked Brisket, Smokehouse Chili	

SIDES CHOOSE ANY FOR \$2.95 PER SIDE

DEBBIE'S KENTUCKY BOURBON BAKED BEANS
Straight from Debbie's Kentucky kitchen.
CORN FRIES
NANA'S MAC & CHEESE
Made fresh when you order it! Add Chorizo, ham or bacon for \$1.00
CORN ON THE COB
Shucked and cooked with love in buttermilk and fresh creamy butter!
CURLY FRIES
BAKED POTATO
SMOKEHOUSE VEGETABLE MEDLEY
HOUSEMADE MASHED POTATOES
Fresh potatoes mashed with buttermilk!
DAVID'S COLESLAW
This recipe is straight from a famous New York deli. (Quiet, we stole it.)

BEVERAGES

REGULAR OR DECAF COFFEE	2.25
HOT OR ICED TEA	2.25
HOT CHOCOLATE	2.50
CHOCOLATE MILK	2.50
REGULAR OR LOW FAT MILK	2.25
JUICE	LARGE 2.25 SMALL 1.95
Orange, Apple, Pineapple, Cranberry, Tomato	
SODA	2.50
Pepsi, Diet Pepsi, Mountain Dew, Lemonade, Root Beer, Sierra Mist	