APPETIZERS AND SOUP

HAND-BREADED CHICKEN TENDERS

Fresh, all-white meat, hand-cut chicken tenderloins marinated in buttermilk, breaded by hand and fried to order. Served with Spicy Buffalo Sauce or Garlic Parmesan and Cool Ranch or Blue Cheese Dipping Sauce.

9.95

ORIGINAL BENT ARM ALE ® BEER BATTERED SIDEWINDER ™ FRIES

Crispy Original Bent Arm Ale ® Beer Battered Sidewinder™ Fries served how you like it.

- Cheddar
- Salt and Vinegar
- Sour Cream & Onion C
- Garlic Parmesan

8.9!

MEXICAN STREET CORN

Slow grilled corn on the cob drizzled with butter, queso cheese and fresh cilantro.

5.95

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!

8.95
ADD BRISKET OR PULLED PORK 2.00

GIANT ONION RINGS

The largest onion rings you will ever see! Deep-fried to a golden brown and served with our very own Petal sauce.

9.95

DAVID'S SHRIMP COCKTAIL

Five jumbo shrimp boiled in the Chef's special spices and ale. Served chilled over ice with a spicy cocktail sauce.

12.95

SMOKED KILLER WINGS

The Chef assures us these are the best wings ever! A dozen wings served with your choice of Sriracha BBQ Sauce, Salt and Vinegar, BBQ, Salt and Pepper, Black and Gold, Traditional BBQ, Spicy Buffalo or Garlic Parmesan.

12.95

GATOR BITES

Triple citrus marinated for 24 hours, breaded by hand and fried to a perfect tenderness. Served with a mango habanero dipping glaze.

12.95

CHEF'S SOUP SPECIAL

7.95

SALADS

HOUSE SALAD

We start with the freshest greens and the Chef adds pear tomatoes, red onion, crispy smoked bacon bits and cheddar cheese.

5.9

SMOKEHOUSE BARBECUE CHICKEN CHOPPED SALAD

Made with finely chopped greens mixed with diced chicken breast, black beans, sweet corn, tomatoes and Monterey Jack cheese. Tossed in our herb ranch dressing and topped with fried tortillas and a sweet BBQ sauce.

12.95

CLASSIC CAESAR

6.95

ADD CHICKEN 3.00

ADD SHRIMP 6.00

HAND-CUT STEAKS

All USDA choice 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.

10 OZ TOP SIRLOIN

19.95

12 OZ NY STRIP

22.95 16 OZ RIB EYE

29.95

SMOKEHOUSE GRILL FAMOUS BARBECUE AND SPECIALTIES

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

14-HOUR BEEF BRISKET

18.95

SLOW SMOKED PULLED PORK

14.95

HALF ROTISSERIE CHICKEN

18.95

ST. LOUIS RIBS

LITTLE RACK 14.95
HALFRACK 22.95

HALF RACK 22.95 FULL RACK 28.95

THE SMOKEHOUSE PLATTER

The "Mac Daddy" of platters. Brisket, pulled pork, ribs and Fred Stokes Smoked Sausage.

FULL RACK 28.95

FOR ONE 20.95 FOR TWO 39.95 FOR FOUR 69.95 STACKED HIGH PULLED PORK SANDWICH

Topped with coleslaw

10.95

FRED STOKES CHAMPIONSHIP SMOKEHOUSE SAUSAGE

9.95

HOMEMADE SOUTHERN FRIED CHICKEN

Fresh, plump chicken, marinated in a tangy citrus juice dredged in our own seasoned country flour and deep fried in a pressurized fryer right in our kitchen.

18.95

18.95

SOUTHERN COMFORT DEEP FRIED PANCAKES

Two large homemade pancakes hand dipped in buttermilk, farm fresh eggs and our own seasoned country flour then deep fried and layered with grilled ham and topped with fresh pork sausage, whipped butter and drenched in bacon infused maple syrup.

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.

BEST BARBECUE TOWN





Join us at the Smokehouse Grill on Friday and Saturday for our slow roasted prime rib of beef with your choice of two sides for only 24.95.

Feeling in the mood for some surf? Add jumbo shrimp for 5.00.

STREET TACOS

GATOR TACOS

Three flour tortillas, filled with crispy golden brown gator served in a sweet chili sauce then topped with spiced sour cream, crisp lettuce, shredded cheese and diced tomatoes.

19.95

CRISPY SHRIMP TACOS

Three flour tortillas, filled with a spicy concoction of crispy shrimp and our signature Wham Bam Sauce then topped with shredded lettuce, shredded cheese, diced tomatoes and sour cream.

18.95

PORK AND BRISKET TACOS

Three flour tortillas, filled with pulled pork and beef brisket with shaved slaw in a caramel apple vinaigrette and sweet BBQ sauce then topped with fresh tomato, roasted corn and shredded cheese.

12.95

BURGER BISTRO

All of our burgers are half lb and made with our special blend of brisket, short rib and Angus beef. Served with Original Bent Arm Ale ® Beer Battered Sidewinder ™ Fries or homemade coleslaw.

SMOKEHOUSE BURGER

Crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions, crisp pickles and Smokehouse dressing on a buttery toasted bun.

10.95

THE FOUR HORSEMAN BLACKENED BURGER

Smoked ghost chili cheese, jalapeños, Sriracha mayonnaise, crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions and crisp pickles on a buttery toasted bun.

13.95

THE BLACK AND BLUE BURGER

Chunky blue cheese, homemade blackening seasoning, Smokehouse dressing, crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions and crisp pickles on a buttery toasted bun.

12.95

NEW YORK REUBEN BURGER

Grilled tender sliced first cut pastrami, crisp sauerkraut, sliced Swiss cheese and Thousand Island Dressing on thick cut marble rye.

15.95

RED EYE BURGER

Coffee remoulade, smoked pit ham slices, a fried egg, grilled onion jam and thin sliced tomatoes on a buttery toasted bun.

12.95

GARLIC BURGER

Crisp Applewood smoked bacon, roasted garlic aioli, crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions and crisp pickles on a buttery toasted bun.

13.95

VEGGIE BURGER

A tasty blend of garden vegetables grilled to a golden brown, topped with crispy zucchini and yellow squash straws with Sriracha mayonnaise on a buttery toasted bun.

13.95

CHICKEN AND WAFFLE CLUB

Chicken breast breaded by hand and deepfried to a golden brown, crisp bacon, sliced tomatoes and crisp lettuce served on a fluffy Belgium waffle and finished with maple aioli.

13.95

SIDES

3.95 Each

DEBBIE'S KENTUCKY BOURBON BAKED BEANS
NANA'S MAC & CHEESE
ORIGINAL BENT ARM ALE ® BEER BATTERED SIDEWINDER ™ FRIES
SMOKEHOUSE VEGETABLE MEDLEY

DAVID'S NEW YORK DELI COLESLAW
BAKED POTATO
FRESH BUTTERMILK MASHED POTATOES
CORN ON THE COB

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.







10,000 Turkey Lake Road, Orlando, Florida 32819 407-352-7933