



Appetizers

Pulled pork sliders - Slow roasted pulled smoked pork tossed in hickory BBQ sauce, served on a toasted potato roll **\$6.99**

Tacos - Warm soft corn tortilla shells, your choice of smoked BBQ chicken or pork, topped with cole slaw, Pico de Gallo and a charred poblano sour cream **\$5.99**

Bacon Ends & Pieces - Crisp yet tasty ends and pieces of our house made bacon **\$8.99**

Smoked Nachos - Your choice of chicken or pulled pork **\$9.99**

Smoked Wings - With your choice of Buffalo, B.B.Q. **\$8.99**

Smoked Salmon Spread - House smoked Bay of Fundy salmon pureed with fresh dill and extra virgin olive oil, served with house flatbread crackers **\$9.99**

Smoked Brisket Tips - Limited quantities available daily, please ask your server or bartender **\$ 9.99**

Salads

Add your choice of smoked pork \$3.99, brisket \$4.99, salmon \$5.99, or chicken \$3.99

Smoked Salad – Chopped lettuce tossed with smoked almonds, dried Michigan cherries, gouda cheese, diced celery, cucumbers, and drizzled with our sweet and sour honey mustard dressing **\$8.99**

The Chopped - Roughly chopped iceberg lettuce tossed with pulled smoked chicken, black olives, cheddar jack cheese, tomatoes, cucumbers, carrots, bacon pieces, and house made Italian dressing **\$9.99**

Taco Salad - Shredded iceberg lettuce, layered with your choice of smoked chicken or pork, topped our house made chili, Pico de Gallo, black olives, and a charred poblano sour cream, served in a fried flour tortilla shell with a side of hickory ranch **\$10.99**

Sandwiches

Served with house made BBQ Flavored Chips, Make it a Deluxe for \$2.49 and add any side

Smoked Pulled Chicken - Served on a griddled brioche bun with our hickory B.B.Q. sauce, and Michigan made pickles **\$9.99**

Pulled Pork – Tossed in hickory B.B.Q. sauce served on a griddled brioche bun **\$8.99**

Smoked Brisket Philly – Griddled beef brisket, tossed with mushrooms, green peppers and onions, topped with provolone cheese **\$10.99**

Grilled Chicken Breast - Char broiled boneless chicken breast with lettuce, tomato, onions, and our hickory ranch sauce, served on a griddled brioche bun **\$9.99**

Fried Perch Sandwich - Served on a griddled brioche bun with lettuce, tomato, and dill tartar sauce **\$10.99**

BLT - Our own house smoked bacon piled high, and layered with iceberg lettuce, fresh tomatoes, and mayonnaise, served on a french baguette **\$8.99**

Cuban - Pulled pork, swiss cheese, Michigan made pickles, french bread, stone ground mustard **\$8.99**

BBQ

All dinners include a choice of one side dish, unless otherwise noted

Baked Mac and Cheese - Our house secret recipe of 5 cheeses and smoked bacon **\$9.99**

Add your choice of smoked pork \$3.99, brisket \$4.99, salmon \$5.99, or chicken \$3.99

Whole and Half Smoked Amish Chicken - Michigan Amish chicken, smoked whole with our own chicken rub seasoning, cooked daily to ensure freshness and served as a whole bird to share or a half bird to enjoy by yourself **\$14.99 whole \$10.99 Half**

Pulled Pork Dinner - Our pulled pork has been smoked for 11-12 hours under the direct supervision of our Smoke Master, using a unique blend of herbs and spices designed to reach maximum flavor at the peak periods of the smoking process **\$12.99**

Beef Brisket Dinner - Black Angus beef brisket, hardwood smoke for over 14 hours to the desired tenderness and flavor of our Smoke Master. Using the finest herbs and spices to bring out the unique flavor of the smoke **\$14.99**

The Combo Platter - A sampling of our beef brisket, pulled pork, smoked salmon, smoked chicken or spare ribs
Choice of 2... **\$16.99** Choice of 3... **\$18.99** Choice of 4... **\$20.99** All 5..... **\$22.99**

Fajitas - Freshly grilled onions and bell peppers sizzling hot, with your choice of beef, pork, or chicken. Serve with red beans and rice, corn tortillas, cheddar jack cheese, sour cream, guacamole, and shredded lettuce
Choice of 1..... **\$15.99** Choice of 2..... **\$16.99** All 3..... **\$18.99**

Dinner Tacos - 4 Corn tortillas stuffed with your choice of chicken, beef, pork, or fish, topped with cole slaw, Pico de Gallo and a charred poblano sour cream **\$13.99**

Smoked Salmon Dinner - 8 oz of salmon, smoked in house, then grilled to give a unique flavor **\$15.99**

Fried Perch - Michigan lake perch, hand battered and flash fried, served with dill tartar sauce **\$17.99**

Fish and Chips - Hand battered, deep fried, served with french fries **\$14.99**

St. Louis Spare Ribs - House smoked, the most flavorful rack of ribs
Full rack... **\$25.99** Half rack... **\$18.99**

Sides

Cole Slaw

French fries

Corn on the cob

Jack Daniels Pork & Beans

\$2.99

Corn Bread

Mac and Cheese

Hushpuppies

House salad

Red Bens and Rice

Smoked Prime Rib – Available weekends only We took a traditional favorite and gave it a twist, we have smoked a whole prime rib. Unmatched flavor and unconditional quality. Served with horseradish.
8 oz..... \$16.99 12 oz..... \$20.99 16 oz..... \$24.99

Proudly serving Coca Cola and Faygo beverages

Ask your server about our desserts

All sauces made fresh, in-house