

SMOKEHOUSE SPECIALTIES

The choices below are smoked in our own smokehouse, the old summer kitchen, where butchering was done in years gone by to feed the hotel's hungry patrons. In honor of those days we proudly offer you these selections:

ST. LOUIS RIBS

Slow-smoked St. Louis cut pork spare ribs. Cut from the belly side of the ribs with a slightly higher fat content than Baby Backs. Dry rubbed, smoked 5 hours and glazed with our BBQ sauce. Served with two Smokehouse Sides.

Full Rack 24.99 / Half Rack 15.99 / 3 Ribs 11.99

BABY BACK RIBS

Our popular lean, tender loin pork ribs. Cut from the back, or top, of the ribs. Dry-rubbed with our unique spice blend, hickory smoked for 4 1/2 hours and glazed with our house BBQ sauce after smoking. Served with two Smokehouse Sides.

Full Rack 24.99 / Half Rack 15.99 / 3 Ribs 11.99

SMOKEHOUSE PLATTERS

These meats are rubbed with our house spice blends, and slow-smoked in our rotisserie smoker oven. These platters feature one-half pound of meat and are served with your choice of two Smokehouse Sides.

PULLED PORK	12.99
PULLED CHICKEN	12.99
SLICED BEEF BRISKET	14.99

BBQ CHICKEN PLATTER

Tender rotisserie smoked chicken, lightly dusted with our special seasoning blend and slow-smoked for three hours. With two Smokehouse Sides.

1/4 Chicken (Light or Dark)	8.99
1/2 Chicken	11.99

SMOKEHOUSE BURRITO

Your choice of pork, chicken or brisket with sautéed onions, black beans and white cheddar sauce folded into a flour tortilla. Topped with ranchero sauce, shredded cheddar, lettuce, and sour cream. With one Smokehouse Side.

PORK or CHICKEN 11.99 BRISKET 12.99

VEGGIE-LOVER BURRITO

Sauteed green peppers, onions and mushrooms with black beans and white cheddar sauce folded into a flour tortilla. Topped with ranchero sauce, shredded cheddar, lettuce, tomato and sour cream.

Or go vegan without the cheese & sour cream. With one Smokehouse Side. 9.99

SMOKEHOUSE SAMPLERS

Can't decide? You don't have to! Combine choices

from the Smokehouse Specialties listed below to create your own dinner.

All Samplers include 2 Smokehouse Sides.
(One order of Ribs per Sampler, please)

PULLED PORK - PULLED CHICKEN - SMOKED WINGS (5)

ST. LOUIS RIBS (3) - BABY BACKS RIBS (3)
SLICED BEEF BRISKET - 1/4 CHICKEN (Light or Dark)

DOUBLE SMOKED BRATWURST - CHEESE

SMOKEHOUSE WRAP

Our delicious slow-smoked Pulled Pork, shredded cheddar, creamy cole slaw and BBQ sauce in a flour tortilla. Served with fries. 9.99

SMOKEHOUSE SANDWICHES

Your choice of our delicious slow-smoked meats, piled high on a brioche roll, with fries and pickle spear.

PULLED PORK with cole slaw right on top	9.99
PULLED CHICKEN with lettuce & tomato	9.99
BEEF BRISKET with fried onion straws	11.99

DOUBLE SMOKED BRATWAURST

Mildly smoked beef and pork links with a hint of garlic, these brats are smoked for a second time here in our smokehouse.

Two links with 2 Smokehouse Sides. 10.99

BEEF BRISKET "BURNT ENDS"

(Available every Thursday...till we run out!)

From the "point" of the brisket, these morsels get a second trip to our smoker. Spicy and sweet, tender, crispy, caramelized and smoky...it's all the things you love most about BBQ! Served with two sides. 14.99

Be warned, our Burnt Ends rarely see the weekend! Get here early!