

THE
SMOKEHOUSE
AT HUESTON WOODS STATE PARK
DINNER

APPETIZERS

Spinach Artichoke Dip

Fresh Spinach and artichoke hearts folded into an herb blend of cheeses, served with pita bread. ■ 12.99

Hummus Plate

Housemade hummus served with pita bread. ■ 11.99

Mozzarella Sticks

Lightly breaded and deep fried until golden brown served with a side of marinara sauce. ■ 11.99

Loaded Woods Chips

Our house made BBQ chips topped with tender pulled pork, cheddar, mozzarella and provolone cheeses, fresh jalapenos and our house BBQ sauce. ■ 13.99

Fried Pickles

A generous serving of fried dill pickle chips served with a tangy dipping sauce. ■ 10.99

Soft Pretzels

Fresh Baked soft pretzels served with a generous portion of artisan beer cheese. ■ 10.99

Pot Stickers

Steamed and served with a honey teriyaki dipping sauce. ■ 10.99

SIDES

Baked Potato
Sweet Potato
French Fries
Mashed Potatoes
Vegetable Du Jour
Rice Pilaf
Baked Beans

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.

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SOUPS & SALADS

French Onion Gratin

A classic homemade favorite served in a crock, topped with homemade croutons and provolone cheese. ■ 8.99

Soup of the Day

Ask your server for today's soup. Cup ■ 5.99 Bowl ■ 9.99

House Salad Salad blend, diced egg, cheddar cheese, bacon, red onion, croutons and cherry tomatoes. Side ■ 6 / Entree ■ 9.99	Chicken Caesar Salad Crisp romaine lettuce, shredded parmesan cheese, and croutons, tossed in a classic Caesar dressing with grilled chicken. ■ 15.99 ■	Greek Salad Romaine lettuce, kalamata olives, cucumbers, pepperoncini, tomato, red onion and cubed feta cheese served with our Greek dressing. ■ 14.99 ■
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SMOKEHOUSE FAVORITES

Served with your choice of two sides

Deluxe Pulled Pork Sandwich

Our signature pulled pork, loaded with 2 slices of brisket and our house BBQ sauce topped with fried onion on a toasted split top bun.
■ 17 ■

Beef Brisket Tender and juicy beef brisket smoked for 12 hours. Served choice of potato and vegetable du jour. ■ 22.99 ■	Smoked BBQ Belly Pork Belly burnt ends, smoked and finished with a barbeque glaze. ■ 20.99 ■	Smoked Turkey Thick cut smoked turkey breast finished with a delicious honey glaze. ■ 18.99 ■
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ENTREES

Cowboy Ribeye

A giant 18-ounce choice bone-in ribeye grilled to order. Served with your choice of two sides. ■ 49

Sirloin Steak

A 10-ounce steak hand cut and grilled to order. Served with your choice of two sides. ■ 26

Smothered Pork Chop

Lightly breaded and fried to perfection. Served with a marsala mushroom gravy and your choice of two sides. ■ 21.99

Pot Roast

Slow cooked pot roast in natural juices, Served with your choice of two sides. ■ 19.99

Lodge Burger

A half-pound fresh steak burger grilled with your choice of American, Swiss or cheddar cheese. Served on a brioche bun with french fries. ■ 15.99

Lemon Grilled Salmon

An 8-ounce fillet, grilled and finished in a bed of lemon garlic. Served with your choice of two sides. ■ 26.99

Alaskan Pollock

A large portion of hand breaded Alaskan Pollock fried to perfection. Served with your choice of two sides. ■ 19.99

Chicken Marsala

Pan-seared chicken breast topped with a hearty mushroom marsala sauce. ■ 22.99

Chicken Pot Pie

Chicken breast and mixed vegetables cooked in a savory gravy topped with a puff pastry crust. ■ 16.99

Pasta & Meatballs

Fresh tender pasta topped with our homemade marinara sauce and meatballs. Served with fresh garlic bread. ■ 16.99

Chicken Tortellini

Spinach, sundried tomatoes, diced chicken and tortellini with a pesto alfredo sauce. Served with fresh garlic bread. ■ 21.99

Grilled or Cajun

Chicken Alfredo

Sliced button mushrooms, peas, bacon and fettuccine pasta tossed in a creamy Alfredo sauce. Served with garlic bread. ■ 23.99

BEVERAGES

Coke / Diet Coke / Sprite / Blue Powerade / Red Cream Soda
Root Beer / Lemonade / Sweet Tea / Unsweet Tea / Hot Tea / Coffee ■ 4

Juice / Milk / Chocolate Milk ■ 4.50