


  
**THE SMOKEHOUSE**
  
 AT HUESTON WOODS STATE PARK

# Dinner

## APPETIZERS

- Spinach Artichoke Dip** 8  
 Fresh Spinach and artichoke hearts folded into an herb blend of cheeses, served with sliced baguette bread.
- Mozzarella Sticks** 7  
 Lightly breaded and deep fried until golden brown served with a side of marinara sauce.
- Loaded Woods Chips** 9  
 Our house made BBQ chips topped with tender pulled pork, cheddar, mozzarella and provolone cheeses, fresh jalapenos and our house BBQ sauce.
- French Onion Gratin** 6  
 A classic homemade favorite served in a crock, topped with homemade croutons and golden brown provolone cheese.
- Fried Pickle Chips** 8  
 A generous serving of fried dill pickle chips served with a tangy dipping sauce.

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


  
**Hueston Woods**
  
 LODGE & CONFERENCE CENTER

## Salads

### House Salad

A blend of garden fresh lettuce, vegetables and homemade croutons served with your choice of dressing. **Side--4 Entree--6**

### Caesar Salad

Crisp romaine lettuce, shredded Parmesan cheese and a classic Caesar dressing. **Side--4 Entree--7**

### Greek Salad

Romaine lettuce, kalamata olives, cucumbers, pepperoncini, tomato, red onion and cubed feta cheese served with our Greek dressing. **Side--6 Entree--9**

## Entrees

Starch choices include: baked potato, sweet potato, mashed potatoes, french fries and rice pilaf

### NY Strip Steak 23

A 10-ounce choice strip, hand cut and grilled to order. Served with choice of potato and vegetable du jour.

### Beef Brisket 18

Tender and juicy beef brisket smoked for 12 hours. Served choice of potato and vegetable du jour.

### Deluxe Pulled Pork Sandwich 15

Our signature pulled pork, loaded with 2 slices of brisket and our house BBQ sauce topped with onion straws on a toasted brioche bun. Served with choice of potato and vegetable du jour.

### Maple Glazed Salmon 18

An 8-ounce fillet, grilled and topped with maple Dijon glaze using pure Ohio maple syrup. Served with choice of potato and vegetable du jour.

### Alaskan Pollock 14

A large portion of hand breaded Alaskan Pollock fried to perfection and served with choice of potato and vegetable du jour.

### Chicken Pot Pie 13

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

### Johnny Apple Pork Chop 17

A 12-oz. bone-in chop charbroiled to perfection and topped with a hard apple cider glaze. Served with choice of potato and vegetable du jour.

### Lodge Burger 13

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

### Pasta & Meatballs 12

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

### Grilled or Cajun Chicken Alfredo 16

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