



The King is Back!

Little Kings 3.50
Bucket of 5 14.99

Craft Beer

Great Lakes Conway's Irish Stout
Country Boy Shotgun Wedding Brown Ale
Mt. Carmel Hibiscus Blueberry Blonde Ale

Draft Beer

Ted's Draft - Our House Brew
Guinness (20 oz.)
Madtree Seeing Colors Hazy IPA
Michelob Ultra
Rhinegeist Truth IPA
Modelo Especial
Rhinegeist Cincy Light Lager
Yuengling Lager
Sonder Brewing Nocturnal Dark Lager
Stella Artois
Samuel Adams Seasonal
Lost Coast Tangerine Wheat

Other Beers

Budweiser
Budweiser Zero NA
Bud Light
Coors Light
Corona Extra
Heineken
Michelob Ultra
Miller Lite
Samuel Adams Just The Haze IPA NA

Seltzers & Ciders

White Claw - Black Cherry & Mango
High Noon - Lime & Peach
Angry Orchard Cider
Strongbow - Gold Cider (gluten free)
Suncruiser Lemonade & Iced Tea

Sparkling Wines

Barefoot Bubbly Brut (split) 13.50
La Marca Prosecco (split) 14.50
La Marca Rose Prosecco 32
Canard Duchene, Brut, France 60
Devil's Brut 30

White Wines

G/B

Schmitt-Sohne, Relax, Riesling 10.50/28
Seven Daughters Moscato 10.50/28
Ecco Domani, Pinot Grigio 11.50/32
Bonterra Rose 11.50/32
Honig Sauvignon Blanc 14.50/44
Daou Vineyards, Chardonnay 13.50/40

Red Wines

G/B

Hahn, Merlot 12.50/36
Joel Gott, Pinot Noir 13.50/40
Pessimist, Zinfandel Blend 14.50/44
Smith & Hook, Cab Sauv. 14.50/44
Iron & Sands, Cab Sauv. 15.50/52

Dean's Cellar Selections

White Wines

Sonoma-Cutrer, Russian River, Chardonnay 40
Schloss Vollrads, Kabinett, Germany, Reisling 48
Massican, California, Pinot Grigio 42
Whitehall Lane, Napa, Sauvignon Blanc 45
Rombauer, Carneros, Chardonnay 55

Red Wines

Oberon, Napa Valley, Cabernet Sauvignon 38
Outlier, Lake City, Pinot Noir 40
Trivento, Golden Reserve, Argentina, Malbec 40
Bonterra - McNab Ranch, Mendocino, Cab. Sauv. 45
Turley, Juvenile, California Zinfandel 45
Mt Peak-Sentinel, Sonoma, Cabernet Sauv 50
En Route, Russian River, Pinot Noir 60
Honig, Cabernet Sauvignon, Napa Valley 65
Mt. Peak, Sonoma, Rattlesnake Zinfandel 65
Mt. Veeder, Napa, Cabernet Sauvignon 75
Roserock (Drouhin) Zephirine, Oregon, Pinot Noir 85
Lewis Cellars, Napa, Alec's Red Blend 95
Beringer, Private Reserve, Cabernet Sauvignon 135
Don Melchor, Puente Alto, Cab Sauv 99pts 150



Starters

Pulled Pork Nachos

Our famous pulled pork barbecue served on our equally famous Saratoga chips. Topped with cheddar cheese, scallions and jalapeños. **15.99**

Gulf Shrimp Cantonese

Delicately breaded and fried to a golden brown, served with our sweet Damson plum and hot mustard sauce. **14.99**

Shrimp Cocktail GF

Four jumbo shrimp served with a side of cocktail sauce and a lemon wedge. **13.99**

BBQ Burnt Ends

Slow-smoked brisket, caramelized with our world-famous barbecue sauce. Served with Saratoga Chips. **15.99**

Shrimp & Grits

Three large shrimp wrapped in pepper bacon and cooked. Dipped in our BBQ sauce and placed on a bed of roasted corn and white cheddar cheese grits. Served with a ramekin of BBQ sauce. **14.99**

Saratoga Chips and/or Onion Straws

Our Saratoga chips are hand-cut daily from the finest jumbo Idaho potatoes. Our Onion Straws are hand-cut and fried to a delicate crisp. Served with our original or spicy chipotle BBQ sauce. Let us know if you want chips, straws or a combination of both. **9.99**

Chipotle BBQ Wings

Eight wings, tossed in our spicy chipotle barbecue sauce, served with celery and bleu cheese. **16.49**

Crostini

Sliced and toasted French bread topped with our blue cheese dressing, diced Roma tomatoes, mozzarella cheese blend, Parmesan cheese, garlic oregano and basil. **10.99**

Athenian Meatballs

Momma Gregory's original Greek meatball recipe, made with 100% beef and a blend of unique herbs and spices. Served on a bed of cheddar cheese grits. **10.99**

Sandwiches

Served with choice of side

*Classic Wagyu Burger** GFR

An 8-ounce burger topped with your favorite cheese. Topped with lettuce, tomato, and onion. **17.99**

Pulled Pork BBQ GFR

Lean cuts of pork, slow-smoked, hand-pulled and mixed with our famous original barbecue sauce. **17.99**

Smoked Chicken BBQ GFR

Slow-smoked for hours, hand-pulled and mixed with our famous original barbecue sauce. **17.99**

Fried Fillet of Cod

With our homemade tartar sauce. **17.99**

Beef Brisket GFR

Limited quantity each day **18.99**

Salads

Add chicken **9.99** Add salmon **11.99**

Ribs King Salad GFR

A seasonal selection of mixed greens, tomatoes, sliced radishes and carrots. Served with your choice of dressing. À la Carte **9.99** With Entrée **5.99**

Iceberg Wedge GF

Served with our house-made creamy bleu cheese dressing, tomatoes and smoked bacon. Topped with bleu cheese crumbles. Full **13.99** Half **9.99**

Dressings: housemade ranch, housemade bleu cheese, housemade vinaigrette, french, caesar, thousand island, raspberry walnut vinaigrette, balsamic vinaigrette (gluten free)

Classic Caesar GFR

Tender hearts of romaine lettuce tossed in our Caesar dressing and topped with our croutons and shredded parmesan cheese. Full **15.99** Half **10.99**

Greek Salad GF

Fresh greens tossed with our tangy house vinaigrette, kalamata olives, tomatoes, pepperoncini and feta cheese. Full **15.99** Half **11.99**

Entrées

Served with choice of side

Our Original World Famous Pork Loin Back Ribs!

GF

Order **29.99** Full Slab **37.99** King Slab **41.99**

Barbecued Spring Chicken GF

All natural, farm-raised chicken, served with our original or spicy Chipotle barbecue sauce. **24.99**
All white meat chicken add **\$3**

*New York Strip Steak** GFR

A 12 ounce, hand-cut and trimmed NY Strip, specially seasoned and charbroiled. Served with onion straws. **44.99**

*Filet Mignon** GFR

8 ounce, center-cut medallion of beef, specially seasoned. Served with onion straws and bearnaise sauce on the side. **46.99**

*Bone-in Ribeye** GFR

A 16 oz., cowboy-cut ribeye, specially seasoned. Served with our hand-cut onion straws. **49.99**

Pork Chop GFR

Extra thick, hand-cut, hand-spiced pork chops. Served on a bed of onion straws.
1 chop **23.99** 2 chops **33.99**

Slow Smoked Beef Brisket GF

Slow smoked and carved to order. **Limited quantity each day 29.99**

Roasted Wisconsin Duckling GF

All natural, farm raised half duckling, served with our house-made orange sherry sauce. **39.99**

Coho Salmon GFR

Silver salmon, grilled or blackened to perfection. Served over couscous with fresh seasonal veggies. **29.99**

Salmon California

Grilled salmon on a bed of spinach, topped with sauteed mushrooms, artichoke hearts, and sun-dried tomatoes. Served with a creamy dill white wine sauce.
Half **24.99** Full **35.99**

Gulf Shrimp Cantonese

Ten shrimp, delicately breaded and fried to a golden brown. Served with our sweet Damson plum and hot mustard. **29.99**

Select 2 Combo 36.99

Select 2 entrées below:
*Ribs • Chicken • Brisket
Shrimp • Pork Chop*

Sides

À la Carte **4.99**

Saratoga Chips

Onion Straws

French Fries

Macaroni and Cheese

Baked Idaho Potato GF

Loaded Baked Potato add **2.99**

Baked Sweet Potato GF

Broccoli GF

Cole Slaw GF

Desserts

Key Lime Pie **10.99**

Peanut Butter Pie **10.99**

Chocolate Volcano Cake **10.99**

Carrot Cake **10.99**

Profiteroles 1/ **8.99** | 2/ **10.99**

Graeter's Ice Cream GF

Black Raspberry Chip & Vanilla **9.99**

New Seasonal Desserts

Buttercake **10.99**

Caramel Apple Volcano Cake **10.99**

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contain harmful bacteria and may increase your risk of foodborne illness.

**The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.

We accept Visa, MasterCard, Discover, Diners Club & American Express.

20% gratuity will be added to parties of 8 or more.

GF-Gluten Free GFR-Gluten Free By Request