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**

Wings
Ten wings fried, tossed in our Chipotle Barbecue sauce, served with celery and bleu cheese. **17.99**

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**

Mozzarella Sticks
With marinara sauce. **10.99**

Crostini
Thin slices of lightly-toasted French bread topped with our own blend of bleu cheese dressing, diced tomatoes, basil, oregano and a sprinkling of four Italian cheeses. **10.99**

Shrimp & Grits
Applewood-smoked, bacon-wrapped shrimp—lightly fried, brushed with our signature BBQ sauce, and baked to perfection. Served over creamy cheddar grits and finished with a sprinkle of fresh parsley. **14.99**

Jumbo Lump Crab Cake
Generous amounts of lump crab meat, pan seared and drizzled with a lemon aïoli. **14.99**

Sandwiches
Served with choice of side

*Classic Wagyu Burger** GFR
An 8-ounce burger topped with your favorite cheese. Topped with lettuce, pickle, 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**

Brisket Sandwich GFR
Lean brisket, slow-smoked, carved to order. Topped with our Original barbecue sauce. **21.99**

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

Ribs King Salad GFR
A seasonal selection of mixed greens, tomatoes, carrots and croutons. Served with your choice of dressing.
Á la Carte **9.99** With Entrée **5.99**

Iceberg Wedge GF
Served with our house-made creamy bleu cheese dressing, tomatoes and pork belly. Topped with bleu cheese crumbles. Full **13.99** Half **9.99**

Blackened Scallop Salad
Plump sea scallops, blackened and served on top of a bed of spinach, cabbage and lettuce. Topped with cumbled bleu cheese and a side of warm bacon dressing. **24.99**

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, garbanzo beans, green onion, and feta cheese. Full **15.99** Half **11.99**

Dressings: house-made Ranch, Bleu cheese and Italian vinaigrette, French, and Thousand island. Fat free: Honey mustard. Gluten free: Caesar, Raspberry walnut vinaigrette, Balsamic vinaigrette, and Greek dressing.

Entrées
Served with choice of side

Our Original World Famous Pork Loin Back Ribs! GF
Order **29.99** Full Slab **39.99** King Slab **43.99**

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**

Coho Salmon GF
Also known as silver salmon – grilled or blackened to perfection. **29.99**

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

*Lamb Chops** GFR
Petite New Zealand lamb chops Greek seasoned, served with orzo pasta and mixed vegetables. **42.99**

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

Slow Smoked Beef Brisket GF
(Limited quantity each day)
12 ounce, slow smoked, carved to order, and topped with our original barbecue sauce. **32.99**

*New York Strip Steak** GFR
A 14 ounce, hand-cut and trimmed NY Strip, specially seasoned and charbroiled. Served with onion straws. **47.99**

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

Pork Chop GFR
Extra thick, hand-cut, hand-spiced pork chops. Served on a bed of onion straws.
1 Chop **22.99** 2 Chop **31.99**

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**

Jumbo Lump Crab Cakes
Generous amounts of lump crab meat, pan seared and drizzled with a lemon aïoli. **32.99**

Select 2 Combo 36.99
Select 2 entrées below:
Ribs • Chicken • Brisket
Shrimp • Pork Chop

Sides
Á la Carte 4.99

Saratoga Chips
French Fries
Macaroni and Cheese
Baked Idaho Potato GF
Loaded Baked Potato add **2.99**
Baked Sweet Potato GF
Mixed Vegetables GF
Green Beans GF
Cole Slaw GF

Desserts

Key Lime 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**

Proudly Serving
Coca-Cola

Brands
Coca-Cola, Coke Zero Sugar, Diet Coke, Sprite, Barq's Root Beer, Mellow Yello, Mr. Pibb & Hi-C Poppin Pink Lemonade

**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

Craft Beer

Madtree - Psychopathy IPA
Sonder Brewing - Lil' Betcha IPA
50 West - Coast to Coast IPA
Sierra Nevada Trailpass - Non/Alcoholic IPA
Sonder Brewing Seasonal Flavor
Garage Beer
Garage Beer Lime
Rhinegeist - Cincy Light

Draft Beer

Ted's Draft - Our House Brew
Michelob Ultra
Sam Adams - Seasonal
Warsteiner - Dunkel
Stella Artois
Blue Moon
Mad Tree - Seeing Colors Hazy IPA

Other Beers/Seltzers

Angry Orchard Hard Cider
White Claw - Black Cherry, Mango
Corona - Traditional and Light
Yuengling - Traditional
Budweiser
Bud Light
Miller Lite
Shocktop - Belgian Wheat
Michelob Ultra
Little Kings - 2.50 Bottle | 10 Bucket (5 ct)
O'Doul's
Heineken
Guinness
High Noon
Heineken N/A

Sparkling Wines

La Marca, Prosecco (split) - Italy	13.50
Korbel (split) - California	13
Martini & Rossi, Asti Spumanti - Italy	39
Tattinger, Brut, Sparkling - France	69
Moet & Chandon, Champagne - France	70

White Wines

	G/B
Relax, Reisling - Germany	11.50/40
Ménage à Trois, Moscato - California	12.50/44
Castello Delpoggio, Pinot Grigio - Italy	12.50/44
Clos du Bois, Chardonnay - California	13.5/49
Matua, Sauv. Blanc - New Zealand	13/45
Bieler Pere, Rosé - France	12/40
Harken Chardonnay - California	14.50/49
Beringer, White Zinfandel - California	11.50/39

Red Wines

	G/B
Josh Cabernet - California	15.50/55
Federalist, Red Zinfandel - California	15.50/55
Trivento Malbec - Argentina	15.50/55
Meiomi, Pinot Noir - California	15.50/55
Decoy, Red Blend - California	16/59
Pacific Rim, Sweet Red Blend - Washington	15/40

Tom's Cellar Selections

White Wines

Frost Bitten Ice, Riesling - Washington	25
La Crema, Pinot Gris - California	40
Kendall Jackson, Chardonnay - California	45
Rodney Strong, Chardonnay - Sonoma	38
Stag's Leap Wineery, Chardonnay - Napa	59
Cakebread, Chardonnay - Napa	75
Far Niente, Chardonnay - Napa	75
Mason Sauv, Blanc - Napa	42

Red Wines

Penfolds, Shiraz - Australia	38
Piatelli Reserve, Malbec - Argentina	45
Justin Cabernet - Paso Robles	70
"The Prisoner," Red Blend - Napa	79
Erath, Pinot Noir - Oregon	70
Rodney Strong, Cabernet Sauv. - Napa	49
Liberty School, Cab. Sauv. - Paso Robles	35
Crognolo Super Tuscan - Italy	70
Native Sun, Red Blend - California	42
Ferrari Carano, Tresor - Sonoma	99
Quilt, Red Blend - Napa	65
Treana, Red Blend - Paso Robles	68