



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 aioli. **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, sliced radishes, carrots and croutons. 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 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!

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



GF

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 aioli. **32.99**

Select 2 Combo **36.99**

Select 2 entrées below:

**Ribs • Chicken • Brisket
Shrimp • Pork Chop**

Sides À 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**

**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

Proudly Serving



Brands

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



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 Winery, 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