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**

Jumbo Lump Crab Cake
Generous amounts of lump crab meat, pan seared and served with chili mayonnaise. **14.99**

Sandwiches
Served with choice of side

*Classic Wagyu Burger** GFR
An 8-ounce burger topped with your favorite cheese. Topped with lettuce, pickel, 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 Yellowtail
With our homemade tartar sauce. **17.99**

Beef Brisket GFR
Limited quantity each day **21.99**

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.
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**

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 Greek dressing vinaigrette, kalamata olives, tomatoes, pepperoncini and feta cheese.
Full **15.99** Half **11.99**

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

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**

*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. 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 **22.99** 2 Chop **31.99**

Jumbo Lump Crab Cakes
Generous amounts of lump crab meat, pan seared and served with chili mayonnaise. **32.99**

Slow Smoked Beef Brisket GF
12-ounce, slow-smoked, and carved to order. **Limited quantities each day.** **32.99**

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
Á 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**

Seasonal Desserts
Buttercake **10.99**
Apple Cobbler **12.99**
Sweet Potato Pie **10.99**

Proudly Serving
Coca-Cola
Brands
Coca-Cola, Coke Zero Sugar, Diet Coke, Sprite, Barq's Red Creme Soda, 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

The King is Back!

Little Kings	3.50
Bucket of 5	14.99

Craft Beer

Great Lakes Orange & Honey Wheat
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
Samuel Adams American Light
Stella Artois
Samuel Adams Seasonal
Blue Moon, Belgian White

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
Bosco Cirmiolo, Pinot Grigio	11.50/32
Bonterra Rose	11.50/32
Black Stallion, Chardonnay	13.50/40
Mendo, Sauvignon Blanc	14.50/44

Red Wines

	G/B
Hahn, Merlot	12.50/36
Coppola, Diamond Collection, Pinot Noir	14.50/44
Pessimist, Zinfandel Blend	14.50/44
Marques Casa Concha, Cab Sauv.	14.50/44
Decoy, Napa, Cab Sauv.	16.50/58

Dean's Cellar Selections

White Wines

Martin Codax, Spain, Albarino	35
Sonoma-Cutrer, Russian River, Chardonnay	40
Schloss Vollrads, Kabinett, Germany, Reisling	48
Massican, California, Pinot Grigio	42
Rombauer, Napa, Sauv Blanc	45
Rombauer, Carneros, Chardonnay	55

Red Wines

Outlier, Lake City, Pinot Noir	40
Trivento, Golden Reserve, Argentina, Malbec	40
Orin Swift, Advice from John, Merlot	45
Robert Mondavi, Napa, Cab Sauv	45
Laely, Rutherford Napa, Cabernet Sauvignon	55
Black Stallion, Napa, Meritage	55
En Route, Russian River, Pinot Noir	60
Freemark Abbey, Napa, Cabernet Sauvignon	65
Frank Family, Napa, Zinfandel	65
Bella Union, Napa, Cabernet Sauvignon	70
Roserock (Drouhin) Zephirine, Oregon, Pinot Noir	85
Louis Martini, The Gryphon, Napa, Cabernet Sauvingnon	110
Far Niente, Napa, Cabernet Sauvignon	135
Silver Oak, Napa, Cabernet Sauvignon	195