

# Starters

**SOUP BOWL \$7, CUP \$4**  
Choice of French Onion or Loaded Potato

**CHILI BOWL \$8, CUP \$6**  
Hearty homemade chili topped with shredded cheese

**PANKO BREADED PICKLE CHIPS \$8**  
House breaded sweet and spicy pickles, served with chipotle ranch sauce

**BROASTED JUMBO WINGS \$14**  
Six Broasted jumbo wings dredged in our signature breading and your choice of dipping sauce: Ranch, Blue Cheese, BBQ, Buffalo, Honey Mustard, Gochujang or Mango Habanero

**BROASTED CHICKEN TENDERLOINS \$9**  
Broasted chicken tenderloins dusted in spiced breading and your choice of dipping sauce: Ranch, Blue Cheese, BBQ, Buffalo, Honey Mustard, Gochujang or Mango Habanero

**JUMBO PEEL AND EAT SHRIMP \$12**  
Six jumbo shrimp cooked in a blend of Maryland Bay seasonings and served with cocktail sauce

**SMOKED BURNT ENDS \$11**  
House smoked beef brisket ends ready for dipping served with BBQ sauce

**JUMBO ONION RINGS \$8**  
Breaded onion rings deep fried for golden crispiness, served with chipotle ranch sauce

**NACHOS \$10**  
Taco meat, cheese, lettuce, tomatoes, onions, and jalapenos served with sour cream and fresh pico de gallo

**MOZZARELLA STICKS \$8**  
Six breaded mozzarella sticks served with marinara

**PRETZEL BITES \$8**  
Served with beer cheese

**LOADED TOTS \$8**  
Tater Tots topped with cheese, bacon bits, chives and drizzled with sour cream

Dinner

## Salads



### ADD PROTEIN TO ANY SALAD

Chicken \$5 Shrimp \$7 Salmon \$7 Burnt Ends \$7

### CAESAR SALAD \$9

Romaine Hearts, croutons, and shredded Parmesan cheese, served with Caesar dressing

### HOUSE SALAD \$9

Chopped Iceberg lettuce with carrots sticks, grape tomatoes, cucumbers, and red onions. Choice of dressing: Caesar, ranch, blue cheese, honey mustard, balsamic vinaigrette, raspberry vinaigrette, or hot bacon dressing

### SPINACH SALAD \$14

Fresh baby spinach, chopped eggs, sliced strawberries, candied pecans, and red onions, served with hot bacon dressing

## Sandwiches & Burgers



All Sandwiches and Burgers served with choice of side

### SHAVED SMOKED PRIME RIB SANDWICH \$16

Thinly shaved grilled smoked ribeye of beef with Cajun blackened seasonings topped with Provolone cheese served on a hoagie bun  
add onions & peppers for \$1, add mushrooms for \$1

### HANDMADE CHEESEBURGER \$15

Two smashed Angus beef patties, choice of American, Swiss, Cheddar, Pepper Jack or Provolone cheese, topped with lettuce, tomato, onion, and pickle, served on a Brioche bun  
add bacon \$3

### BLACK BEAN BURGER \$16

Veggie Burger with choice of American, Swiss, Cheddar, Pepper Jack or Provolone cheese, topped with lettuce, tomato, onion, and pickle, served on a Brioche bun

### INDIANA PORK TENDERLOIN \$16

Deep fried or grilled Indiana Pork Tenderloin with choice of American, Swiss, Cheddar, Pepper Jack or Provolone Cheese, topped with lettuce, tomato, onion and pickle, served on a Brioche bun

### OVEN ROASTED TURKEY SANDWICH \$12

Sliced turkey with avocado, lettuce, tomato, and mayo served on your choice of bread or in a wrap  
add cheese \$1



# Entrees

## **BROASTED CHICKEN**

Your choice of white meat (wing and breast) or dark (thigh and leg)  
2-piece Broasted crispy chicken, served with choice of one side \$13  
3-piece Broasted crispy chicken, served with choice of two sides \$18

## **SMOKED BEEF BRISKET \$25**

House smoked beef brisket seasoned with our signature rub, served with choice of two sides

## **GRILLED RIBEYE STEAK \$32**

12oz. Ribeye steak, served with choice of two sides

## **GRILLED ATLANTIC SALMON FILET \$22**

6oz. Atlantic salmon filet, lightly seasoned, charbroiled and drizzled with a rosemary vinaigrette barbeque sauce, served with choice of two sides

## **SHRIMP BOIL \$24**

Jumbo shrimp, smoked sausage, red potatoes, and mini corn on the cob cooked in Cajun Seasoning, served with choice of one side

## **FISH & CHIPS \$17**

Two pieces of crispy batter cod served with a side of potato wedges and homemade Cole slaw

## **STUFFED PORTOBELLO \$15**

Baked Portobello mushroom stuffed with quinoa, green and brown lentils, split peas, and light lemon vinaigrette, served with choice of two sides

## **FETTUCCINE ALFREDO \$15**

Served with garlic toast and a house salad with your choice of dressing: Caesar, ranch, blue cheese, honey mustard, balsamic vinaigrette, raspberry vinaigrette, or hot bacon dressing  
*add chicken \$5, or shrimp \$7, or salmon \$7*

# Sides

Garden Salad

Cole Slaw

Baked Beans with Brisket

Baked Potato

Fresh Vegetable of The Day

Macaroni and Cheddar Cheese

Potato Wedges

Mashed Potatoes

# Specials

## **SMOKED ST. LOUIS RIBS**

Dry rubbed, Hickory house smoked St. Louis pork ribs, signature barbeque sauce, served with choice of two sides

Half Rack \$26 Full Rack \$33

## Friday's & Saturday's Only

## **HOUSE SMOKED PRIME RIB**

served with Au Jus and choice of two sides

10oz. Prime Rib \$39 14oz. Prime Rib \$49

# Desserts



## **WARM PEACH BREAD PUDDING \$6**

Baked southern peaches, pecans, brown sugar in a custard with bread, topped with vanilla ice cream

## **STRAWBERRY SHORTCAKE \$6**

Three layers of vanilla shortcake, whipped cream, fresh strawberry preserves and garnished with fresh sliced strawberries

## **MOLTEN CHOCOLATE CAKE \$9**

Rich chocolate cake with warm dark chocolate ganache flowing through the middle

## **DECADENT GLUTEN FREE CHOCOLATE CAKE (VEGAN) \$8**

Dense gluten free chocolate cake topped with strawberries

# Beverages

Coke • Coke Zero • Diet Coke • Sprite • Fanta Orange  
Mr. Pibb • Barq's Root Beer • Lemonade • Iced Tea  
Hot Tea • Hot Chocolate \$3



**Fuzzy's to go: 812.670.5713**