

## - ENTREES -

SERVED WITH 2 CHOICES OF SIDES, SUB SOUP OR SALAD FOR \$2.00  
ADD ON: MUSHROOMS \$2 / FRIED ONIONS \$2 / BLUE CHEESE CRUST \$2

### SMOKED BBQ CHICKEN

SLOW SMOKED BBQ CHICKEN RUBBED WITH OUR SIGNATURE HOUSE RUB  
QUARTER \$14 / HALF \$19 / WHOLE \$24

### RIBS

FINEST QUALITY OF ST. LOUIS STYLE RIBS, SLOW SMOKED  
WITH OUR SIGNATURE HOUSE RUB  
THIRD RACK \$14 / HALF RACK \$18 / FULL RACK \$29

### FILET

8OZ CENTER CUT FILET, 100% CERTIFIED BLACK ANGUS BEEF \$36

### NEW YORK STRIP

16OZ BONE IN, 100% CERTIFIED BLACK ANGUS BEEF \$32

### PORK CHOPS

2-7OZ BONELESS PORK LOINS SLOW SMOKED TO PERFECTION  
WITH OUR SIGNATURE PORK RUB \$18

### BBQ SALMON

7OZ NORWEGIAN SALMON GRILLED & SEASONED WITH OUR HOUSE  
RUB AND BASTED WITH OUR HOUSE BBQ SAUCE, SERVED ON A BED  
OF SMOKY SLAW \$22

### SOUTHERN BBQ SHRIMP

6-JUMBO SHRIMP, GRILLED & DUSTED WITH OUR HOUSE RUB  
AND BASTED WITH OUR HOUSE BBQ SAUCE,  
SERVED ON A BED OF SMOKY SLAW \$26

### PULLED PORK

SLOW SMOKED BOSTON BUTTS RUBBED DOWN WITH OUR  
SIGNATURE RUB, PULLED AND SERVED ON TEXAS TOAST  
QUARTER LB \$13 / HALF LB \$16 / FULL LB \$19

### BRISKET

FATTY, FLAVORFUL, MOIST. 16HRS SLOW SMOKED BEEF BRISKET  
RUBBED WITH OUR SIGNATURE RUB SERVED ON TEXAS TOAST  
QUARTER LB \$15 / HALF LB \$18 / FULL LB \$22

### ROADHOUSE PLATTER

HALF RACK, 1/2 LB BRISKET, HALF CHICKEN, 1/2LB PULLED PORK, CANDIED  
BACON & CHOICE OF THREE SIDES. NO SUBSTITUTIONS \$50

## - SIDES -

### POTATO SALAD

JUST LIKE YOUR MOM USED TO MAKE \$5

### ROADHOUSE BEANS

BAKED BEANS BLENDED WITH HOUSE SEASONING  
AND OUR SIGNATURE PULLED PORK \$5

### KETTLE CHIPS / FRIES / TATER TOTS \$3

### SEASONAL VEGGIE

BASED ON TRENDS OF THE SEASONS \$5

### CREAMY COLESLAW

OLD SCHOOL STYLE \$3

### SMOKY SLAW

SMOKED RED & GREEN CABBAGE, MIXED WITH JALAPENOS,  
BACON, & BLUE CHEESE. UNFORGETTABLE! \$5

### MAC N' CHEESE

FUSILLI PASTA IN A CREAMY BLEND OF 3 CHEESES-SHARP CHEDDAR,  
GOUDA AND FONTINA TOPPED WITH CRISPY CHEDDAR CRUST \$5

## - DESSERTS -

### KEY LIME BAR

HOMEMADE KEY LIME PIE BARS, MADE FROM SCRATCH  
& SERVED WITH WHIPPED CREAM ON TOP \$5

### WHISKEY APPLE BREAD PUDDING

GRANNY SMITH APPLES BAKED INTO THE BREAD PUDDING AND TOPPED WITH  
WHIPPED CREAM & HOUSE MADE SOUTHERN PRALINE SAUCE \$7

### SEASONAL DESSERT

ASK SERVER FOR DETAILS



# ROADHOUSE

## - APPETIZERS -

### PORK CHOP ON A STICK

SMOKED, SATAY STYLE BONELESS PORK LOIN BASTED WITH HOUSE BBQ SAUCE  
SERVED ON A BED OF SMOKY SLAW \$8

### SLIDERS

YOUR CHOICE OF BEEF BRISKET PATTY, SMOKED PULLED CHICKEN  
OR PULLED PORK TOPPED WITH FRIED ONION STRINGS \$6

### ROADHOUSE WINGS

SLOW SMOKED, BONE IN. CHOOSE PLAIN, DRY RUB,  
BBQ OR REAPER WINGS. SERVED WITH A SIDE OF CELERY  
& CHOICE OF RANCH OR BLUE CHEESE \$12

### BACON WRAPPED SATAY

CHICKEN BREASTS WRAPPED WITH BACON, SEASONED WITH OUR  
HOUSE RUB & BASTED WITH HOUSE BBQ SAUCE.  
SERVED ON A BED OF SMOKY SLAW \$9

### PORK BITES

DEEP FRIED PORK, DRIZZLED IN BBQ SAUCE,  
REAPER SAUCE, AND GREEN ONION \$6

### DEEP FRIED MAC N CHEESE BALLS

BEER BATTERED SMOKED GOUDA, FONTINA, AND CHEDDAR CHEESE MAC WITH  
CANDIED BACON AND JALAPENOS, TOPPED WITH REAPER SAUCE AND GREEN  
SCALLIONS, SERVED WITH CHEESE SAUCE & REAPER SAUCE \$6

### TATER TOT NACHOS

SLOW SMOKED PULLED PORK, ON A BED OF CRISPY TATER TOTS,  
SMOTHERED IN OUR 3-CHEESE SAUCE, TOPPED WITH LETTUCE, TOMATO, ONION,  
JALAPENOS & DRIZZLED WITH HOUSE BBQ SAUCE \$10

### BASKET O' BACON

THICK CUT, SLOW SMOKED & RUBBED WITH  
OUR SIGNATURE HOUSE RUB \$10

### CHICKEN & WAFFLE SLIDERS

BUTTERMILK BREADED CHICKEN BREAST, CANDIED BACON,  
PROVOLONE CHEESE SANDWICHED BETWEEN TWO WAFFLES  
SERVED WITH A SIDE OF PURE MAPLE SYRUP \$12

### PORTABELLA FRIES

THICK SLICED PORTABELLAS WITH A LIGHT KETTLE CHIP COATING  
AND SERVED WITH CHIPOTLE RANCH \$9

### CORN BREAD

PLAIN \$5  
TOP YOUR CORNBREAD WITH FRESH JALAPENOS,  
CANDIED BACON AND CHEDDAR CHEESE \$7

### CHEESE CURDS

ELLSWORTH'S FINEST, TOPPED WITH PARMESAN CHEESE  
AND SERVED WITH CHIPOTLE RANCH \$8

## - SANDWICHES -

ALL SANDWICHES INCLUDE CHOICE OF 1 SIDE  
SUB SOUP OR SALAD FOR \$2.00

### ANDOUILLE BRAT

SLOW SMOKED ANDOUILLE SAUSAGE SERVED ON A SOFT HOAGIE ROLL,  
SMOTHERED WITH SAUTÉED PEPPERS & ONIONS MADE COMPLETE WITH A  
STONE GROUND BEER MUSTARD SAUCE \$11

### PULLED PORK OR CHICKEN

SLOW SMOKED BOSTON BUTTS OR SLOW SMOKED BBQ CHICKEN RUBBED  
DOWN WITH OUR SIGNATURE RUB, PULLED & SERVED ON A TOASTED  
POTATO BUN \$12

### CUBANO

SLOW SMOKED PIT HAM, HOUSE PULLED PORK, SWISS CHEESE, PICKLES  
& CREAMY MUSTARD SAUCE SERVED PANINI STYLE ON CIABATTA BREAD  
\$13

### BUILD YOUR OWN BURGER

BEEF OR CHICKEN \$12

100% CERTIFIED BLACK ANGUS BEEF PATTY OR GRILLED CHICKEN BREAST  
ON A TOASTED POTATO BUN. MAKE IT JUST THE WAY YOU LIKE IT BY  
ADDING ANY OF THE FOLLOWING:

CHEDDAR, AMERICAN, SWISS, PEPPERJACK, PROVOLONE, JALAPENOS,  
MUSHROOMS, FRIED ONIONS, BACON, SMOKY SLAW, PULLED PORK

### ROADHOUSE REAPER

SLOW SMOKED PULLED PORK OR CHICKEN, SMOTHERED IN REAPER  
SAUCE TOPPED WITH CANDIED BACON, BLUE CHEESE, RED & GREEN  
PEPPERS & RED ONIONS SERVED PANINI STYLE ON CIABATTA BREAD \$13

## - SALAD & SOUP -

HOUSE OR CAESAR SALAD \$7

ADD: GRILLED CHICKEN \$5 / PULLED CHICKEN \$3 /  
SALMON \$7 / SHRIMP \$7

### SALMON SALAD

7OZ GRILLED NORWEGIAN SALMON FILET ON A BED OF HOUSE SPRING MIX,  
TOPPED WITH GRAPE TOMATOES, CUCUMBERS,  
HARD BOILED EGGS WITH YOUR CHOICE OF DRESSING \$14

### BBQ CHICKEN SALAD

SLOW SMOKED PULLED CHICKEN ON A BED OF HOUSE SPRING MIX, TOPPED  
WITH GRAPE TOMATOES, BELL PEPPERS, CHEDDAR CHEESE, RED ONIONS &  
CROUTONS WITH YOUR CHOICE OF DRESSING \$12

### CHOP SALAD

BED OF HOUSE SPRING MIX, TOPPED WITH CRUMBLED BACON, SLICED  
HARD-BOILED EGG, SCALLIONS, GRAPE TOMATOES, SHREDDED CHEDDAR &  
CROUTONS WITH YOUR CHOICE OF DRESSING \$11

### ROADHOUSE CHILI \$6

### SOUP OF THE DAY \$6