



APPETIZERS

SMOKE HOUSE SHROOMS

Jumbo mushroom caps filled with herb and garlic cheese, lightly battered and fried. Served with our zesty horseradish and mustard sauce 10.99

NEST OF ARMADILLO EGGS

Bacon-wrapped jalapeno peppers stuffed with chicken, grilled with BBQ sauce and served on a bed of crispy fried potatoes 9.99

PIG CHIPS

Our homemade potato chips, topped with cheddar jack cheese and bacon, served with sour cream on the side 7.99

PORK QUESADILLA

Spinach and vegetable tortilla stuffed with BBQ pulled pork and cheddar cheese. Finished with sour cream, green onions and a side of picante sauce 11.99

POTATO SKINS

Our hand-scooped potatoes filled with cheese, bacon and green onions with sour cream on the side 8.99

BRISKET FLATBREAD

A creamy tomato sauce tops a crisp flatbread loaded with fresh cheese, sliced mushrooms and smoked brisket with a drizzle of BBQ sauce 11.99

CHICKEN WINGS

Our jumbo whole wings are slow smoked and served with sweet or sweet & spicy BBQ sauce and your choice of ranch or bleu cheese for dipping 7.99

SMOKE HOUSE PIZZA

Crisp tomato basil crust is piled high with our savory BBQ pulled pork, onions, mushrooms, black olives, banana peppers and freshly shredded cheese 14.99

COCONUT ONION RINGS

Hand-breaded in our special seasonings and served with our zesty horseradish and mustard sauce 8.99

COMBO PLATTER

Six onion rings, two wings, two potato skins and two shrooms 13.99

fresh Soup AND Salad

Extras for your Soup or Chili: Add Cheese + 1 • Add Bacon + 1 • Get it Loaded + 1.50
Add Fresh Jalapeno + 50¢ • Add Sour Cream + 50¢

BRISKET CHILI 4.99

POTATO SOUP 4.99

GRILLED CHICKEN SALAD

Grilled chicken breast marinated in a sun-dried tomato vinaigrette dressing and served on a fresh salad with your choice of dressing 9.99 *Smoked Salmon + 5*

sides

SALAD

Fresh greens with tomatoes, carrots, cucumbers, cheese, onions and homemade sourdough croutons 3.99

BRISKET BAKED BEANS

House recipe with bold flavor 2.99

SMOKE HOUSE SPUDS

Real, hand-mashed potatoes with sour cream and fried onions 2.99

Add Cheese + 1
Loaded + 1.50

HOMEMADE POTATO CHIPS

2.99 Add homemade horseradish dipping sauce + 50¢

SKILLET GREEN BEANS

With parmesan garlic butter, baby carrots, bacon and mushrooms 2.99

CORN CASSEROLE

Sweet and creamy 2.99

POTATO SALAD

Our own special sour cream potato salad with bacon 2.99

SMOKE HOUSE RANCH FRIES

Steak fries seasoned with a ranch batter 2.99

COLESLAW

Creamy and made fresh daily 2.99

JALAPENO COLESLAW

Sweet and spicy, made fresh daily 2.99

MAC N CHEESE

Our own gourmet four cheese Mac-n-cheese with a panko bread crust 2.99

SWEET POTATO FRIES

Crinkle cut and seasoned with our sweet and savory smokehouse dust 2.99

*SMOKED BAKED POTATO

Served with butter and sour cream 2.99
*Only offered Thurs.-Sat. after 5:00

SANDWICHES & Burgers

All sandwiches are served on a toasted brioche bun (unless noted otherwise) and come with your choice of one side. Substitute house salad for 1.00

HAND-PULLED PORK

Slow-smoked and hand-pulled makes this dish tender and juicy 8.99
Add Pickles & Coleslaw + 1

SMOKED BRISKET

Slow-smoked for that great hickory taste 9.99
Add Pickles & Coleslaw + 1

PRIME RIB

Thinly sliced prime rib topped with lettuce, tomato and homemade horseradish sauce 10.99

TRI-TIP

Smoked and sliced thin, served with homemade horseradish sauce, signature BBQ and Swiss cheese 10.99

SMOKED SAUSAGE

Grilled with Swiss cheese and caramelized onions, served with spicy brown mustard and our signature BBQ on our freshly baked rye 10.99

SMOKED TURKEY BREAST CLUB

Smoked turkey breast served with lettuce, tomato, Swiss cheese & bacon with a side of spicy mayo 10.99

REUBEN

Served on our freshly baked rye bread 10.99

BURGER

Our custom three-blend 8 oz. burger is topped with lettuce, tomato, onion, fresh dill pickle and your choice of cheddar jack, American, pepper jack or Swiss cheese 10.99

SMOKE HOUSE BURGER

Our same custom patty taken to another level! Topped with homemade onion rings, hickory smoked bacon, Swiss cheese, fresh dill pickle and signature BBQ on a seeded brioche bun 12.99

BISON BURGER

Great taste with less fat per ounce than a skinless chicken breast. Topped with lettuce, tomato, dill pickle, onion and your choice of cheddar jack, American, pepper jack or Swiss cheese 11.99

GRILLED CHICKEN BREAST

Grilled to perfection and served with lettuce and tomato 9.99 Add your choice of cheese and bacon + 1.50

HAM & CHEESE

Thinly sliced and topped with provolone cheese, lettuce, tomato, red onion, banana peppers, black olives and Italian dressing 9.99

PLATTERS

All platters served with your choice of two sides and cornbread. *Substitute house salad for 1.00*

Non-Smoked

CENTER CUT SIRLOIN STRIP

Grilled and sliced thin with our mushroom and onion demi glaze sauce 19.99

SMOKE HOUSE FILET

Barrel cut filet served with a side of our mushroom and onion demi glaze sauce 32.99

SOUTHWEST CHICKEN

Fried spinach tortilla strips topped with marinated chicken breast, salsa, cheddar jack cheese, sour cream, and green onions 14.99

GRILLED SHRIMP

One dozen shrimp seasoned with Caribbean jerk and fresh lemon. Served on a bed of rice with homemade cocktail sauce 17.99

BREADED SHRIMP

One dozen shrimp breaded and fried, served with our homemade cocktail and sweet chili sauces 19.99

BOURBON GLAZED PORK RIBEYES

Two 8 oz. pork ribeyes drenched in a sweet bourbon glaze 20.99

SMOKE HOUSE PASTA

Our homemade creamy white sauce made with cheese, garlic, fresh tomato, and Italian herbs, served over penne noodles and topped with our marinated grilled chicken breast. Served with a side salad and garlic toast 15.99

How do you like it cooked?

RARE

very red, cool center

MEDIUM RARE

warm, red center

MEDIUM

pink center

MEDIUM WELL

slightly pink center

WELL DONE

cooked throughout,
no pink

Classic

HAND PULLED PORK

Slow, hickory smoked and then hand-pulled so that it is tender and juicy 14.99

SMOKED BRISKET

Slow-smoked, mouthwaterin' Angus beef 16.99

SMOKED PRIME RIB

Delicious, slow-smoked prime rib. Prepared with a fresh garlic rub 25.99 (*Served Thursday, Friday, and Saturday only.*) After 5 pm

HICKORY SMOKED RIBEYE STEAK

Lightly smoked and grilled to perfection 23.99

SMOKED PORK CHOP

Bone-in, lightly smoked and finished on the grill 19.99

HALF CHICKEN

Slow-smoked chicken with a BBQ rub 14.99

SMOKED ATLANTIC SALMON

Smoked to perfection, served baked or blackened 21.99

BABY BACK RIBS

half rack 20.99 • full rack 27.99

ST. LOUIS RIBS

half rack 18.99 • full rack 24.99

SMOKE HOUSE MEATLOAF

Our take on this classic is served over house spuds with hand-battered fried onion straws, our signature BBQ sauce and rye bread on the side 13.99

(Additional sides are available at request, see Sides for prices)

Combos



BRISKET AND HAND PULLED PORK

A generous portion of our great Angus beef and pork 15.99

HAND PULLED PORK AND CHICKEN

Hand-pulled pork and a quarter chicken 15.99

BRISKET AND QUARTER CHICKEN

Slow-smoked brisket with a quarter chicken 16.99

HALF AND HALF RIBS

Half rack of baby back ribs and half rack of St. Louis ribs 25.99

HAND PULLED PORK AND RIBS

Our pulled pork with a half rack of St. Louis ribs 20.99

Substitute baby back ribs + 2.00

CHICKEN AND RIBS

Quarter chicken and a half rack of St. Louis ribs 21.99

Substitute baby back ribs + 2.00

SMOKED BRISKET AND RIBS

Smoked brisket and a half rack of St. Louis ribs 21.99

Substitute baby back ribs + 2.00

DESSERTS

HOMEMADE PEANUT

BUTTER PIE 6.25

HOMEMADE NEW YORK

CHEESECAKE 5.75

CINNAMON ROLL

CHEESECAKE
Vanilla wafer crust & cream
cheese icing 7.00

COOKIE SKILLET

Chocolate chip or
peanut butter 4.50

GRILLED PINEAPPLE

Served with vanilla bean
ice cream, caramel sauce
and corn cake crumble 4.75

ICE CREAM 3.50

A LA MODE 1.75

Beverages

COKE, DIET COKE, CHERRY COKE,
SPRITE, MELLO YELLO, LEMONADE,
BARQ'S ROOT BEER, FANTA
ORANGE 2.79

FRESH BREWED TEA 2.79

COFFEE 2.50

FIJI WATER 3.00

Planning a party or a business function?

We'll take care of your catering! Let us handle all of the details.

Learn more at www.oldcanalsmokehouse.com or (740) 779-3278. Like us on 