APPETIZERS AND SOUP

DAVID'S SHRIMP COCKTAIL

Five jumbo shrimp boiled in the Chef's special spices and ale. Served chilled over ice with a spicy cocktail sauce.

12.95

TATCHOS

This is a new twist on the traditional appetizer. We take crispy tater tots and top them with fresh bacon bits, diced tomatoes, green onions and sour cream. Then we finish it off with a creamy smoked mozzarella cheese sauce. One you start, you can't stop!

ADD BRISKET OR PULLED PORK 2.00

MEXICAN STREET CORN

SMOKED KILLER WINGS

Slow grilled corn on the cob drizzled with butter, queso cheese and fresh cilantro.

The Chef assures us these are the best

wings ever! A dozen wings served with

BBQ, Spicy Buffalo or Garlic Parmesan.

Siracha BBQ Sauce, Salt and Vinegar, BBQ,

Salt and Pepper, Black and Gold, Traditional

5.95

12.95

GIANT ONION RINGS

The largest onion rings you will ever see! Deep-fried to a golden brown and served with our very own petal sauce.

9.95

ORIGINAL BENT ARM ALE ® BEER **BATTERED SIDEWINDER ™ FRIES**

Crispy Original Bent Arm Ale ® Beer Battered Sidewinder™ Fries served how you like it.

- Cheddar
- Salt and Vinegar
- Sour Cream & Onion
- Garlic Parmesan

8.95

8.95

PEPPERONI BREADSTICKS

Served with Fred Stokes smoked sausage and mozzarella cheese sauce.

8.95

GATOR BITES

Triple citrus marinated for 24 hours, breaded by hand and fried to a perfect tenderness. Served with a mango habanero dipping glaze and our house remoulade.

12.95

HAND-BREADED CHICKEN TENDERS

Fresh, all-white meat, hand-cut chicken tenderloins marinated in buttermilk, breaded by hand and fried to order. Served with Spicy Buffalo Sauce or Garlic Parmesan and Cool Ranch or Blue Cheese Dipping Sauce.

9.95

CHEF'S SOUP SPECIAL

Ask your server about today's special.

7.95

SALADS

HOUSE SALAD

We start with the freshest greens and the Chef adds pear tomatoes, red onion, crispy smoked bacon bits and cheddar cheese.

SMOKEHOUSE BARBECUE CHICKEN CHOPPED SALAD

Made with finely chopped greens mixed with diced chicken breast, black beans, sweet corn, tomatoes and Monterey jack cheese. Tossed in our herb ranch dressing and topped with fried tortillas and a sweet BBQ sauce.

12.95

CLASSIC CAESAR

Served with chicken or shrimp.

BURGER BISTRO

All of our burgers are ½ lb and made with our special blend of brisket, short rib and Angus beef. Served with Original Bent Arm Ale ® Beer Battered Sidewinder ™ Fries or homemade coleslaw.

SMOKEHOUSE BURGER

Crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions, crisp pickles and Smokehouse dressing on a buttery toasted bun.

10.95

THE FOUR HORSEMAN **BLACKENED BURGER**

Smoked ghost chili cheese, jalapeños, Siracha mayonnaise, crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions and crisp pickles on a buttery toasted bun.

THE BLACK AND BLUE BURGER

Chunky blue cheese, homemade blackening seasoning, Smokehouse dressing, crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions and crisp pickles on a buttery toasted bun.

12.95

NEW YORK REUBEN BURGER

Grilled tender sliced first cut pastrami, crisp sauerkraut, sliced Swiss cheese and Thousand Island Dressing on thick cut marble rye.

15.95

13.95

RED EYE BURGER

Coffee remoulade, smoked pit ham slices, a fried egg, grilled onion jam and thin sliced tomatoes on a buttery toasted bun.

GARLIC BURGER

Crisp Applewood smoked bacon, roasted garlic aioli, crisp shredded lettuce, thin sliced tomatoes, shaved Bermuda onions 12.95 and crisp pickles on a buttery toasted bun.

13.95

VEGGIE BURGER

A tasty blend of garden vegetables grilled to a golden brown, topped with crispy zucchini and yellow squash straws with Siracha mayonnaise on a buttery toasted bun.

CHICKEN AND WAFFLE CLUB

Chicken breast breaded by hand and deepfried to a golden brown, crisp bacon, sliced tomatoes and crisp lettuce served on a fluffy Belgium waffle and finished with maple aioli.

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.

ESESTIBARSEULEINWN



WEEKLY SPECIAL 🧶

Join us at the Smokehouse Grill on Friday and Saturday for our slow roasted prime rib of beef with your choice of two sides for only 24.95.

Feeling in the mood for some surf? Add jumbo shrimp for 5.00.

SMOKEHOUSE GRILL FAMOUS BARBECUE AND SPECIALTIES

Our barbecue is second to none! Want to know why? The brisket is hand-rubbed with our own blend of seasonings and spices then smoked in our Southern Pride smoker for more than 14 hours; the ribs for 5 hours, the pork for 10 hours. Then served that night, never leftover! Served with your choice of one side and our signature sweet potato fritters.

14-HOUR BEEF BRISKET	18.95	STACKED HIGH PULLED PORK SANDWIC	10.95
SLOW SMOKED PULLED PORK	14.95	CHAMPIONSHIP SMOKEHOUSE SAUSAG	9.95
1/2 ROTISSERIE CHICKEN	18.95	HONEY STUNG FRIED CHICKEN Choice of Spicy or Mild Volcano Sauce.	15.95
ST. LOUIS RIBS	18.95 LITTLE RACK 14.95 HALF RACK 22.95 FULL RACK 28.95	THE SMOKEHOUSE PLATTER THE "Mac Daddy" of platters. Brisket, pulled pork, ribs and Fred Stokes Smoked Sausage.	FOR ONE 20.95 FOR TWO 39.95 FOR FOUR 69.95

HAND-CUT STEAKS

All USDA choice steaks are cut to our specifications, dusted with our unique steak seasonings and broiled to your liking. Served with choice of one side and our Smokehouse vegetables.

10 OZ TOP SIRLOIN

19.95 12 OZ NY STRIP

22.95 16 OZ RIB EYE

29.95

STREET TACOS

GATOR TACOS

Three flour tortillas, filled with crispy golden brown gator served in a sweet chili sauce then topped with spiced sour cream, crisp lettuce, shredded cheese and diced tomatoes.

CRISPY SHRIMP TACOS

Three flour tortillas, filled with a spicy concoction of crispy shrimp and our signature Wham Bam Sauce then topped with shredded lettuce, shredded cheese, diced tomatoes and sour cream.

PORK AND BRISKET TACOS

Three flour tortillas, filled with pulled pork and beef brisket with shaved slaw in a caramel apple vinaigrette and sweet BBQ sauce then topped with fresh tomato, roasted corn and shredded cheese.

18.95

12.95

SIDES

3.95 Each

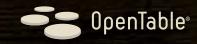
DEBBIE'S KENTUCKY BOURBON BAKED BEANS
NANA'S MAC & CHEESE
ORIGINAL BENT ARM ALE ® BEER BATTERED SIDEWINDER ™ FRIES
SMOKEHOUSE VEGETABLE MEDLEY

19.95

DAVID'S NEW YORK DELI COLESLAW
BAKED POTATO
FRESH BUTTERMILK MASHED POTATOES
CORN ON THE COB

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.







10,000 Turkey Lake Road, Orlando, Florida 32819 407-352-7933