



TAKEOUT MENU

Call in your order and pay by credit card over the phone for takeout or curbside pickup

DELIVERY

Get your order delivered to your door for just \$5 within 10 miles from the restaurant (add \$1/mile over 10 miles)
~ Based on driver availability ~

OPENING HOURS

Wednesday through Saturday 4:00 PM – 8:00 PM
Sunday through Tuesday Closed

CONTACT

www.eastshoresmokehouse.com

Phone: 406-887-2096

E-mail: contact@eastshoresmokehouse.com

• BEERS •

Draft Beers **24oz ToGo Cup**

Stella Artois 4.50
Delirium Tremens 5.50
Hoegaarden 4.50
Lindemans Framboise 5.50
St Bernardus Abt 12 6.00
St Bernardus Tripple 6.00
Kettle House Double Haul 4.50
Kettle House Cold Smoke 4.50
Bayern Amber 4.50
Blackfoot IPA 4.50
Glacier Golden Grizzly Ale 4.50
Madison River Honey Rye 4.50

Six packs

Budweizer 12
Bud Light 12
Coors 12
Coors Light 12
Heineken 14
Kokanee 14
Michelob Ultra 12
Corona 13
Miller Lite 12
Stella Artois 13
Bass Pale Ale 16
Stone IPA 14
Guinness 14
Stella Cider 14
Dos Equis Amber 13
Kaliber 12
O'Douls 12

• SODAS 24oz •

Coca Cola, Diet Coke, Sprite, Ice Tea
Dr Pepper, Lemonade, Rootbeer 2.50

• WINES •

All wine bottles have been priced
down 25% off our regular price

WHITE

Lapis Luna Chardonnay 32 **now 24**
Canyon Road Chardonnay 20 **now 15**
Sonoma Cutrer Chardonnay 40 **now 30**
Lapis Luna Sauvignon Blanc 32 **now 24**
Rodney Strong Sauvignon Blanc 31 **now 23**
Prum Essence Riesling 32 **now 24**
Canyon Road White Zinfandel 20 **now 15**
Domaine De Pellehaut Manseng 32 **now 24**

ROSE

Banshee 39 **now 29**
Sables d'Azur 32 **now 24**
Scaia Rose 32 **now 24**
Cavicchioli 1928 Sparkling 32 **now 24**

RED

Cycles Gladiator Pinot Noir 29 **now 22**
Folly Of The Beast Pinot Noir 35 **now 26**
Lange Pinot Noir 45 **now 34**
King Estate Pinot Noir 50 **now 38**
Canyon Road Merlot 20 **now 15**
Milbrandt Merlot 32 **now 24**
Stags' Leap Merlot 60 **now 45**
Colores Del Sol Malbec 32 **now 24**
LaPosta Pizzella Malbec 45 **now 34**
Canyon Road Cabernet Sauv 20 **now 15**
Lapis Luna Cabernet Sauv 32 **now 24**
Louis M. Martini Cabernet Sauv 40 **now 30**
Waterbrook Res Cabernet Sauv 38 **now 29**
Stags' Leap Cabernet Sauv 70 **now 52**
Lapis Luna Zinfandel 32 **now 24**
Leese Fitch Zinfandel 30 **now 23**
Leese Fitch Firehouse blended 30 **now 23**
Dunham Trutina blended 50 **now 38**

• APPETIZERS •

Smoke House Shrimp Ceviche

Chef's take on a classic Ceviche, notes of lime, lemon and sour orange along with fresh avocado and Chef's blend of peppers and spices. Served with house made white corn tortilla chips. 16.00

Fried Calamari

Crispy Fried Calamari with Calabrian peppers tossed in grated Parmesan and served with our house made marinara. 18.00

Smoke House Wings

Beer brined jumbo wings tossed in house made sauce of choice and served with carrots, celery and ranch or blue cheese (hot, mild, bourbon maple, honey mustard, Thai chili, honey siracha, garlic parm, garlic butter). 14.00

Pork Rinds

Freshly fried pork rinds with a creole seasoning. 7.00

Smoke House Chips

Made fresh to order and served with Smoke House gunbarrel salsa. 7.00
With creamed spinach. 8.00
With salsa and spinach. 10.00

Cheese Curds

Battered Wisconsin cheese curds fried and seasoned. 8.00

Ask about our Chef's specials and our "Taco Tuesday on Wednesdays!"

• SALADS •

Smoked Prime Rib Salad

Sliced prime rib with spring mix salad, red onion, tomatoes and a tarragon/horseradish dressing. 18.00

Caesar Salad

Romaine lettuce, tomatoes, Parmesan cheese, croutons and a Dijon caesar dressing. 12.00

Half Caesar 6.00

Add chicken +6.00 / Add 6 shrimp +7.00

Ahi Tuna Salad

Blackened and lightly seared Ahi tuna over baby spinach, toasted sesame seeds, mandarin oranges, cucumbers and a sesame soy vinaigrette dressing. 18.00

(Please specify temp other than seared)

Smoke House Cobb Salad

Fresh diced romaine, house smoked chicken breast, our signature smoked eggs, crisp bacon, sweet cherry tomatoes, thin sliced avocado. Topped with blue cheese crumbles and dressed with our shallot Dijon dressing and chives. 18.00

Half Cobb 10.00

House Salad

Spring mix salad, tomatoes, cucumbers, toasted sweet pecans and a dressing of choice. 5.00

Black Bean Soup

A Smoke House original full of smoked, chopped pork with cilantro, sour cream and a slice of lime. Cup 5.00 / Bowl 7.00

• SANDWICHES/WRAPS •

Our sandwiches are served with Smoke House chips on a grilled bun or choice of wrap. Gluten-free available.

Smoked Brisket

Served on a hoagie roll and topped with our house made Spiced Rum BBQ sauce and tangy coleslaw. 14.00
Make it a wrap +1.00

Smoked Prime Rib

Thin-sliced smoked prime rib on a hoagie roll with caramelized sweet onions and creamy whipped horseradish. 18.00
Add the garden +2.00 Add Cheese +2.00
Make it a Wrap +1.00

Pulled Pork

House smoked savory pulled pork, served on a brioche bun and topped with house made Spiced Rum BBQ sauce and tangy coleslaw. 13.00
Make it a Wrap +1.00

Smoke House B.L.T.

8 Slices of crisp and smokey Daily's bacon, house smoked pulled pork, lettuce, tomatoes, pickles, and mayonnaise served on grilled Texas toast. 15.00 Make it a Wrap +1.00

Chicken Chipotle

Grilled chicken breast served on a hoagie roll with Daily's bacon, cheddar cheese, lettuce, red onion, tomatoes and topped with our smokey chipotle mayo. 14.00 Make it a Wrap +1.00

• BURGERS •

Our burger is a ½ pound certified Angus steak burger served with lettuce, tomato, pickle and fries (unless specialty). Gluten-free available.

Smoke House Classic

Ground Angus grilled steak. 11.00
With cheese 12.00
With bacon & cheese 13.00

Smoke House Portabella

Ground Angus grilled steak with sautéed portabella mushrooms, bordelaise sauce and smoked Gouda cheese. 14.00

The Teriyaki

Ground Angus grilled steak with grilled pineapple, caramelized ginger scented onions, romaine and house made Teriyaki reduction. 14.00
With Swiss cheese 15.00

Onion Jam

Ground Angus grilled steak, smoked Gouda, fresh romaine and classic onion jam. 15.00 With bacon 16.00

Smoke House Original

Ground Angus grilled steak with house pickled red onion and tarragon dressing. 14.00 With cheese 15.00
With bacon & cheese 16.00

Ask about our Chef's Specials!

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

• FROM THE SMOKER •

Our meats are smoked low and slow, and served with Smoke House house made cole slaw, BBQ baked beans and our signature spiced rum BBQ sauce.

Memphis Style Ribs

Brined and slow hickory smoked baby back pork ribs with a house made dry rub and a kiss of local honey and apple.

Half rack 20.00

Full rack 35.00

Smoked Brisket

14 hour tender hickory smoked brisket with our house made dry rub and drizzled with Smoke House brisket Au Jus. 21.00

Smoked Pulled Pork

Brined and slow hickory smoked pork shoulder with our house made dry rub. 18.00

BBQ Combination

Brisket, pulled pork and Memphis style ribs. 32.00

• FROM THE GRILL •

Our steaks are local Montana grown and served with two sides of your choice.

Bacon Wrapped Filet Mignon

Hand cut tender filet wrapped with Daily's bacon and finished with Bearnaise sauce. 35.00

Filet Au Poivre

Hand cut tender filet with fresh green peppercorn sauce and hints of brandy and demi glace. 35.00

Smoke House Ribeye

Hand cut 12 oz. ribeye blackened and seared, then grilled to perfection. 35.00
Add blue cheese crumbles +5.00
Add sauteed mushrooms and onion +5.00
Add truffle butter +10.00

Prime Rib

Slow hickory smoked prime rib with Smoke House wet rub, finished to your liking and served with house made creamy whipped horseradish and Au Jus.

8 oz. cut 24.00 or 12 oz. cut 32.00

GLUTTON 22 oz. cut 45.00

• SIDES •

House Salad, Black Bean Soup, Creamed Spinach, Roasted Seasonal Vegetables, Smoke House Brussels, Broccoli, Cole Slaw, BBQ Beans, Fries, Sweet Potato Fries, Smoke House Chips, Golden Yukon Whipped Potatoes, Baked Potato. 5.00

• VEGETARIAN •

Veggie Plate

Grilled portabella mushrooms and seasonal veggies topped with Parmesan cheese. 14.00

Add truffle oil + 3.00
Add chicken + 6.00
Add shrimp + 7.00
Add Ahi Tuna +10.00

Veggie Fettuccine

Fresh fettuccine noodles with seasonal veggies, shallots, garlic and sautéed in white wine and olive oil. 23.00

Add Alfredo sauce + 6.00

The Beyond Veggie Burger

The famous Beyond veggie burger is served with tomatoes, lettuce, house made hummus and truffle fries. 17.00

Smoke House Beyond Ceasar Wrap

A Beyond veggie patty chopped with romaine lettuce, tomatoes and a Caesar dressing, wrapped in a spinach tortilla and served with truffle potato chips. 18.00

• SPECIALTY DISHES •

Prime Rib Stroganoff

Made with our smoked prime rib and fresh mushrooms in a rich creamy sauce and finished with port wine. Served on a bed of fresh egg noodles. 22.00

Beef Burgundy

Filet mignon braised with pearl onions, carrots and mushrooms in a rich Burgundy wine gravy and two sides of your choice. 24.00

Fettuccine Alfredo

Fresh fettuccine noodles with Chef's signature Alfredo sauce, fresh basil and Parmesan. 20.00

Add spinach + 4.00
Add chicken + 6.00
Add shrimp + 7.00

Salmon Romesco

Seasoned and seared to medium pink salmon, served over top of Chef's Spanish Romesco with your choice of two sides. 32.00

• DESSERTS •

Chocolate Cherry Bread Pudding

Our signature Smoke House dessert made with Belgian chocolate and bordeaux sweet cherries. Served with vanilla ice cream and whipped cream. 11.00

Belgian Mousse

Made to order with real Belgian chocolate and chocolate pearls on top. 8.00

Colossal Cheese Cake

3 inch tall cheese cake with whipped cream and topping of choice. 11.00