

EAST SHORE SMOKE HOUSE LUNCH MENU

BLUES BOOZE AND BBQ

● APPETIZERS ●

Wild Sockeye Smoked Salmon

Honey glazed and smoked to perfection. Served with flat bread. English cucumbers and lemon dill aioli. 15.00

Smoke House Pork Rinds

Freshly fried pork rinds with our Smoke House spice seasoning. 7.00

Smoke House Chips

Made fresh to order and served with dipping sauce of your choice. 7.00

Shrimp Cocktail

Jumbo size shrimp with a spicy cocktail sauce and lemon. 16.00

Smoke House Wings

Naked wings tossed in our Smoke House hot sauce. Served with a side of chips and ranch or blue cheese dressing. 12.00

Triple D Platter

Three dipping sauces of your choice to pair up with your appetizer. Ask your server for your choices 6.00

● MONTANA BURGERS ●

Bison Burger

1/2 pound of Montana grown grass fed bison on a ciabatta bun with lettuce, tomato and red onion. 17.00 with cheese 18.00

Elk Burger

Super lean Montana elk grilled to order. Served on a ciabatta bun with lettuce, tomato and red onion, with pickle on the side. 22.00

● FROM THE SMOKER ●

All of our items are cooked the traditional way: low and slow in our smoker, and served with red cabbage cole slaw and BBQ baked beans.

Memphis Style Ribs

Perk lion ribs smoked with a dry rub and served with rum BBQ sauce on the side.
Half rack. 20.00 Full rack. 28.00

Smoked Brisket

Certified Black Angus smoked with hickory and served with rum BBQ sauce. 20.00

Smoked Pork Butt

Smoked and pulled with rum BBQ sauce. 18.00

● BURGERS ●

Our burger is a 1/2 of steak burger served with a grilled ciabatta bun. All burgers come with lettuce, tomato, red onion, and our smoke house fries.

Classic Burger

A juicy, grilled steak burger 10.00 with cheese 11.00

Bacon cheese burger

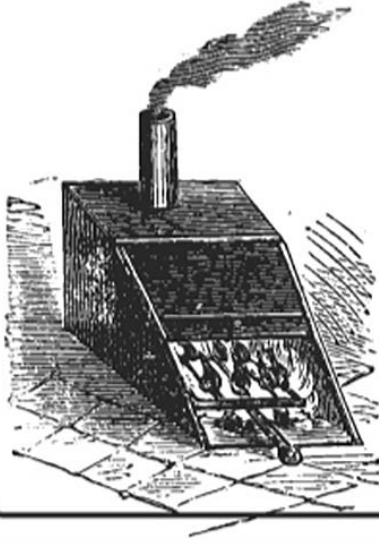
Two pieces of thick Daily's Bacon and mild cheddar cheese 13.00

Smoke House Mushroom Burger

Sauteed portabella mushrooms, bordelaise sauce and gouda cheese. 12.00

South West Burger

Grilled to order, topped with mild cheddar cheese, onion chips and ch, polte mayo. 12.00



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• SANDWICHES •

Wild Sockeye Salmon Filet

Served on a grilled ciabatta bun with lemen dill aioli. lettuce. tomato and Smoke House chips. 17.00

Smoked Brisket Sandwich

Served on a french baguette. with Smoke House chips. 13.00

Smoked Prime Rib Sandwich

Thinly sliced smoked prime rib on a french roll with creamy whipped horseradish sauce with Smoke House chips. 15.00

Pulled Pork Sandwich

Smoked pulled pork served on a buttered and grilled ciabatta roll with rum BBQ sauce and Smoke House chips. 13.00

B.L.T.

Served on two pieces of grilled, golden brown Texas toast with five pieces of bacon and Smoke House chips. 12.00

Chicken Chipotle

Smoke-roasted chicken with creamy chipotle mayo, bacon, lettuce and tomato on a buttered, grilled ciabatta roll. served with Smoke House chips. 13.00

• SALADS •

Smoked Prime Rib Salad

Sliced prime rib with mixed greens. red onion, heirloom tomato and tarragon dressing. 16.00

Chef Choice Micro Green Salad

Organic. locally grown from ELUS Garden, assorted micro greens with a seasonal vinaigrette 11.00.
Add chicken for 15.00 or salmon for 17.00

Caesar Salad

The classic salad of romaine lettuce. parmesan, fresh made croutons and caesar dressing. with grilled chicken 15.00 or with salmon. 17.00

Chef Salad

Spring mix salad topped with black forest ham. tomato. pulled smoked chicken. cucumbers and shredded cheese. 15.00

Monster Wedge Salad

An iceberg lettuce wedge with bacon, blue cheese dressing, and tomatoes. 13.00

Black Bean Soup

A Smoke House original full of smoked chopped pork. cilantro and sour cream. with slices of lime and lemen. Cup 5.00 Bowl 7.00

Beverages

Coke. Diet Coke. Dr Pepper. Iced Tea. Minute Maid. Lemonade. Sprite. Brat's Root Beer. Tea and Craven's Coffee 2.50
Orange Juice. Tomato Juice 3.00