



OPENING HOURS

Open Every Day for Lunch and Dinner
11:00 AM – 10:00 PM

SUNDAY BRUNCH BUFFET

Every Sunday
11:00 AM – 3:00 PM

CATERING

Private parties, events and off-site catering available.
Ask your server for more information.

CONTACT

www.eastshoresmokehouse.com

Phone: 406-887-2096

E-mail: contact@eastshoresmokehouse.com

LUNCH

MENU



• APPETIZERS •

Wild Sockeye Smoked Salmon

Honey-glazed and smoked in house. Served with flatbread crackers, cucumbers and lemon dill aioli. 16.00

Shrimp Cocktail

Poached shrimp in a spicy tomato-juice cocktail with lime juice, avocado, red onion, cilantro and flatbread crackers. 16.00
(Order a shot of your favorite tequila or vodka to mix in and make it even better)

Smoke House Wings

Naked wings tossed in hot sauce and served with chips, carrots, celery and ranch dip. 14.00

Sautéed Mushrooms

Served with fresh chives, garlic and finished off with white wine. 9.00

Pork Rinds

Freshly fried pork rinds with a creole seasoning. 7.00

Smoke House Chips

Made fresh to order and served with salsa. 7.00
With creamed spinach. 8.00

Mussels Marinière

Blue mussels with a seasoning medley and white wine. 15.00

• SALADS •

Smoked Prime Rib Salad

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

Caesar Salad

Romaine lettuce, tomatoes, Parmesan cheese, croutons and a Caesar dressing. 12.00 / Half Caesar 6.00
Add chicken + 6.00, shrimp + 7.00 or salmon + 8.00

Ahi Tuna Salad

Blackened and lightly seared Ahi tuna with spring mix salad, tomato, cucumber and vinaigrette dressing. 18.00
(Tell your server if you prefer well done)

Monster Wedge Salad

An iceberg lettuce wedge with bacon bits, tomatoes and a blue cheese dressing. 13.00 / Half wedge 7.00

Black Bean Soup

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

House Salad

Spring mix salad, tomatoes, cucumbers, toasted sliced almonds and a dressing of choice. 5.00

LUNCH



MENU

• SANDWICHES •

Sandwiches are served with Smoke House chips on a grilled bun. Ask your server for gluten-free.

Wild Alaskan Salmon Sandwich

Salmon filet served on a brioche bun with lettuce, tomatoes, red onion and lemon dill aioli. 17.00

Smoked Brisket Sandwich

Served on a hoagie bun with cole slaw. 13.00

Smoked Prime Rib Sandwich

Thin-sliced smoked prime rib on a hoagie bun with grilled onions and creamy whipped horseradish. 18.00

Pulled Pork Sandwich

Smoked pulled pork served on a brioche bun with huckleberry cole slaw and BBQ sauce. 13.00

B.L.T. Sandwich

Served on two grilled golden brown pieces of Texas toast with Daily's bacon, lettuce, tomatoes and mayonnaise. 12.00

Chicken Chipotle Sandwich

Grilled chicken breast served on a hoagie bun with chipotle mayo, bacon, cheddar cheese, lettuce, red onion and tomatoes. 13.00

• BURGERS •

Our burger is a ½ pound certified Angus steak burger served with lettuce, tomato, pickle and fries. Ask your server for gluten-free bun.

Classic Burger

Classic juicy steak burger. 11.00
With cheese 12.00
With bacon & cheese 13.00

Mushroom Burger

½ pound beef patty with sautéed portabella mushrooms, bordelaise sauce and Gouda cheese. 14.00

Bison Burger

Montana grown grass fed ½ pound bison patty topped with mild cheddar cheese. 18.00

Smoke House Burger

½ pound beef patty with cole slaw and tarragon dressing. 13.00
With cheese 14.00
With bacon & cheese 15.00

The Beyond Veggie Burger

The famous beyond veggie burger is served with tomatoes, lettuce, pickles and fries. 13.00

Our kitchen will cook your meal as ordered, however consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

LUNCH



MENU

• FROM THE SMOKER •

Our meats are smoked low and slow, and served with red cabbage cole slaw, BBQ baked beans and our signature rum BBQ sauce.

Memphis Style Ribs

Hickory smoked baby back pork ribs with a dry rub.

Half rack 20.00

Full rack 35.00

Smoked Brisket

Hickory smoked brisket with a dry rub. 20.00

Smoked Pulled Pork

Hickory smoked pork shoulder with a dry rub. 18.00

BBQ Combination

Combo of our three most favorite smoked BBQ items: brisket, pulled pork and ribs. 28.00

Did you know we have a Brunch Buffet every Sunday from 11 am till 3 pm?

Ask your server for details.

Parties of 7 or more and customers that do not leave a signed credit card receipt will be charged 18% gratuity.

• SPECIALTY DISHES •

Prime Rib Stroganoff

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

Cajun Shrimp and Andouille Sausage

Fresh fettuccine noodles with shrimp and andouille sausage in a spicy Cajun sauce. 23.00

Fettuccine Alfredo

Fresh fettuccine noodles with a rich creamy Alfredo sauce, fresh basil, tomatoes and Parmesan. 20.00

Add chicken + 6.00, shrimp + 7.00 or salmon + 8.00

• VEGETARIAN •

Veggie Plate

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

Add chicken + 6.00, shrimp + 7.00 or salmon + 8.00

Veggie Fettuccine

Fresh fettuccine noodles with seasonal veggies sautéed in olive oil and garlic. 23.00

Add Alfredo sauce 25.00