



## **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 as long as you live within 10 miles from the restaurant  
(based on driver availability)

## **OPENING HOURS**

Monday and Tuesday – Closed  
Wednesday through Friday 5:00 PM – 8:00 PM  
Saturday and Sunday 4:00 PM – 8:00 PM

## **CONTACT**

[www.eastshoresmokehouse.com](http://www.eastshoresmokehouse.com)

Phone: 406-887-2096

E-mail: [contact@eastshoresmokehouse.com](mailto:contact@eastshoresmokehouse.com)

## • BEERS •

Sold in 6 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 •

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

## • WINES •

### WHITE

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

### ROSE

Banshee 29  
Sables d'Azur 24  
Scaia Rose 24  
Cavicchioli 1928 Sparkling 24

### RED

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

## • APPETIZERS •

### **Wild Alaskan Smoked Salmon**

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

### **Seared Ahi Tuna**

Blackened pan seared Ahi Tuna with flatbread crackers, cucumbers and lemon dill aioli. 18.00

### **Smoke House Wings**

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

### **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

With salsa and spinach. 10.00

### **Cheese Curds**

Battered Wisconsin cheese curds fried and seasoned. 8.00

Ask for our soup of the day and our weekly specials

## • 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 / Add shrimp +7.00

Add Ahi Tuna +10.00

### **Ahi Tuna Salad**

Blackened and lightly seared Ahi tuna with spring mix salad, tomatoes, cucumbers and a 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

## • SANDWICHES •

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

### **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

### **Smoke House Burger**

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

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.

## • 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**

Brisket, pulled pork and Memphis style ribs. 28.00

## • FROM THE GRILL •

Our steaks are served with two sides of your choice

### **Bacon Wrapped Filet Mignon**

Melt in your mouth tenderness served with bordelaise sauce and wrapped with Daily's bacon. 35.00

### **Steak Diane**

Filet mignon topped with a creamy rich mushroom sauce flavored with red wine and cognac. 35.00

### **12 oz. Ribeye**

Ribeye steak served with bordelaise sauce. 35.00

### **Smoked Prime Rib**

Low and slow hickory smoked prime rib served with creamy whipped horseradish.

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, Green Beans, Broccoli, Cole Slaw, BBQ Beans, Fries, Sweet Potato Fries, Smoke House Chips, Mashed Red Potatoes, Baked Potato. 5.00

## • VEGETARIAN •

### **Veggie Plate**

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

Add chicken + 6.00

Add shrimp + 7.00

Add Ahi Tuna +10.00

### **Veggie Fettuccine**

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

Add Alfredo sauce 26.00

### **The Beyond Veggie Burger**

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

## • 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. 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 a rich creamy Alfredo sauce, fresh basil, tomatoes and Parmesan. 20.00

Add chicken + 6.00

Add shrimp + 7.00

Add Ahi Tuna +10.00

## • DESSERTS •

### **Chocolate Cherry Bread Pudding**

Our signature Smokehouse dessert made with Belgian chocolate and dark, sweet cherries. Comes with whipped cream. 11.00

### **Chocolate Mousse**

Freshly made with Belgian chocolate and chocolate shavings on top. 8.00

### **Colossal Cheese Cake**

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