



APPETIZERS

PIG CHIPS
Our homemade potato chips, topped with cheddar jack cheese and bacon with a side of sour cream or ranch 14

SMOKE HOUSE SHROOMS
Jumbo mushroom caps filled with herb and garlic cheese, lightly battered and fried. Served with our zesty horseradish and mustard sauce 14

CHICKEN WINGS
Jumbo whole wings slow-smoked, smothered in BBQ sauce and served with your choice of ranch or blue cheese for dipping 15

POTATO SKINS
Our hand-scooped potatoes filled with cheese, bacon and green onions with sour cream on the side 14

COCONUT ONION RINGS
Hand-breaded in our special seasonings and served with our zesty horseradish and mustard sauce 14

NEST OF ARMADILLO EGGS
Bacon-wrapped jalapeno peppers stuffed with chicken, grilled with BBQ sauce and served on a bed of crispy fried potatoes 14

PORK QUESADILLA
Spinach and vegetable tortilla stuffed with BBQ pulled pork and cheddar cheese. Finished with sour cream, green onions and a side of picante sauce 17

BRISKET FLATBREAD
A creamy tomato sauce tops a crisp flatbread loaded with fresh cheese, sliced mushrooms and smoked brisket with a drizzle of BBQ sauce 18

SMOKE HOUSE PIZZA
Our crisp flatbread is piled high with savory BBQ pulled pork, onions, mushrooms, black olives, banana peppers and freshly shredded cheese 20

COMBO PLATTER
Six onion rings, two wings, two potato skins, two shrooms 20

HANDHELDS

All sandwiches and burgers are served with choice of one side dish.
Substitute Sweet Potato Fries or Fresh Fruit +1 Or House Salad +2

HAND-PULLED PORK
Slow-smoked and hand-pulled, served on a potato bun 14
Add Pickles & Coleslaw +1.5

SMOKED BRISKET
Chopped angus beef brisket, served on a potato bun 16
Add Pickles & Coleslaw +1.5

PRIME RIB MUSHROOM MELT
Thinly sliced smoked prime rib topped with sauteed mushrooms and provolone cheese, served on a potato bun with creamy horseradish and au jus on the side 20

SMOKED TURKEY BREAST CLUB
Smoked turkey breast served with lettuce, tomato, swiss cheese and bacon with a side of spicy mayo 17
Swap the bun for a spinach tortilla & make it a wrap!

REUBEN
Shaved corned beef, sauerkraut, swiss cheese and thousand island dressing served on our freshly baked rye bread 17

BURGER
Our custom three-blend burger is topped with lettuce, tomato, onion, fresh dill pickle and your choice of cheddar jack, american, pepper jack or swiss cheese. Served with a side of our burger sauce 17

SMOKE HOUSE BURGER
Custom blend burger topped with homemade onion rings, hickory smoked bacon, swiss cheese, fresh dill pickle and signature BBQ served on a bacon fat brioche bun 20

BISON BURGER
Great taste with less fat per ounce than a skinless chicken breast. Topped with lettuce, tomato, dill pickle, onion and your choice of cheddar jack, american, pepper jack or swiss cheese 20

GRILLED CHICKEN BREAST
Marinated chicken breast, topped with lettuce and tomato on a potato bun 15

SMOKE HOUSE SPICY CHICKEN
Hand-breaded and fried chicken breast with pickle, lettuce, tomato, pepper jack cheese and a side of our house buffalo sauce 17
Swap the bun for a spinach tortilla & make it a wrap!
Ranch or blue cheese available upon request

SIDES

SALAD 7
Fresh greens with tomatoes, carrots, cucumbers, cheese, onions and homemade sourdough croutons

BRISKET BAKED BEANS 5
Our house recipe with bold flavor

SMOKE HOUSE SPUDS 5
Hand-mashed potatoes with sour cream and fried onions
Add Cheese +1
Get 'em Loaded +2.5

HOMEMADE POTATO CHIPS 5
Add homemade horseradish dipping sauce +50¢

SKILLET GREEN BEANS 5
With parmesan garlic butter, baby carrots, bacon and mushrooms

MAC-N-CHEESE 5
Our gourmet baked four cheese macaroni

FRESH FRUIT 6

CORN CASSEROLE 5
Sweet and creamy

POTATO SALAD 5
Sour cream potato salad with bacon and scallions

SMOKEHOUSE RANCH FRIES 5
Steak fries seasoned with a ranch batter

COLESLAW 5
Sweet and creamy, made fresh daily

JALAPENO COLESLAW 5
Sweet and spicy, made fresh daily

SWEET POTATO FRIES 6
Waffle cut and seasoned with our sweet and savory smokehouse dust
Marshmallow dipping sauce available upon request

***SMOKED BAKED POTATO 5**
Served with butter and sour cream
**Only offered Fri & Sat after 5:00PM*

SOUP & SALAD

GRILLED CHICKEN SALAD
Marinated grilled chicken breast served on a fresh salad with choice of dressing 16
Substitute hand breaded fried chicken breast +1
Substitute smoked salmon +9

BRISKET CHILI 8

POTATO SOUP 8

EXTRAS FOR YOUR SOUP OR CHILI
Add Cheese +1
Add Bacon +2
Get it Loaded +2.5
Add Fresh Jalapeno +75¢
Add Sour Cream +1

Menu items subject to change.

NOTICE: *These items are made to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
The following major food allergens may be used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.
Please notify staff for more information about these ingredients

PLATTERS

All platters served with your choice of two sides and cornbread.
Substitute Sweet Potato Fries or Fresh Fruit +1 or House Salad +2

NON-SMOKED

CENTER CUT SIRLOIN STRIP

Angus beef, grilled and sliced with our homemade steak butter 30

SOUTHWEST CHICKEN

Fried spinach tortilla strips topped with marinated chicken breast, salsa, cheddar jack cheese, sour cream, and green onions 24

GRILLED SHRIMP

One dozen shrimp seasoned with caribbean jerk and fresh lemon. Served on a bed of rice with homemade cocktail sauce 24

BREADED SHRIMP

One dozen shrimp panko breaded and fried, served with homemade cocktail and sweet chili sauces 28

BOURBON GLAZED PORK RIBEYES

Two 8oz pork ribeyes drenched in a sweet bourbon glaze 30

SMOKE HOUSE PASTA

Our own creamy sauce made with cheese, garlic, fresh tomato, and italian herbs, served over penne noodles and topped with our marinated grilled chicken breast. Served with a side salad and garlic toast 25
Substitute sirloin +9
Substitute smoked salmon +9

How do you like it cooked?

RARE
very red, cool center
MEDIUM RARE
warm, red center

MEDIUM
pink center
MEDIUM WELL
slightly pink center

WELL DONE
cooked throughout,
no pink

SMOKED

All of our smoked meats are prepared fresh daily and subject to availability.

HAND-PULLED PORK

Slow, hickory-smoked and fall-off-the-bone tender 24

SMOKED BRISKET *limited availability*

Salt and pepper rubbed sliced angus beef 28

SMOKED PRIME RIB

Delicious, slow-smoked prime rib. Prepared with a fresh garlic rub 40 *(Served Friday & Saturday only after 5 pm)*

HICKORY SMOKED RIBEYE STEAK

Lightly smoked and grilled to perfection 38
Add steak butter +1.5

HALF CHICKEN

Slow-smoked chicken with a BBQ rub 25

SMOKED ATLANTIC SALMON

Smoked to perfection, served baked or blackened with our homemade tartar sauce on the side 28

BABY BACK RIBS

half rack 32 • full rack 46

ST. LOUIS RIBS

half rack 30 • full rack 42

SMOKE HOUSE MEATLOAF

Our take on this classic is served over house spuds with hand-battered fried onion straws, our signature BBQ sauce and rye toast on the side 18
(served with no additional sides)

COMBOS

BRISKET AND HAND PULLED PORK

A generous portion of our angus beef and pork 26

HAND-PULLED PORK AND CHICKEN

Hand-pulled pork and a quarter chicken 25

BRISKET AND QUARTER CHICKEN

Slow-smoked brisket with a quarter chicken 26

HALF AND HALF RIBS

Half rack of baby back ribs and half rack of st. louis ribs 44

HAND-PULLED PORK AND RIBS

Our pulled pork with a half rack of st. louis ribs 36
Substitute baby back ribs +2

CHICKEN AND RIBS

Quarter chicken and a half rack of st. louis ribs 36
Substitute baby back ribs +2

SMOKED BRISKET AND RIBS

Smoked brisket and a half rack of st. louis ribs 38
Substitute baby back ribs +2

HOMEMADE DESSERTS

KEY LIME PIE 9

Butter pecan crust

PEANUT BUTTER PIE 10

CINNAMON ROLL CHEESECAKE

Vanilla wafer crust & cream cheese icing 10

COOKIE SKILLET

Homemade chocolate chip cookie baked fresh, topped with vanilla bean ice cream and chocolate sauce 9

ICE CREAM 5

A LA MODE 2

BEVERAGES

FOUNTAIN DRINKS 3.5

Pepsi, Diet Pepsi, Starry, Mug Root Beer, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Tropicana Pink Lemonade

FRESH BREWED TEA 3.5

COFFEE 3

BOTTLED WATER 4

PLANNING A PARTY, SPECIAL OCCASION, OR BUSINESS EVENT?

We'll take care of your catering! Let us handle all of the details.

Learn more at oldcanalsmokehouse.com or call 740-779-3278.

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