



APPETIZERS

PIG CHIPS

Our homemade potato chips, topped with cheddar jack cheese and bacon with a side of sour cream or ranch 11

SMOKE HOUSE SHROOMS

Jumbo mushroom caps filled with herb and garlic cheese, lightly battered and fried. Served with our zesty horseradish and mustard sauce 12

CHICKEN WINGS

Jumbo whole wings slow-smoked, smothered in BBQ sauce and served with your choice of ranch or bleu cheese for dipping 14

POTATO SKINS

Our hand-scooped potatoes filled with cheese, bacon and green onions with sour cream on the side 12

COCONUT ONION RINGS

Hand-breaded in our special seasonings and served with our zesty horseradish and mustard sauce 12

NEST OF ARMADILLO EGGS

Bacon-wrapped jalapeno peppers stuffed with chicken, grilled with BBQ sauce and served on a bed of crispy fried potatoes 12

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 15

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 16

SMOKE HOUSE PIZZA

Our crisp flatbread is piled high with savory BBQ pulled pork, onions, mushrooms, black olives, banana peppers and freshly shredded cheese 17

COMBO PLATTER

Six onion rings, two wings, two potato skins, two shrooms 16

HANDHELDS

All sandwiches and burgers are served with choice of one side dish.

Substitute Sweet Potato Fries +1 Or House Salad +2

HAND-PULLED PORK

Slow-smoked and hand-pulled, served on a brioche bun 12
Add Pickles & Coleslaw +1

SMOKED BRISKET

Chopped angus beef brisket, served on a brioche bun 13
Add Pickles & Coleslaw +1

PRIME RIB MUSHROOM MELT

Thinly sliced smoked prime rib topped with sauteed mushrooms and provolone cheese, served on a brioche bun with creamy horseradish and au jus on the side 17

SMOKE HOUSE PASTRAMI

Brined and smoked in-house, sliced thin with swiss cheese and spicy brown mustard on rye bread 16

SMOKED TURKEY BREAST CLUB

Smoked turkey breast served with lettuce, tomato, swiss cheese & bacon with a side of spicy mayo 15
Swap the bun for a spinach tortilla & make it a wrap!

REUBEN

Served on our freshly baked rye bread 15

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 15

SMOKE HOUSE BURGER

Custom blend burger topped with homemade onion rings, hickory smoked bacon, swiss cheese, fresh dill pickle and signature BBQ on a seeded brioche bun 17

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 16

GRILLED CHICKEN BREAST

Marinated chicken breast, topped with lettuce and tomato on a brioche bun 13

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 15 *Swap the bun for a spinach tortilla & make it a wrap! Ranch or blue cheese available upon request*

SIDES

SALAD 5.5

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

BRISKET BAKED BEANS 3.5

Our house recipe with bold flavor

SMOKE HOUSE SPUDS 3.5

Hand-mashed potatoes with sour cream and fried onions

Add Cheese +1

Get 'em Loaded +2

HOMEMADE POTATO CHIPS 3.5

Add homemade horseradish dipping sauce +50¢

SKILLET GREEN BEANS 3.5

With parmesan garlic butter, baby carrots, bacon and mushrooms

CORN CASSEROLE 3.5

Sweet and creamy

POTATO SALAD 3.5

Sour cream potato salad with bacon and scallions

SMOKEHOUSE RANCH FRIES 3.5

Steak fries seasoned with a ranch batter

COLESLAW 3.5

Sweet and creamy, made fresh daily

JALAPENO COLESLAW 3.5

Sweet and spicy, made fresh daily

MAC-N-CHEESE 3.5

Our gourmet baked four cheese macaroni

SWEET POTATO FRIES 4.5

Crinkle cut and seasoned with our sweet and savory smokehouse dust

*SMOKED BAKED POTATO 3.5

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 14

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 +1.5

Get it Loaded +2

Add Fresh Jalapeno +50¢

Add Sour Cream +50¢

Menu items subject to change.

*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATTERS

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

NON-SMOKED

CENTER CUT SIRLOIN STRIP

Angus beef, grilled and sliced with our homemade steak butter 26

SOUTHWEST CHICKEN

Fried spinach tortilla strips topped with marinated chicken breast, salsa, cheddar jack cheese, sour cream, and green onions 20

GRILLED SHRIMP

One dozen shrimp seasoned with caribbean jerk and fresh lemon. Served on a bed of rice with homemade cocktail sauce 20

BREADED SHRIMP

One dozen shrimp panko breaded and fried, served with homemade cocktail and sweet chili sauces 24

BOURBON GLAZED PORK RIBEYES

Two 8oz pork ribeyes drenched in a sweet bourbon glaze 28

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 20

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 20

SMOKED BRISKET *limited availability*

Salt and pepper rubbed sliced angus beef 23

SMOKED PRIME RIB

Delicious, slow-smoked prime rib. Prepared with a fresh garlic rub 36 *(Served Friday & Saturday only after 5 pm)*

HICKORY SMOKED RIBEYE STEAK

Lightly smoked and grilled to perfection 35

HALF CHICKEN

Slow-smoked chicken with a BBQ rub 20

SMOKED ATLANTIC SALMON

Smoked to perfection, served baked or blackened with our homemade tartar sauce on the side 27

BABY BACK RIBS

half rack 30 • full rack 40

ST. LOUIS RIBS

half rack 27 • full rack 35

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 16
(served with no additional sides)

COMBOS

BRISKET AND HAND PULLED PORK

A generous portion of our angus beef and pork 21

HAND-PULLED PORK AND CHICKEN

Hand-pulled pork and a quarter chicken 21

BRISKET AND QUARTER CHICKEN

Slow-smoked brisket with a quarter chicken 22

HALF AND HALF RIBS

Half rack of baby back ribs and half rack of st. louis ribs 38

HAND-PULLED PORK AND RIBS

Our pulled pork with a half rack of st. louis ribs 33
Substitute baby back ribs +3

CHICKEN AND RIBS

Quarter chicken and a half rack of st. louis ribs 33
Substitute baby back ribs +3

SMOKED BRISKET AND RIBS

Smoked brisket and a half rack of st. louis ribs 34
Substitute baby back ribs +3

DESSERTS

HOMEMADE PEANUT BUTTER PIE 9

HOMEMADE NY CHEESECAKE 8

CINNAMON ROLL CHEESECAKE

Vanilla wafer crust & cream cheese icing 9

HOMEMADE COOKIE SKILLET

A daily selection of homemade cookie dough.
See server for details 8

ICE CREAM 5

A LA MODE 2

BEVERAGES

FOUNTAIN DRINKS 3.5

Pepsi, Diet Pepsi, Wild Cherry Pepsi, Sierra Mist, Mug Root Beer, Mountain Dew, Dr. Pepper, Orange Crush, Tropicana Lemonade

FRESH BREWED TEA 3.5

COFFEE 3

FIJI WATER 4

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