



East Shore Smokehouse

BLUES, BOOZE & BBQ

• FROM THE GRILL •

Every steak comes with sauteed seasonal veggies or creamed spinach and your choice of roasted red mashed or au gratin potatoes.

Bacon Wrapped Filet Mignon

Melt in your mouth tenderness and flavor served with bordelaise sauce. 28.00

Chef's Choice

Chef Daniels finds the finest meats on the market, then cooks them to perfection for your pleasure. Market Price 25.00

12 oz Ribeye

Aged for over 50 days, and grilled to order. Served with a bordelaise sauce. 29.00

Steak Diane

Filet mignon topped with rich sauce featuring mushrooms, red wine, cognac and cream. 30.00

Southern Chopped Steak

Ground in-house steak grilled and topped with bordelaise sauce caramelized onions and sauteed mushrooms. 20.00

Smoked Prime Rib

Cooked low and slow in our hickory smoker with whipped cream horseradish sauce 8 oz 24.00, 12oz 29.00, and the GLUTTON cut 22 oz 35.00
(Only Served at Dinner)

• BURGERS •

All burgers come on a buttered, grilled ciabatta roll with tomato, lettuce, red onion and pickle, accompanied by a side of Smoke House fries.

The Classic

1/2 pound of ground prime steak. 10.00
Add cheese for 1.00

Bacon Cheddar Burger

Served with Montana's Daily's bacon and a mild cheddar cheese. 13.00

Smoke House Mushroom Burger

Sauteed portabella mushrooms, bordelaise sauce and Gouda cheese. 12.00

Bison Burger

Montana grown grass fed, grilled to order and topped with mild cheddar, swiss or monterey jack. 17.00

South West Burger

Grilled to order, topped with mild cheddar cheese, onion chips and chipolte mayo, lettuce and tomato. 12.00

Elk Burger

Grass fed Montana elk grilled to order and all the fixings. 22.00