



# East Shore Smokehouse

BOOZE, BLUES & BBQ

## • SANDWICHES •

### Wild Sockeye Salmon Filet

Served on a grilled ciabatta bun with lemon dill aioli, lettuce and tomato, served with Smoke House chips. 17.00

### Smoked Brisket Sandwich

Served on a french baguette, with Smoke House chips. 13.00

### Smoked Prime Rib Sandwich

Thinly sliced smoked prime rib on a french roll with creamy whipped horseradish sauce with Smoke House chips. 15.00

### Pulled Pork Sandwich

Smoked, pulled pork served on a buttered, grilled ciabatta roll with rum BBQ sauce and Smoke House chips. 13.00

### B.L.T.

Served on two pieces of Texas toast, grilled to a golden brown with five pieces of bacon and Smoke House chips. 12.00

### Chicken Chipotle

Smoke-roasted chicken with creamy chipotle mayo, bacon, lettuce and tomato on a buttered, grilled ciabatta roll, served with Smoke House chips. 13.00

## • SALADS •

### Smoked Prime Rib Salad

Sliced prime rib mixed greens red onion, heirloom tomato and Tarragon dressing. 16.00

### Chef Choice Micro Green Salad

Organic locally grown from ELUS Garden, assorted micro greens with a seasonal vinaigrette 11.00. Add chicken for 15.00 or salmon for 17.00

### Caesar Salad

The classic salad of romaine lettuce, Parmesan, fresh made croutons with Caesar dressing, with grilled chicken 15.00 and with salmon, 17.00

### Chef Salad

Spring mix salad topped with black forest ham, tomato, pulled smoked chicken, cucumbers and shredded cheese. 15.00

### Monster Wedge Salad

An iceberg lettuce wedge with bacon, blue cheese dressing, and tomatoes. 13.00

### Black Bean Soup

A Smoke House original full of smoked, chopped pork, cilantro and sour cream with slices of lime and lemon. 5.00