

# EAST SHORE SMOKE HOUSE LUNCH MENU

BLUES BOOZE AND BBQ

## • APPETIZERS •

### Wild Sockeye Smoked Salmon

Honey glazed and smoked to perfection. Served with flat bread, English cucumbers and lemon dill aioli. 15.00

### Smoke House Pork Rinds

Freshly fried pork rinds with our Smoke House spice seasoning. 7.00

### Smoke House Chips

Made fresh to order and served with dipping sauce of your choice. 7.00

### Shrimp Cocktail

Jumbo size shrimp with a spicy cocktail sauce and lemon. 16.00

### Smoke House Wings

Naked wings tossed in our Smoke House hot sauce. Served with a side of chips and ranch or blue cheese dressing. 12.00

### Triple D Platter

Three dipping sauces of your choice to pair up with your appetizer. Ask your server for your choices 6.00

## • MONTANA BURGERS •

### Bison Burger

1/2 pound of Montana grown grass fed bison on a ciabatta bun with Lettuce, tomato and red onion. 17.00 with cheese 18.00

### Elk Burger

Super lean Montana elk grilled to order. Served on a ciabatta bun with lettuce, tomato and red onion, with pickle on the side. 22.00

## • FROM THE SMOKER •

All of our items are cooked the traditional way: low and slow in our smoker, and served with red cabbage cole slaw and BBQ baked beans.

### Memphis Style Ribs

Pork lion ribs smoked with a dry rub and served with rum BBQ sauce on the side. Half rack. 20.00 Full rack. 28.00

### Smoked Brisket

Certified Black Angus smoked with hickory and served with rum BBQ sauce. 20.00

### Smoked Pork Butt

Smoked and pulled with rum BBQ sauce. 18.00

## • BURGERS •

Our burger is a 1/2 of steak burger served with a grilled ciabatta bun. All burgers come with lettuce, tomato, red onion, and our smoke house fries.

### Classic Burger

A juicy, grilled steak burger 10.00 with cheese 11.00

### Bacon cheese burger

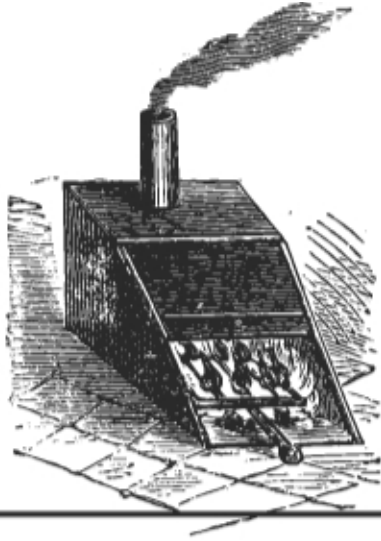
Two peaces of thick Daily's Bacon and mild cheddar cheese 13.00

### Smoke House Mushroom Burger

Sauteed portabella mushrooms, bordelaise sauce and gouda cheese. 12.00

### South West Burger

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



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## • SANDWICHES •

### Wild Sockeye Salmon Filet

Served on a grilled ciabatta bun with lemon dill aioli, lettuce, tomato and 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 and grilled ciabatta roll with rum BBQ sauce and Smoke House chips. 13.00

### B.L.T.

Served on two pieces of grilled, golden brown Texas toast 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 with 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 and caesar dressing, with grilled chicken 15.00 or 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. Cup 5.00 Bowl 7.00

### Beverages

Coke, Diet Coke, Dr Pepper, Ice Tea, Minute Maid, Lemonade, Sprite, Brat's Root Beer, Tea and Craven's Coffee 2.50  
Orange Juice, Tomato Juice 3.00