

SEASONAL MENU

Smoked Chicken Wings

house-smoked chicken wings tossed in buffalo or BBQ sauce, served with celery and choice of ranch or blue cheese dressing for dipping ~ 6 for \$8, 12 for \$15

Grilled Asparagus

topped with chèvre, truffle oil and a slice of lemon ~ 11

French Dip

thinly sliced house-smoked beef, grilled mushrooms and onions, swiss, horseradish aioli* on ciabatta, served with au jus, served with choice of side ~ 15

Reuben

braised corned beef, sauerkraut, swiss, 1000 island* on rye ~ 15

The Noorlander

smoked pulled chicken with bacon, ranch*, lettuce, tomato and pickled red onion on a house bun, served with choice of side ~ 15

Steak Frites*

cold smoked 10 oz NY strip charbroiled then topped with mushrooms sautéed in red wine, torched blue cheese and served with truffle fries ~ 24

Pork Chop

cold smoked pork chop served over fingerling potatoes and grilled asparagus, topped with a hungarian mushroom gravy ~ 20

Pasta Primavera

house-made fettuccine cooked in a cream sauce with garlic, shallots, fresh tomato and fresh basil, topped with parmesan ~ 15
Add grilled chicken breast for \$4

WEEKLY SPECIALS

Tuesday: Burger & Brew - Get your first beer for \$1 with the purchase of any burger

Thursday: Rotating specials featuring slow cooked, smoked meats starting at 5 pm

Friday: Smoked Prime Rib Dinner starting at 5 pm