



STARTERS

BBQ Pulled Pork Flatbread 15

House-smoked Pork Shoulder, Pickled Sweet Corn, Grilled Red Onion, Sorghum BBQ Sauce, Cilantro, Mozzarella & Pepper Jack Cheese

Salt Cracker Fried Mushrooms 14

Black Pepper & Thyme Aioli

The Angler's Dip Sampler 16

Smoked Rockbridge Trout, Boursin-Bacon-Onion, Buffalo Chicken

Reel 'Em In Nachos 15

Tortilla Chips, Seasoned Ground Pork, Green Chili Queso, Pico de Gallo, Sour Cream, Guacamole, Black Olives, Cilantro

Braised Pork Belly Mac & Cheese 13

Crispy Pork Belly, Big Cedar BBQ Sauce, Sharp Cheddar Cheese, Pickled Onions & Jalapeños

Chipotle Chicken Quesadilla 14

Chipotle Cream, Pulled Achiote Chicken, Spinach Tortilla, Sour Cream, Pico de Gallo, Guacamole

Devil's Pool Smokehouse Chili Cup 6 | Bowl 8

Smoked Beef, Red & Black Beans, Sharp White Cheddar, Sweet Onions

Crispy Chicken Wings 16 per dozen

Our Brined Wings are Dry Rubbed in Chef's Signature Spice Blend, Roasted & Fried Crispy Choice of Buffalo, BBQ or Garlic-Parmesan; Served with Carrot & Celery, Bleu Cheese or Ranch Dressing

Sriracha Chicken Meatballs 12

Daikon Radish, Scallions, Asian Dipping Sauce

The Wedge 12

Crisp Iceberg Lettuce, Crumbled Maytag Bleu Cheese, Smoked Bacon, Chopped Tomato, Shaved Red Onion, Creamy Bleu Cheese Dressing

Southwest Chop Salad 16

Iceberg and Romaine, Grilled Chicken Breast, Black Beans, Grilled Corn, Tomatoes, Cheddar Cheese, Avocado, Chipotle Ranch, Tortilla Strips

Shrimp Tempura Salad 17

Mixed Lettuce, Shredded Cabbage, Mandarin Oranges, Chopped Peanuts, Shaved Carrots, Red Onion, Sesame Vinaigrette, Wasabi Cream, Crispy Rice Noodles

Chef's Weekly Chowder Cup 6 | Bowl 8

Ask your server for this week's chowder selection.

SAND WEDGES

Ozark Smash Burger 17
Custom 3-cut Burger Grind,
Aged Cheddar, Shredded Lettuce,
Heirloom Tomato, Red Onion,
1000 Island, Grilled Buttery Bun

Angler’s 50/50 Burger 18
Half Bacon/Half Beef Patty,
Smoked Cheddar, Roasted Garlic Aioli,
Heirloom Tomato, Butter Lettuce,
Grilled Brioche Bun

Turkey Burger 15
Avocado Spread, Pepper Jack Cheese,
Tomato, Butter Lettuce, Chipotle Aioli,
Toasted Buttery Bun

Smoked Brisket Grilled Cheese 18
Sliced Brisket, Sharp Cheddar,
Pepper Jack & Provolone Cheeses,
Roasted Jalapeños, Sliced Tomatoes,
Sourdough Bread

**Balsamic Glazed All-Natural
Chicken Sandwich** 16
Marinated Tomatoes, Provolone Cheese,
Baby Spinach, Basil Pesto, Grilled
Ciabatta Roll

**1/3 Pound All-Beef Hot Dog
or Bratwurst** 14
Piled High with Smokehouse Chili,
Onions, Shredded Cheese, Jalapeños,
Creamy Coleslaw, Pickle Relish,
Ketchup & Mustard

TAILGATERS

Blackened Fish Tacos 19
Corn Tortillas, Avocado-pico, Cabbage
Slaw, Cilantro, Watermelon Radish

**Hand-Breaded
Buttermilk Chicken Strips** 17
Seasoned French Fries, Creamy Coleslaw,
Country Brown Gravy

K.C. Strip Steak and Fries 28
Arugula, Black Pepper Vinaigrette,
Garlic Aioli Dip

Daily Catch Market Price
Ask Your Server for Details

Ozark Country Meatloaf 19
Garlic Mashed Potatoes, Mac & Cheese,
Heinz Ketchup

Pan Seared Atlantic Salmon 24
Wild Rice Blend, Sautéed French Green
Beans, Pomegranate Glaze

Grilled Chicken Alfredo 19
House-made Fettuccini Pasta,
Classic Alfredo Sauce, Pecorino Cheese,
Grilled Tomatoes

LAST CAST

Seasonal Cobbler 9
Served warm à la mode

Chocolate Molten Cake 10
Served warm à la mode

Pineapple Upside Down Cake 9
Served with House-made
Whipped Cream

TACO TUESDAY

Tacos, Cervezas
& Tequila

PROUDLY
SERVING



PRIME RIB SATURDAY

Every Saturday after 4pm;
Traditional Sides