

STARTERS

15

16

BBQ Pulled Pork Flatbread

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

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

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

12

Ask your server for this week's chowder selection.

SAND WEDGES

Ozark Smash Burger

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

Angler's 50/50 Burger

Half Bacon/Half Beef Patty,
Smoked Cheddar, Roasted Garlic Aioli,
Heirloom Tomato, Butter Lettuce,
Grilled Brioche Bun

Turkey Burger

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

Marinated Tomatoes, Provolone Cheese, Baby Spinach, Basil Pesto, Grilled Ciabatta Roll

1/3 Pound All-Beef Hot Dog or Bratwurst

Piled High with Smokehouse Chili, Onions, Shredded Cheese, Jalapeños, Creamy Coleslaw, Pickle Relish, Ketchup & Mustard

TAILGATERS

17

18

15

16

14

Blackened Fish Tacos

Corn Tortillas, Avocado-pico, Cabbage Slaw, Cilantro, Watermelon Radish

Hand-Breaded Buttermilk Chicken Strips

Seasoned French Fries, Creamy Coleslaw, Country Brown Gravy

K.C. Strip Steak and Fries

Arugula, Black Pepper Vinaigrette, Garlic Aioli Dip

Daily Catch

Market Price

Ask Your Server for Details

Ozark Country Meatloaf

19

19

17

28

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

9

Served warm à la mode

Pineapple Upside Down Cake

Served with House-made Whipped Cream

PROUDLY SERVING Every

PRIME RIB SATURDAY

Every Saturday after 4pm; Traditional Sides



Consuming raw or undercooked meat & eggs may increase your risk of food borne illness