



## STARTERS

### **BBQ Pulled Pork Flatbread** 16

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

### **The Angler's Dip Sampler** 16

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

### **Reel 'Em In Nachos** 17

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

### **Braised Pork Belly Mac & Cheese** 15

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

### **Salt Cracker Fried Mushrooms** 14

Black Pepper & Thyme Aioli

### **Chipotle Chicken Quesadilla** 15

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** 18 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

### **Spicy Sriracha Chicken Meatballs** 14

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** 17

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

### **Shrimp Tempura Salad** 19

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

Served with Coleslaw and Fries

## Ozark Smash Burger\* 19

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

## Angler's 50/50 Burger\* 21

Half Bacon/Half Beef Patty, Smoked Cheddar, Bacon and Onion Jam, Roasted Garlic Aioli, Sliced Tomato, Butter Lettuce, Grilled Brioche Bun

## Turkey Burger 17

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

## Smoked Brisket Grilled Cheese 18

Chopped Brisket, Sharp Cheddar, Pepper Jack & Provolone Cheeses, Roasted Jalapeño Aioli, Sliced Tomatoes, Sourdough Bread

## Balsamic Glazed All-Natural Chicken Sandwich 17

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

## 1/3 Pound All-Beef Hot Dog or Bratwurst 15

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

## Dogwood Farms Bison Sliders 19

Signature House-ground Bison, Terrell Creek Farms Goat Cheese, Tomato Jam, Bacon, Crispy Onions, Arugula Mayo

# TAILGATERS

## Blackened Fish Tacos 19

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

## Hand-Breaded Buttermilk Chicken Strips 18

Seasoned French Fries, Creamy Coleslaw, Country Brown Gravy

## K.C. Strip Steak and Fries\* 36

Arugula, Black Pepper Vinaigrette, Garlic Aioli Dip

### Daily Catch

Market Price

Ask Your Server for Details

## Ozark Country Meatloaf 21

Garlic Mashed Potatoes, Gravy, Mac & Cheese, Ketchup

## Herb Crusted Atlantic Salmon\* 28

Wild Rice Blend, Sautéed French Green Beans, Brown Butter Sauce

## Grilled Chicken Alfredo 25

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

# LAST CAST

## Cookie Dough Brownie Skillet 10

Served warm with Outlaw Run Ice Cream, Caramel, Chocolate & Pecans

## Tequila Lime Cheesecake 10

Served with Lime Whipped Cream

## Fried Pineapple Upside Down Cake 10

Served with Vanilla Ice Cream and Rum Caramel

# PRIME RIB SATURDAY

Every Saturday after 4pm;  
Traditional Sides

# PROUDLY SERVING



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