

Welcome To Smokey's

Something Light to Start the Day

Fresh Fruit Salad... Seasonal melons and berries with chunks of fresh pineapple - 5.95

Add a cup of low fat strawberry yogurt - \$1.00

Yogurt & Granola Parfait...With low fat strawberry yogurt, and topped with fresh berries -5.95

Bagel with Cream Cheese... Blueberry, onion, or plain -2.95

Glazed Cinnamon Roll - 2.95

Hot off the Griddle

The Camphouse Platter - 7.95

Flap Two fluffy buttermilk flapjacks, two eggs, and two pieces of bacon or sausage

French Toast... Oversized panini bread dipped, grilled, and dusted with sugar - 5.95

Vanilla Waffle... Topped with blueberry or strawberry compote and whipped cream - 6.50

The Meat of the Matter

All meat entrées are served with two eggs and breakfast potatoes

New York Strip & Eggs... Six ounce strip grilled to your liking - 14.95

Corned Beef Hash & Eggs... Hand cut chunks of corned beef with breakfast potatoes - 7.95

Cereal & Oatmeal

Homestyle Oatmeal... With a side of raisins and brown sugar - 4.50

Traditional Cold Cereal... With milk and fresh berries - 3.50

Something Eggstradinary

All egg dishes are served with breakfast potatoes and toast

Two fried eggs with your choice of bacon, sausage or ham - 6.95
Sunny side up, scrambled, or over easy, medium, hard

Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness.

STARTERS

Gale's White Chicken Chili	Cup 3	Bowl 5
Soup of the Day	Cup 2	Bowl 4
Jumbo Wings your choice of Hot, Mild or Sweet Baby Rays'	½ dozen 7	Dozen 11
Chicken Quesadilla with Salsa and Sour Cream		8
Smokey's Sliders choice of Pulled Pork, Pulled Chicken, or Brisket		7
Barbecue Shrimp Skewers with Corn Bread		7
Grilled Beef Tenderloin Salad Cheddar, Tomatoes, Fried Onion Strings & Chipotle Ranch Dressing		12
Wedge Salad with Cucumbers, Carrots & Tomatoes		5
Cobb Salad Eggs, Tomatoes, Cucumbers, Bacon, & Bleu Cheese Crumbles		8
<i>Add: Grilled Chicken, Buffalo Style Chicken, Grilled Beef Tenderloin, or Shrimp to your Cobb or Wedge Salad</i>		5

Dressings: Ranch, Bleu Cheese, French, Italian, Fat Free Ranch, Fat Free Honey Mustard

MAIN COURSES

All entrées are served with your choice of two sides

SMOKEY'S Baby Back Ribs with your choice of KC's Famous Gates Original or Sweet Baby Ray's Sauce	Half Rack 16 Full Rack 25	
Mesquite Roasted Chicken rubbed with our Secret Blend of Seasonings	14	
Fresh Salmon grilled with Bourbon Glaze	17	
Country Fried Steak Beef Tenderloin with Smokey Brisket Gravy	15	
Ribeye Steak 14oz Bone-In topped with Crispy Fried Onion Strings	25	
BBQ platter try a little of everything! Baby Back Ribs, Sausage, and tender Mesquite Chicken served with Pork-N-Beans, Corn Bread and Coleslaw	Serves one 20 two 40	

SIDES	
Cornbread	2
Coleslaw	3
Pork-N-Beans	3
French Fries	3
Mashed Potatoes	3
Cinnamon Sweet Potato	3
Fresh Vegetables	4



Smokey's Fish Fry **14**
Every Night is Friday Night Fish Fry
 Wild Caught Lake Perch battered in Leinenkugel's and served with French Fries, Coleslaw, and Tartar Sauce. Try it with a Honey Weiss on Tap!

Two Pound Burger Challenge 2 lbs of Beef, 5 slices of Cheese, 1 whole Tomato, ½ an Onion, 3 Leaves of Lettuce and 4 Pickles. Served with 1lb of French Fries. **28**

Eat it all in 45 minutes, and it's on us. We'll even throw in dessert!

SANDWICHES AND BURGERS

*Served with Creamy Cole Slaw and choice of French Fries, Kettle Chips, or Fresh Fruit
 Substitute Onion Rings or Sweet Potato Fries for an additional \$1.00*

Pulled Pork Sandwich with KC's Famous Gates Original BBQ Sauce	11
Pulled Chicken Sandwich with Sweet Baby Ray's BBQ Sauce	10
Buffalo Chicken Wrap Grilled Chicken, Bleu Cheese Dressing and Crumbles & Tomato	10
Smokey's Brisket Sandwich Slow Roasted in its own Natural Juices (<i>no sauce needed</i>)	12
Turkey Club Wrap Grilled Turkey with Tomato, Bacon, Lettuce, and Mayo	11
Grilled Marinated Chicken served on a Pretzel Bun with Lettuce and Tomato	9
Smokey's Style Burger with KC's Famous Gates Original BBQ Sauce, Onion Strings, Bacon, and Cheddar	13
Build a Burger fresh 8 ounce Burger with your choice of toppings	13
Cheddar Cheese Swiss Cheese Pepper Jack Cheese Bleu Cheese Grilled Onion Mushroom Bacon	

Healthy Options: Substitute Turkey Burger or Veggie Patty for any burger.

Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness.



Gluten Free Menu

Most of our menu can be adapted to fit a gluten free diet.

Please have your server advise the kitchen that you are gluten free, as we have special equipment for preparing your meal. Give us a few extra minutes to prepare your meal for you.

Breakfast Items

- ⊗ French Toast (made with gluten free bread)
- ⊗ Stuffed & Smothered French Toast (made with gluten free bread)
- ⊗ Camphouse Platter (substitute GF French toast for the pancakes)
- ⊗ 2 Egg Platter (with GF toast)
- ⊗ Any of our Signature Omelettes & Skillets (with GF toast)
- ⊗ New York Steak & Eggs
- ⊗ Corned Beef Hash & Eggs
- ⊗ Homestyle Oatmeal (100% rolled oats. Some may be sensitive to oatmeal though)
- ⊗ Mixed Fruit Salad with Berries (with optional non-fat strawberry yogurt)
- ⊗ Honey Nut Breakfast Cereal (Glutino brand)
- ⊗ Apple Cinnamon Breakfast Cereal (Glutino brand)

Appetizers & Salads

- ⊗ Wedge Salad
- ⊗ Cobb Salad
- ⊗ Cucumber & Tomato Salad
- ⊗ Asian Shrimp Salad (without the sesame dressing)
- ⊗ Burnt Ends (just ask for it with gluten free bread)
- ⊗ Jumbo Chicken Wings
- ⊗ White Chicken Chili (with gluten free crackers)

Sandwiches, Entrée's & Sides

We use Sweet Baby Ray's, Gate's & Franks Red Hot which are all gluten free, so sauce it up!

- ⊗ Any of our BBQ Sandwiches (served on a gluten free bun)
 - Pulled Pork, Pulled Chicken, or Smoked Beef Brisket
- ⊗ Any of our Signature Burgers (served on a gluten free bun)
- ⊗ Baby Back Ribs (we rub them with mustard and dry rub)
- ⊗ Yard Bird Chicken (roasted with mesquite seasoning)
- ⊗ Any of our grilled steaks
 - Black & blue sirloin, Texas T-bone, or Ribeye
- ⊗ Grilled Salmon
- ⊗ Broiled Whitefish
- ⊗ Sweet Potato with Cinnamon Honey Butter
- ⊗ Corn on the Cobb
- ⊗ Regular French Fries (the are breaded with rice flour)

Specialty Gluten Free Items

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| ⊗ Beef Stew (served with a sweet potato or corn) | \$12.95 |
| ⊗ Spaghetti with Marinara (served with a sweet potato or corn) | \$12.95 |
| ⊗ Chili Mac (served with a sweet potato or corn) | \$12.95 |
| ⊗ 8" Individual Pizza (made with rice flour and potato starch) | \$12.95 |
| ⊗ Chocolate Chip Cookies (Yes, you get to have dessert too!) | \$2.00 |

Smokey's Style Omlete... Pulled pork, tomatoes, onions, and Wisconsin cheddar- 7.95

Timbers Style Omlete... Ham, onions, peppers, and Wisconsin cheddar- 7.95

Egg Beater Omlete...Tomatoes, onions, mushrooms, and peppers. - 7.95
Served with grilled tomatoes in place of potatoes

Create Your Own Omlete - 7.95
We start you off with four eggs, and you fill it any way you like.
Shredded cheddar or Swiss cheese
Mushrooms, onions, tomatoes, peppers, bacon, sausage, ham, pulled pork

Biscuits & Gravy... Buttermilk biscuits smothered in peppered breakfast gravy- 5.95

Something to Wash it Down

Juice...Apple, orange, tomato, cranberry, or grapefruit - 2.75

Freshly Brewed Coffee... Regular or decaf - 2.25

Selection of China Mist hot teas - 1.95

Ice Cold Milk...2% white or 1% chocolate - 1.95

Hot chocolate - 1.95