



## **OPENING HOURS**

Open daily from 4 PM – 9 PM

## **TAKEOUT**

Call in your order and pay by credit card over the phone for takeout or curbside pickup.

## **CATERING**

Have the Smoke House cater your event, we have a catering liquor license and offer a full range of services.

## **CONTACT**

[www.eastshoresmokehouse.com](http://www.eastshoresmokehouse.com)

Phone: 406-887-2096

E-mail: [contact@eastshoresmokehouse.com](mailto:contact@eastshoresmokehouse.com)

## • APPETIZERS •

**Creamy Spinach and Artichoke Dip** 12  
Creamy spinach and artichoke dip with Parmesan, onion and garlic, served with house baked corn tortilla chips.

**Smoked Deviled Eggs** 10  
Our house smoked deviled eggs with bacon, pickled mustard seeds and fresh dill.

**Cheese Curds** 12  
Battered Wisconsin cheese curds, fried and served with truffle aioli.

**Truffle Parmesan Fries** 12  
A basket of crispy fries tossed with white truffle oil, Parmesan and fresh herbs.

**BBQ Burnt Ends** 15  
Smoked, braised and caramelized pork burnt ends.

**Chili Lime Spiced Pork Rinds** 10  
Fresh baked chili lime spiced pork rinds served with chipotle aioli..

**BBQ Nachos** 18  
Choice of pork or chicken, Cold Smoke.beer cheese, rum BBQ sauce, sour cream, pico de Gallo and pickled red onion (sub pork rinds available).

**Mussels** 18  
1 pound of steamed mussels in a white wine, garlic & herb cream broth and served with butter toasted baguette.

## • SANDWICH •

**Smokehouse Cheese Steak Sandwich** 24  
Smoked prime rib, sliced thin, and sautéed with bell pepper, onion, cheddar and warm pimento cheese, served on a french bun with fries.

Our kitchen will cook your meal to your preference, however consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## • SALADS •

**Caesar Salad** Full 14 / Half 8  
Crisp Romaine lettuce with tangy Caesar dressing, croutons, tomatoes and Parmesan cheese.

**House Salad** Full 12 / Half 7  
Spring mix greens with carrot, tomato, red onion, and Parmesan cheese.

**Classic Cobb** 19  
A hearty spring mix salad topped with grilled chicken, bacon, blue cheese, avocado, tomato, and a hard boiled egg.

**Grilled Steak and Vegetable Salad** 24  
Grilled steak and seasonal vegetable skewers served over a bed of romaine, red onion, Kalamata olives, smoked almonds, and capers

**Dressing Choices**  
Ranch, Blue Cheese, 1000 Island, Balsamic, Caesar, Italian, Oil & Vinegar.

Ask your server to add avocado, hard boiled egg, grilled chicken, steak skewer, shrimp scampi, or grilled salmon to your salad

## • SOUP •

**Soup du Jour**  
Ask your server for soup of the day. Cup 6 - Bowl 8

## • BURGERS •

**Montana Burger** 18  
½ pound Montana raised grass fed beef patty with lettuce, tomato, caramelized onion, smoked Gouda and relish aioli on a toasted ciabatta bun with fries.

**Elk Burger** 26  
½ pound elk patty with Flathead cherry chutney, blue cheese, truffle aioli, lettuce and crispy onion on a toasted brioche bun with fries.

Ask your server to add bacon, avocado or sautéed mushrooms on your burger

\* PLEASE ALERT YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY FOOD ALLERGIES OR RESTRICTIONS

\* Parties of 7 or more and customers that do not leave a signed credit card receipt will be charged 20% gratuity.

## • DAILY BBQ •

Every day of the week, we are serving fresh BBQ specials straight from the smoker 'til they're gone. All our meats are smoked low and slow with our Smoke House rubs and served with our signature Smoke House rum BBQ sauce, coleslaw and BBQ beans.

### Daily

Smoked Prime Rib with our signature rub and auJus  
8 oz 34 - 12 oz 44 - 22 oz Glutton 68

**Monday** 24  
Pulled Pork Shoulder, smoked and cooked overnight.

**Tuesday** MP  
BBQ Taco Special - Ask your server for details.

**Wednesday** 26  
Smoked and seasoned Half Chicken.

**Thursday**  
Baby Back Pork Ribs, slathered with our Smokehouse BBQ sauce. Half 30 / Full 45

**Friday, Saturday** 30  
Hickory smoked and cooked overnight Beef Brisket.

**Sunday** MP  
Chef's Choice. Ask your server for details.

## • STEAKS •

Served with herb butter and 2 sides of choice.

**14 oz House Cut Ribeye** 45  
Hand cut ribeye with garlic and herb butter, seasoned and grilled to perfection.

**8 oz House Cut Tenderloin** 42  
Baseball cut filet mignon with garlic and herb butter, seasoned and grilled to perfection

Ask your server if you would like your steak blackened, with blue cheese cream, garlic mushrooms, or shrimp scampi

## • SPECIALTY DISHES •

**Smoked Brisket Ragu** 28  
An Italian classic with a Smokehouse twist. Our 18 hour slow smoked brisket, simmered with aromatic vegetables, in a rich tomato sauce and served over fresh pappardelle noodles topped with Parmesan and herbs.

**Prime Rib Stroganoff** 30  
Smoked Prime Rib and mushrooms in a rich demi-glace cream, tossed in egg noodles, and finished with sour cream and green onions.

**Marry Me Chicken Fettucine** 28  
Grilled rosemary buttermilk chicken breast served over fettucine, sauteed with caramelized onion, white wine, Parmesan, sun-dried tomato and a herb cream sauce

**Moules Frites** 35  
2 pounds of steamed mussels in a white wine, garlic & herb cream broth, served with a side of steak fries.

**Prime Rib Gouda Mac and Cheese** 32  
Elbow macaroni with bacon bits, smoked Gouda cream sauce and our smoked Prime Rib.

**Shrimp and Grits** 25  
Seared shrimp with cajun pepper and tasso cream sauce over cheddar grits.

**Grilled Salmon** 32  
Grilled salmon with lemon herb crème fraiche, brown rice, quinoa, and vegetable pilaf, local microgreens.

**Ribeye Kabob Plate** 36  
Three grilled ribeye and vegetable skewers, on a pile of steak fries, served with a house sauce trio of rum bbq, chimichuri, and horseradish cream.

## • SIDES •

Baked Potato, Mashed Potatoes, French Fries, Sweet Potato Fries, Cheddar Grits  
BBQ Baked Beans, Coleslaw, Creamed Spinach & Artichoke, Seasonal Vegetables,  
Sautéed Mushrooms, Side Salad with dressing of choice

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## • DESSERTS •

### **Chocolate Cherry Bread Pudding**

Our signature Smoke House dessert made with Belgian chocolate and Bordeaux sweet cherries.  
Served with vanilla ice cream and whipped cream. 12

### **Bourbon Pecan Pie**

Southern style bourbon pecan pie with vanilla ice cream and caramel. 12

### **Colossal Cheesecake**

3 inch tall cheesecake with whipped cream and topping of choice. 12

### **Ice Cream**

Vanilla or chocolate ice cream with topping of choice and whipped cream. 5

Huckleberry ice cream with topping of choice and whipped cream. 6

## • DESSERT DRINKS •

### **Hot Drinks**

Coffee 3.50  
Espresso 3.50  
Tea 3.50  
Hot Cider 3.50  
Baileys Coffee 9.00  
Drambuie Coffee 10.00  
Irish Coffee 10.00

### **Brandy**

Christian Brothers 5.00  
Courvoisier 9.00  
Remy Martin 12.00

### **Cordials**

Amaretto Disaronno 6.00  
Baileys 6.00  
BearClaw Huckleberry Cream 7.00  
D.O.M. Benedictine 6.50  
Drambuie 9.50  
Godiva Chocolate 7.00  
Grand Marnier 9.00  
Jagermeister 5.50

### **Bourbon**

Blanton's 16.00  
Eagle Rare Single Barrel 8  
Knob Creek 9.00  
Woodford Reserve 8.00  
Woodford Reserve Rye 8.00  
Colonel Taylor 9.00  
Buffalo Trace 14.00  
Bookers 18.00  
Maker's Mark 7.00  
Weller 15.00

### **Canadian Whiskey**

Crown Royal 8.00  
Pendleton 8.00

### **Scotch**

Aberlour 12Yr 12.00  
Balvenie Doublewood 12Yr 15.00  
Bowmore 12Yr 16.00  
Bunnahabhain 12Yr 14.00  
Chivas Regal 12Yr 9.00  
Glenfiddich Reserve 12Yr 12.00  
Glenlivet 12Yr 12.00  
Glenmorangie 10Yr 12.00  
Laphroig 10Yr 14.00  
Lagavulin 16Yr 18.00  
Highland Park Magnus 9.00  
Oban 14Yr 18.00