

Appetizers

Cornbread \$10

*Cracked Pepper Maple Butter,
House-made Pecan Smoked Bacon, Green Onion*

Fried Pickles \$9

Buttermilk Ranch Dressing

Fried Chicken Livers \$12

*Whiskey Peppercorn Gravy,
White Cheddar Mashed Potatoes*

BBQ Pork Nachos \$14

*Tortilla Chips, Pulled Pork, Devil's Pool BBQ Sauce, Queso Fresco,
Coleslaw, Cilantro, House Pickled Jalapenos and Onions*

Smoked Missouri Trout \$13

*Caper Berries, Fennel and Celery Salad,
Horseradish Cream Cheese, House-Made Lavosh*

Crab and Spinach Dip \$13

Lump Crab, Grilled Baguette

Soups and Salads

Devil's Pool Smokehouse Chili

Cup \$6.50 | Bowl \$8.00 | Bread Bowl \$10.50

*Smoked Beef, Tender Red Beans, Black Beans,
Sharp White Cheddar and Sweet Onions*

Loaded Potato Soup

Cup \$6.50 | Bowl \$8.00 | Bread Bowl \$10.50

Chopped Bacon, Shredded Cheddar Cheese & Green Onions

Classic Caesar \$8

*Crisp Romaine, Parmesan Croutons,
Shaved Pecorino Romano Cheese, Traditional Caesar Dressing*

Devil's Pool House Salad \$8

*Tender Greens, Chives, Spiced Pecans, Goat Cheese,
Big Cedar Blueberry Poppy Seed Dressing*

Big Cedar Cobb Salad

Small \$10 | Large \$14

*Chopped Crisp Romaine, Tomato, Crisp Bacon, Grilled Chicken, Egg,
Avocado, Chives, Blue Cheese Crumbles, Watercress, Ranch Dressing*

Garden Salad

Small \$7 | Large \$11

*Romaine, Cheddar Cheese, Tomatoes, Cucumbers,
Parmesan Croutons, Shaved Carrots, Ranch Dressing*

Add a 6oz All-Natural Chicken Breast \$8.00

Add Smoked Trout or Salmon \$9.00

Add an 4oz Grilled Atlantic Salmon Fillet \$10.00

*** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ***

Entrées

***Pecan Smoked Prime Rib**

(Available after 4 p.m.)

10oz \$34 | 16oz \$45

*Horseradish Cream, Loaded Baked Potato,
Seasonal Vegetables*

***Garlic-Butter Seared Kansas City Strip Steak \$38**

Mashed Potatoes, Grilled Asparagus, Herb-Butter Pan Jus

Rainbow Trout Almandine \$28

*Wild Rice, Sliced Almonds, Blue Lake Beans,
Baby Carrots, Brown Butter-Caper Sauce*

Grilled Salmon \$29

Wild Rice, Seasonal Vegetables, Poblano Butter, Citrus Crème Fraiche

Dorothy's Chicken \$28

*Buttermilk Fried Chicken Breast, Pecan Smoked Ham,
Bleu Cheese Mornay Sauce, Grilled Sweet Corn, White Cheddar Mashed Potato*

Ozark Seasonal Pot Pies

Warm your soul with these hearty, house-made pot pies!

Home-Style Chicken \$24

Oven Roasted Chicken Breast, Seasonal Vegetables, Veloute

Country Style Beef \$25

Seasoned Sirloin of Beef, Tender Vegetables, Demi-Glace

Whole Wheat Spaghetti \$18

*Whole Wheat Pasta, Wilted Spinach,
Roasted Tomatoes & Garlic, Toasted Baguette*

Bone-In Pork Chop \$31

*Cider Brined Berkshire Pork Chop, Sweet Potato Mash,
Crispy Fried Brussels Sprouts, Maple Pecan Glaze*

Chicken Fried Steak \$26

*8oz Buttermilk Fried Steak, Country Gravy, Mashed Potatoes,
Seasonal Vegetables, Fresh Herbs*

Crispy Fried Catfish \$21

*Creamy Coleslaw, French Fries,
House-Made Tartar Sauce, Grilled Lemon*