



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.

